

FROM THE RAW BAR

Fresh Louisiana Shucked Select Oysters* 1/2 Doz. \$10.99
Dozen \$20.99

Fried Louisiana Oysters* 1/2 Doz. \$11.99
flash fried select oysters

Baked on the 1/2 Shell

Char Broiled \$11.99
with compound butter & parmesan cheese
Garlic Barbequed
with garlic, butter, worcestershire sauce, garlic sauce & black pepper \$11.99
Black n' Blues \$11.99
topped with our compound butter, a lil' blackening spice,
crumbled blue cheese & finished under the broiler
Oysters Rockefeller \$12.99
a French Quarter classic, creamed spinach, onion, garlic, simmered
with Pernod Liqueur
Oysters Bienville \$12.99
invented at Antoine's in New Orleans - shrimp, bacon, onions,
& green peppers in a cream reduction & topped with parmesan cheese
The 3 - Way \$12.99
two of each, mix n' match 3 types

Garlic Crab Claws \$12.99
cracked blue swimmer claws in a New Orleans style bordelaise sauce
over garlic bread

Steamed Clams \$12.99
baker's dozen of local farm-raised middle neck clams steamed in a cajun
garlic lemon butter broth with garlic bread

Shrimp Remoulade \$9.99
1/3 lb peeled gulf shrimp served chilled & topped with our traditional
red remoulade sauce over a bed of shaved iceberg lettuce

STARTERS

Fried Green Tomatoes \$6.99
Fried Pickles \$5.99
Pork Boudin - from Breaux Bridge, LA \$4.99
Blackened Quesadillas - steak or chicken \$8.99
Crawfish Mac N' Cheese \$12.99
Smoked Wahoo Dip \$10.99
harvested from local waters served with jalapeños, roasted red peppers,
chopped onions, celery & fresh tortilla chips

Louisiana Chicken Wings Naked \$7.99
1 lb jumbos with celery & Chef Staz's blue cheese Dixie Fried \$8.99
Mild • Rajun Cajun • Spicy Garlic • Voodoo • XXX

SOUPS OF THE SOUTH

Traditional one-pot dishes

Country Gumbo cup \$4.99 bowl \$7.99
pulled chicken, andouille sausage & okra in our dark roux
Red Beans & Rice cup \$3.99 bowl \$6.99
made w/ Cajun smoked sausage, tasso & pit smoked ham
Creole Tomato Bisque cup \$3.99 bowl \$5.99
Shrimp Maque Choux cup \$5.99 bowl \$8.99
fresh corn stewed in cream, the holy trinity & Cajun seasonings

THE GARDEN DISTRICT

Chopped Cajun Chicken Cobb Salad \$9.99
blackened chicken, iceberg lettuce, onion, bacon crumbles,
sliced egg, tomatoes, blue cheese crumbles & choice of dressing
Mama Staz's Caesar Salad \$7.99
The "Big House" Salad \$7.99
mixed field greens w/ roasted red peppers, red onions & parmesan cheese

The "Uptown" Salad \$8.99
mixed field greens topped w/ crumbled blue cheese, roasted red peppers,
candied pecans, red onions & house vinaigrette

-add to any salad-

Portobello Mushroom - blackened or grilled \$4.00
Chicken - blackened, grilled, or fried \$5.00
Shrimp - blackened, grilled, or fried \$5.00
Fried Louisiana Oysters* \$5.00
Fish - blackened, grilled or fried \$5.00
Skirt Steak - blackened or grilled \$6.00

Your choice of housemade cajun vinaigrette, ranch,
housemade blue cheese, honey dijon,
O&V, low cal French

THIS N' DAT

Cheese Fries or Tots \$4.99 **Starter Salad** \$3.99
Hush Puppies \$2.99 **Collard Greens** \$5.99
Fried Okra \$4.99 **Green Beans w/Tasso** \$4.99
Cole Slaw \$2.99 **Chicken or Fish a la carte** \$5.99
Grilled Asparagus \$4.99 **To-Go, Xtra Dressing** \$0.50

*Harvested in Louisiana waters whenever possible,
but we always use Gulf oysters & shrimp!

