



STARTERS

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

GATOR BITES \$14
Fried alligator served with creole aioli
(Get 'em sauced & tossed in one of our house made hot sauces and served with ranch \$1)

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

BAKED POTATO BOATS \$9
Stuffed with jalapeno cream cheese, sharp cheddar & scallions (add crab meat \$7)

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

BUFFALO CHICKEN \$12 *NEW ITEM!*
Dressed with lettuce, tomatoes & ranch

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

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 \$14 per LB.
Served with melted butter
Add 2 grilled andouille sausage links for an additional \$5

SPICED PEEL & EAT JUMBO SHRIMP
\$9 ½ LB. or \$18 per LB.
Served with cocktail sauce
Add 2 grilled andouille sausage links for an additional \$5

SHRIMP AND CRAWFISH \$15
½ LB. of each served with melted butter & cocktail sauce
Add 2 grilled andouille sausage links 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 & DRINKS ON REVERSE >>

ENTREES

BACON WRAPED MEATLOAF \$19**

[Chef's Special]

Topped with sausage gravy, served with mashed potatoes and a choice of 1 side

JAMBALAYA PASTA \$22**

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

CRAWFISH LAFAYETTE \$20

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

BLACK 'N BOOM CHICKEN \$18

A blackened chicken breast topped with our boom boom sauce & served over rice with choice of one side

CAJUN FRIED CHICKEN BREAST \$18

topped with andouille sausage gravy with two sides

CAJUN FRIED or BLACKENED CATFISH \$18

served with two sides, cocktail & tartar sauce

BOURBON STREET SHRIMP 'N GRITS \$22**

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 fleur di lis shaped waffle. served with fries

CAJUN CHICKEN TACOS \$13

topped with our house made pineapple salsa & candied jalapeños. served with rice

VOODOO BURGER \$15 *NEW ITEM!*

dressed with jalapeños, bacon & pepper jack cheese. topped with our house spicy Voodoo Vixen hot sauce and served with fries

FRIED SHRIMP \$20

served with two sides & cocktail sauce

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

SIDES

CAJUN FRIES \$5

HUSH PUPPIES \$3

FRIED OKRA \$3

GRITS \$4

COLLARD GREENS \$4**

CUCUMBER & TOMATO SALAD \$3

FRIED BRUSSEL SPROUTS \$3

SMASHED POTATOES \$3

CAESAR SALAD \$5

GARDEN SALAD \$5

MAC CHEESE \$5

GUMBO**

JAMBALAYA**

RED BEANS & RICE**

SHE CRAB SOUP

DESSERT

BEIGNETS \$5

BANANAS FOSTER \$8

COCKTAILS

OYSTER SHOOTER

Chilled Ketel One Vodka or Cazadores

Reposado Tequila with

your choice of house hot sauce

THE HURRICANE

white rum and dark rum with pineapple, lime juice,

orange juice & grenadine

HURRICANE GONZI

Cazadores Reposado Tequila with pineapple, lime

& orange juice plus grenadine

VOODOO MULE

Choice of Ketel One Vodka, Cirrus Vodka, Bulleit Bourbon or Bulleit

Rye Whiskey with ginger beer & fresh lime juice

BOURBON STREET LEMONADE

Bulleit Bourbon, sour, fresh squeezed lemon juice & simple syrup

BRUNCH: SATURDAY & SUNDAY

10am-3pm

20% Gratuity Added to Parties of 5 or More

** contains pork product

*- consuming raw, or undercooked meat or seafood may increase the risk of food borne illness.

Updated: 10/8/2020