



WELCOME BACK!

STARTERS

BOOM BOOM SHRIMP \$14
fried shrimp garnished with a spicy aioli

BLUE CRAB AND CRAWFISH DIP \$12
Served with toast points

GATOR BITES \$14
Fried alligator served with creole aioli

SWAMP FRIES \$12
Our cajun fries baked with melted cheddar & smothered in a Crawfish cream sauce

FRIED OKRA \$7
Served with ranch

PO BOY SANDWICHES

Served with our cajun beer battered fries

BLACKENED SHRIMP \$14
Dressed with lettuce, tomatoes & remoulade
Extra dressed in our crawfish cream sauce
for additional \$4

FRIED SHRIMP \$14
Dressed with lettuce, tomatoes & remoulade

CHICKEN (fried or blackened) \$13
Dressed with lettuce, tomatoes & remoulade
Extra dressed in our andouille sausage gravy
for an additional \$4

CATFISH (fried or blackened) \$13
Dressed with lettuce, tomatoes & remoulade
Extra dress the blackened catfish with our
crawfish cream sauce for an additional \$4

FRIED GATOR \$14
Dressed with lettuce, tomatoes & a creole aioli

FRIED CRAWFISH \$13
Dressed with lettuce, tomatoes & remoulade

FRIED OYSTER \$14
Dressed with lettuce, tomatoes & remoulade
served with potatoes

**ADDITIONAL
ENTREES & DRINKS
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DINNER MENU

OYSTERS

HALF SHELL* \$11 for 6 or \$22 for 12
Served with cocktail sauce

CAJUN GRILLED \$12 for 6 or \$24 for 12
In garlic herb butter and
topped with parmesan

ROCKEFELLER 12 for 6 or \$24 for 12
Baked oysters in a creamy spinach herb sauce,
topped with bacon & parmesan

BAY OYSTERS \$12 for 6 or \$24 for 12
Baked oysters in a creamy spiced crabmeat
sauce, topped with bacon & parmesan

FRIED OYSTERS \$11 for 6 or \$22 for 12
Served cocktail sauce

BOILS

WHOLE CRAWFISH \$15 per LB.
Served with melted butter
Add grilled andouille sausage for
an additional \$5

SPICED PEEL & EAT JUMBO SHRIMP
\$10 \$9 ½ LB. or \$20 per LB.
Served with cocktail sauce
Add grilled andouille sausage for
an additional \$5

SHRIMP AND CRAWFISH \$20
½ LB. of each served with melted butter &
cocktail sauce
Add grilled andouille sausage for
an additional \$5

THE STAPLES

CHICKEN AND SAUSAGE GUMBO** \$15
(add shrimp, crawfish or both for \$5)

TASTE OF N'AWLINS** \$15
a cup of Gumbo, Jambalaya,
and Red Beans & Rice
(add shrimp, crawfish or both for \$5)

JAMBALAYA SUPREME** \$20
with rice, Chicken, Andouille,
Shrimp & Crawfish

RED BEANS 'N RICE** \$15
served with grilled andouille sausage
(add shrimp, crawfish or both for \$5)

CHICKEN & SAUSAGE GUMBO cup** \$5

JAMBALAYA cup** \$5

RED BEANS 'N RICE cup** \$5

SHE CRAB SOUP \$5 cup / \$10 bowl

ENTREES

JAMBALAYA PASTA \$24**

grilled chicken, andouille sausage, sautéed Shrimp, peppers, onions & rotini noodles tossed in our cajun cream sauce.
served with toast points

CRAWFISH LAFAYETTE \$20

crawfish, rotini pasta, sautéed peppers & onions tossed in a cajun cream sauce

CRAB CAKES \$26

two fried lump Virginia crab cakes served with remoulade & two sides

CRAB & CRAWFISH MAC 'N CHEESE \$22

NEW YORK STRIP \$30

cooked to temp of choice with choice of two sides

BLACK 'N BOOM CHICKEN \$18

A blackened chicken breast topped with our Boom Boom sauce with choice of two sides

CAJUN FRIED CHICKEN BREAST \$18

topped with andouille sausage gravy and served with two sides

CAJUN FRIED or BLACKENED CATFISH \$18

served with two sides & cocktail sauce

BOURBON STREET SHRIMP 'N GRITS \$24

sautéed shrimp, bacon, peppers, and onions deglazed with Bourbon and finished with a spicy cream sauce over local yellow stone ground grits

