



. STARTERS .

FRIED GREEN TOMATOES

Garden fresh green tomatoes fried and topped with sauteed shrimp, mushrooms, and a creole beurre rouge 11.99

CRABMEAT WONTONS

Lump crabmeat, cream cheese and Creole seasonings in Gyoza wraps, flash fried and served with our Mojo sauce 12.99

SMOKED DUCK SPRING ROLLS

A blend of duck and pork. Served with mojo sauce, hoisin, and chili mustard 12.99

STUFFED MUSHROOMS

Fresh Monterrey mushrooms stuffed with Gulf shrimp, deep-fried and served with horseradish sauce 12.99

CREOLE HUMMUS DUO

A duo of traditional and Creole hummus, drizzled with olive oil and finished with sea salt, toasted nuts and seeds; served with pita and carrot sticks 12.99

CRESCENT CITY NACHOS AU GRATIN

Classic Mexican white queso, fresh salsa, and bacon served au gratin with sour cream, fried jalapenos, green onions, and homemade tortilla chips 9.99 with seasoned beef +\$2 with fried shrimp +\$7

FRIED CHEESE CURDS

With marinara, gravy, or ranch on the side 12.99

. OYSTERS .

OYSTERS ON THE HALF SHELL

Fresh Gulf oysters shucked to order and served with our house-made cocktail sauce, horseradish and black pepper mignonette DOZEN OR HALF DOZEN MARKET PRICE

CHARGRILLED OYSTERS

Fresh Gulf oysters, shucked to order and grilled with garlic butter and freshly grated parmesan cheese DOZEN OR HALF DOZEN MARKET PRICE

. SOUPS + SALADS .

CORN + CRAB BISQUE

A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants — Cup 7.99 / Bowl 9.99

SEAFOOD GUMBO

A classic “Big Easy” gumbo made with okra, Gulf shrimp, and crabmeat— Cup 7.99 / Bowl 9.99

GRILLED CHICKEN SALAD

Marinated boneless chicken, grilled and served over a bed of fresh spring mix with Granny Smith apples, grapes, diced celery, spiced pecans, and gorgonzola cheese in a balsamic vinaigrette 17.99

CAJUN COBB SALAD

Chilled marinated boneless chicken, atop mixed greens, cheddar, jack cheese, and parmesan cheeses, bacon, egg, avocado, tomatoes, tossed in our cajun ranch 17.99

SENSATION SALAD

Our original signature salad of mixed greens tossed with romano and bleu cheeses in a tangy white wine vinaigrette 6.99 / Large 10.99

CAESAR SALAD

Romaine, shaved parmesan, and house-baked croutons tossed in our Caesar dressing - 6.99 / Large - 10.99

HOUSE SALAD

Mixed greens with carrots, cabbage, cheddar and jack cheese, bacon, croutons, tomato - 6.99 / Large - 10.99

. ADD-ONS .

grilled chicken+\$6.99

blackened chicken+\$7.99

fried shrimp+\$6.99

blackened shrimp+\$7.99

Atlantic Salmon +\$11.99

fried jalapeños+\$1.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, unpasteurized milk, or nuts may increase your risk of foodborne illness. 10.7

. FRESH FISH .

served with your choice of two sides

GRILLED CATCH OF THE DAY

Lightly seasoned with Creole spices and topped with lemon butter MARKET PRICE

BLACKENED CATCH ORLEANS

Blackened catch of the day topped with sauteed shrimp, mushrooms, garlic and green onions in a light Creole cream sauce 39.99

ANDOUILLE CRUSTED REDFISH

Redfish on the half shell, baked with a panko and andouille topping, finished with butter sauce; served with crescent city roasted potatoes and roasted asparagus 36.99

. CRESCENT CITY CLASSICS .

Add salad for \$5.99

Add cup of Corn and Crab Bisque or Seafood Gumbo \$7.99

SHRIMP ETOUFFEE

Our best bayou recipe, spicy and served over rice 19.99

ZYDECO CHICKEN

Marinated, grilled chicken breast topped with sauteed andouille, mushrooms, and Romano cheese in a Cajun cream sauce with choice of side 18.99

JUMBO FRIED SHRIMP

One dozen Gulf shrimp lightly dusted in corn flour and Creole seasonings; served with a choice of side 22.99

CATFISH PLAQUEMINE

Fried MS Delta catfish topped with shrimp, andouille mushrooms, bell pepper, and onions in a creole cream sauce, served over jambalaya 23.99

BIG EASY BURGER

Certified Choice Beef patty, topped with cheddar and jack cheeses, caramelized onions, sauteed mushrooms and served with lettuce, tomato, pickles and fried onion; served with choice of side 15.99

BLACKENED CHICKEN SANDWICH

Boneless chicken breast dusted with cajun spices, blackened and topped with pepper jack cheese, fried jalapenos, served with lettuce, tomato, pickles and fried onion; served with fries or fruit 14.99

. PASTA .

Add salad for \$5.99

Add cup of Corn and Crab Bisque or Seafood Gumbo \$7.99

MARDI GRAS PASTA

Shrimp, red and green bell pepper, onion, and tomato tossed in a creole cream sauce with fettuccine 22.99

BLACKENED CHICKEN FETTUCCINE

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 Alfredo 18.99

. SIDES .

CHEESE GRITS
RIVERBEND MASHED
POTATOES
FRESH-CUT FRIES
FRIED GREEN TOMATOES

STEAMED BROCCOLI
FRESH FRUIT
CREAMED SPINACH +1
SIDE SALAD +2
CUP OF SOUP +3

STEAMED VEGETABLES
CRESCENT CITY
ROASTED POTATOES
SWEET POTATO FRIES +1
ROASTED ASPARAGUS +2

. COCKTAILS .

PINKY PROMISE

Cathead Satsuma Mandarin vodka, lime, cranberry grenadine 12

PARDON MY FRENCH

vodka, vanilla, pineapple, raspberry 12

ESPRESSO MARTINI

vodka, Grin cold brew, Hoodoo chicory brown sugar 12

BEE’S KNEES

London dry gin, lemon, honey 12

MISSISSIPPI MULE

Cathead honeysuckle, lime, ginger beer 12

OLD FASHIONED

bourbon, angostura bitters, sugar, orange 12
Mahogany Bar Barrel Pick +2
Angel’s Envy Single Barrel +4

THE FRENCHMAN

rye whiskey, cherry, creole & angostura bitters, Herbsaint rinse 12

TAKE IT ON THE RUM

light rum, dark rum, orange, lime, passion fruit, grenadine 12