



### **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

#### **BLACKENED SHRIMP \$14**

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

#### **FRIED SHRIMP PO BOY \$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 PO BOY \$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**

**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

**FRIED SHRIMP \$20**  
served with two sides & cocktail sauce

## **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**

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

**GUMBO\*\***

**JAMBALAYA\*\***

**RED BEANS & RICE\*\***

**SHE CRAB SOUP**

## **DESSERT**

**BEIGNETS \$5**

## **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: 8/6/2020