



TEMPORARY MENU

APPETIZERS

Fried Green Tomatoes

Garden fresh fried green tomatoes topped with sauteed shrimp, mushrooms and a Creole beurre rouge **9.99**

Duck Spring Rolls

Served with mojo and hoisin sauces **9.99**

Crescent City Nachos Au Gratin

Spicy Cajun cheese, fresh salsa, bacon served au gratin with our sour cream, fried jalapenos, green onions, and homemade tortilla chips **9.99**

with seasoned beef add **1.49** with fried shrimp add **4.99**

Crabmeat Wontons

Fresh crabmeat, cream cheese and Creole seasoning in Gyoza wraps, flash fried and served with our mojo sauce **9.99**

Debris Fries

Twelve-hour braised roast beef over house cut fries with gravy, cheddar cheese and fried jalapenos **12.99**

Fried Cheese Curds

With gravy and ranch dressing **9.99**

Cheddar Bacon Fries

House cut fries, cheddar cheese, bacon, green onions; with a side of ranch **9.99**

Cajun Popcorn

Fried Louisiana crawfish tails with remoulade **13.99**

Stuffed Mushrooms

Fresh mushrooms stuffed with shrimp and crabmeat, deep-fried and served with horseradish sauce **11.99**

Crawfish Pie

LA crawfish tails with onions, red and green bell peppers, and pepper jack cheese in a light puff pastry with lemon butter **12.99**

SOUPS

Corn and Crab Bisque

A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants

CUP **4.99** / BOWL **6.99**

Seafood Gumbo

A classic "Big Easy" gumbo made with Native crab and Gulf shrimp CUP **4.99** / BOWL **7.99**

Soup of the Day

CUP **4.99** / BOWL **6.99**

SALADS

Warm Grilled Chicken Salad

Marinated boneless chicken, grilled and served over a bed of fresh spring mix with granny smith apple, fresh grapes, diced celery, spiced pecans, and gorgonzola cheese in a balsamic vinaigrette **12.99**

Grilled and Chilled Chicken Salad

Marinated boneless breast of chicken, grilled, then chilled and served atop fresh green leaf, spring mix and iceberg lettuces with cheddar and jack cheeses, bacon, green onion, egg and tomato **12.99**

Creole Fried Chicken Salad

Mixed greens topped with our Creole fried chicken tenders, roma tomatoes, bacon, egg, two cheeses, and green onions **12.99**

House Salad

Iceberg and mixed greens, cheddar and jack cheeses, bacon, tomatoes **4.49/ LARGE 9.99**

ADD SHRIMP AND PEPPERS **\$6.99**

Sensation Salad

Our original signature salad...mixed greens tossed with romano and bleu cheeses

in a tangy white wine vinaigrette **4.49/ LARGE 9.99**

ADD SHRIMP AND PEPPERS **\$6.99**

ADD CHICKEN BREAST **\$5.99**

SANDWICHES

Blackened Chicken Sandwich

Boneless, skinless chicken breast, blackened and topped with pepperjack cheese and fried jalapenos **11.49**

Catch of the Day Sandwich

Fresh, never frozen, from the Gulf to you, served with Creole tartar sauce on the side **MARKET PRICE**

BLACKENED ADD **.50**

New Orleans Sloppy Roast Beef Po Boy

Twelve-hour braised roast beef smothered with gravy and swiss cheese with a mayo mustard mix, lettuce, tomato, and sliced pickles **12.99**

Shrimp Po Boy

Fresh Gulf shrimp served on toasted French bread with lettuce, tomato, sliced pickles & our seafood remoulade sauce **11.99**

Big Easy Burger

Topped with cheddar and jack cheeses, caramelized onions and sauteed mushrooms **11.49**

BAYOU FAVORITES

Add salad for \$3.99

Shrimp & Grits

Fresh Gulf shrimp with bacon, tomatoes, green onions and mushrooms over cheddar cheese grits **15.99**

Crawfish Etouffee

Gulf shrimp cooked in a spicy--and we mean spicy--sauce of tomato, onion, bell pepper, garlic, celery, and cayenne pepper, served over white rice **17.99**

Shrimp Etouffee **15.99**

Shrimp Creole

Fresh Gulf shrimp simmered in a spicy Creole tomato sauce and served over white rice **15.99**

Seafood Crepes

Filled with cream cheese and crabmeat, topped with Gulf shrimp, crabmeat, mushrooms, green onions in a sherry cream sauce; served over dirty rice **19.99**

Catfish Plaquemine

Fried MS Delta Heartland catfish topped with shrimp, tasso, bell peppers, mushrooms, green onions in a creole cream sauce, served with dirty rice **16.99**

Zydeco Chicken

Marinated, grilled chicken breast topped with sauteed andouille, mushrooms and romano cheese in a Cajun cream sauce. Choice of side **12.99**

ENTRÉES

Includes choice of dirty rice, French fries, cheese grits, fresh-cut fruit or sweet potato fries. Add salad for \$3.99

Ribeye

Twelve ounces of choice cut, Certified Black Angus ribeye served with French fried tobacco onions served with a choice of side and house salad **30.99**

Jumbo Fried Shrimp

One dozen fresh Gulf shrimp lightly dusted in corn flour and Creole seasoning; served with choice of side **17.99**

Jumbo Crab Cakes

Crab cakes served with remoulade and a choice of side. **20.99**

Grilled Catch of the Day

Lightly seasoned with Creole spices and topped with lemon butter with a choice of side and salad **MARKET PRICE**
BLACKENED ADD 1.00

TOPPINGS

Orleans Topping

Sauteed shrimp, mushrooms, garlic and green onions in a light Creole cream sauce **6.99**

Pontchartrain Topping

Backfin crabmeat, sauteed mushrooms, and lemon butter sauce **6.99**

PASTA

Blackened Chicken Fettuccini

Boneless breast of chicken blackened in a cast iron skillet, sliced and served on a bed of fettuccini tossed with mushrooms and green onions in a Creole cream sauce **14.99**

Mardi Gras Pasta

Shrimp, crawfish, red and green bell pepper, onion, tomato; tossed in a creole cream sauce with fettuccini **17.99**

Three Cheese Tortellini

Chicken, three-cheese filled tortellini, sun-dried tomatoes, mushrooms, bell peppers and onions sauteed with alfredo **17.99**

KIDS PLATES

12 years or younger, please.

Plates include one entrée, one side and choice of drink. **7.99**

ENTRÉES

**Grilled Chicken Tenders • Chicken Tenders
Hamburger • Pasta & Alfredo Sauce
Cheese Quesadillas • Fried Shrimp**

KID SIDE OPTIONS

**Fresh Fruit • French Fries
Steamed Broccoli with Lemon Butter
Cheese Grits • Rice & Gravy
Cajun Dirty Rice • Garden Salad
Parmesan Cheese Bread**

DESSERT

White Chocolate Bread Pudding

White chocolate sauce, raspberry **6.99**

Apple Cobbler

Ice cream, caramel **5.99**

Chocolate Decadence

Whipped cream, strawberry **7.99**

SIDES

**Fresh Fruit • French Fries
Steamed Broccoli with Lemon Butter
Cheese Grits • White Rice & Gravy
Cajun Dirty Rice**