CHICKEN 'N WAFFLES\$15**

topped with andouille sausage gravy on a waffle & served with fries

FRIED SHRIMP \$20

served with two sides

GATOR CAKES \$26

Virginia meets Louisiana with fried alligator cakes served with creole aioli & two sides.
Yes, we invented this dish

DINNER:

MON/THU/FRI/SAT/SUN

4pm-10pm

BRUNCH:

SATURDAY & SUNDAY 10am-3pm

BAR: NOW OPEN UNTIL 2am

DINNER MENU

CONTINUED

SIDES

CAJUN FRIES \$5

HUSH PUPPIES \$4

FRIED OKRA \$4

STONE GROUND GRITS \$5

FRIED BRUSSEL SPROUTS \$4

CAESAR SALAD \$5

COLLARD GREENS \$4

GARDEN SALAD \$5

MAC 'N CHEESE \$5

Substitute an entree side for a cup of the following items for a \$2 upcharge

GUMBO**

RED BEANS & RICE**

JAMBALAYA**

DESSERT

BEIGNETS \$5

COCKTAILS

OYSTER SHOOTER

Chilled Ketel One Vodka or Hornitos Tequila with hot sauce

THE HURRICANE

white rum and dark rum with pineapple, lime juice, orange juice & grenadine

HURRICANE GONZI

Hornitos Tequila with pineapple, lime & orange juice plus grenadine

VOODOO MULE

Choice of Ketel One Vodka, Bulleit Bourbon or with ginger beer & fresh lime juice

BOURBON STREET LEMONADE

Bulleit Bourbon, sour & simple syrup

20% Gratuity Added to Parties of 5 or More

** contains pork product

*- These items can be prepared raw or undercooked. Consuming raw, or undercooked meats, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness, especially if you have a medical condition.

Updated: 7/16/2021

BEER LIST

DRAFTS

Abita Strawberry

Abita Springs, LA | Strawberry Lager | 4.2% ABV

Hardywood Singel

Richmond, VA | Belgian | 6.2% ABV

Kindred Sprit HeadSpace

Goochland, VA | American IPA | 7.7% ABV

Legend Z-Dam

Richmond, VA | Golden Ale | 6% ABV

Allagash White

Portland, ME | Belgian Whitbeir | 5.1% ABV

Bells Amber

Comstock, MI | Amber Ale | 5.8% ABV

Victory Sour Monkey

Downingtown, PA | Sour | 9.5% ABV

Bell's Amber

Comstock, MI | Amber Lager | 4.5% ABV

Victory Golden Monkey

Downingtown, PA | Pilsner | 9.5% ABV

Bell's Two Hearted

Comstock, MI | American IPA | 7% ABV

Oscar Blues Can-O-Bliss

Brevard, NC | Tropical IPA | 7.2% ABV

Bold Rock Watermelon Hard Cider

Nellysford, VA | Hard Cider | 4.7% ABV

Cigar City Jai. Alai

Tampa, FL | America IPA | 7.5% ABV

Legend Brown Ale

Richmond, VA | Brown Ale | 5.8% ABV

Abita Purple Haze

Abita Springs, LA | Lager | 4.2% ABV

Devils Backbone Vienna Lager

Roseland, VA | American Amber Ale | 5.8% ABV

Hardywood Great Return

Richmond, VA | American IPA | 7.5% ABV

CONTINUED>>

Abita Turbodog

Abita Springs, LA | Brown | 5.6% ABV

Center Of The Universe

Slingshot Kölsch

Ashland, VA | Kölsch | 4.5% ABV

Abitia Amber

Abita Springs, LA | Amber Lager | 4.5% ABV

3 Floyds Zombie Dust

Munster, IN | "Undead" Pale Ale | 5.5% ABV

CANS

Pabst Blue Ribbon

Milwaukee, WI | American Lager | 4% ABV

White Claw Hard Seltzer

Mango or Black Cherry

Chicago, IL | Hard Seltzer | 5% ABV

High Noon Hard Seltzer

Various Flavors

Modesto, CA | Hard Seltzer | 4.5% ABV

BOTTLES

Bud Light

St. Louis, MO | Pale Lager | 4.2% ABV

Budweiser

St. Louis, MO | Pale Lager | 5% ABV

Miller Lite

Milwaukee, WI | Pale Lager | 4.2% ABV

Coors Light

Golden, CO | Pale Lager | 4.2% ABV

Corona Extra

Mexico | Pale Lager | 4.5% ABV

Michelob Ultra

St. Louis, MO | Pale Lager | 4.2% ABV

Stella Artois

Belgium | European Pale Lager | 5.2% ABV

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