BURGERS AND BREASTS

Served with a choice of fries, tater tots, cole slaw or Zapp's Chips
• upgrade or add an extra side for \$2.00 each •

Not eating the bread? Order a "MEAT N' 2"

"Big Easy" Cheeseburger \$8.99
1/2 lb of certified black angus
"Bayou" Burger \$10.50
blackened & topped w/ grilled onions & melted provolone
"Black n' Blues" Burger \$10.50
blackened & topped w/ melted blue cheese crumbles
"Black n' Voodoo" Burger \$11.50
jalapeño peppers, horseradish, voodoo sauce & extra cheese
Open Range Buffalo Burger \$12.99
1/3 lb of 100% lean ground bison
Chicken Sandwich - blackened or grilled \$8.99
butterflied breast marinated in our Cajun vinaigrette
Dixie Fried Chicken Sandwich \$10.99
The "Dirty Bird" \$10.99
blackened chicken w/ grilled onions & provolone

Gator and Hot Sausage Patty \$12.99
1/3 lb blend of ground Louisiana gator & lean pork sausage - seasoned well!

NEW ORLEANS PO' BOY SANDWICHES

Served with a choice of fries, tater tots, cole slaw or Zapp's chips
• upgrade or add an extra side for \$2.00 each •

Not eating the bread? Order a "MEAT N' 2"

Cajun Smoked Sausage - from Breaux Bridge, LA \$10.99
topped w/ grilled onions & melted provolone
Portobello Mushroom - blackened or grilled \$11.50
topped w/ grilled onions & melted provolone
Mississippi Farm Raised Catfish - blackened, grilled or fried \$12.99
Fried Louisiana Oysters* - (6) fresh shucked & flash fried \$14.99
Fried Gulf Shrimp (8) butterflied & flash fried \$14.99
1/2 & 1/2 Combo - stuffed with shrimp & oysters* \$14.99

DOWN SOUTH MEAT N' 2

Choose one (1) main dish and two (2) of the sides from below.
• upgrade or add an extra side for \$2.00 each •

MAIN DISH (1)

Cajun Smoked Sausage - w/grilled onions & provolone \$11.50
Marinated Chicken Breast - blackened, grilled, or fried \$11.50
Portobello Mushroom - blackened or grilled \$11.99
Mississippi Farm Raised Catfish - blackened, grilled, or fried \$12.99
Skirt Steak - blackened or grilled \$12.99
Fried Louisiana Oysters* - (6) fresh shucked & flash fried \$14.99
Fried Gulf Shrimp - (8) butterflied & flash fried \$14.99
1/2 & 1/2 Combo - flash fried shrimp & oysters* \$14.99
Mahi Mahi - blackened or grilled \$14.99

SIDES (2)

Fries or Tots **Red Beans & Rice** **Green Beans**
Mac N' Cheese **Collard Greens** **Cole Slaw**
Italian Pasta Salad **Sweet Potato Waffle Fries** **Hush Puppies**
Fried Okra **Zapp's Chips** **Daily Special**

• UPGRADES \$2 •

Starter Salad **Maque Choux**
Lyonnais Potatoes **Fried Green Tomatoes**
w/bacon & garlic

SUPPERTIME

Main courses include a starter salad

Crawfish Étouffée sm \$14.99 lg \$20.99
our creamy version of a Louisiana classic over white rice
Mahi Mardi Gras \$20.99
mahi mahi topped with crawfish étouffée served
w/red beans & rice, hush puppies & slaw
Mixed Cajun BBQ Grill \$18.99
blackened chicken, andouille sausage, tasso & pit smoked ham
in a light bbq glaze served w/ red beans & rice, slaw, & puppies
Grandma's Crispy Duck \$22.99
partially de-boned 1/2 duck twice rendered, finished w/ a light
bbq glaze served with greens & starch of the day
Fried Seafood Platter Serves 1-2 \$24.99
shrimp, oysters*, catfish, crab claws, fries, Serves 3-4 \$49.99
cole slaw, & hush puppies Add softshell crab MKT

We politely decline any substitutions and separate checks.