

Appetizers

Commander's Shrimp 12

Butterfied white shrimp fried and coated in a Crystal hot sauce beurre blanc served over Arugula, a five pepper sweet gastrique, and topped with pickled red onions

Veal Risotto (GF) 14

Slow Roasted Farm Raised Veal from Peterson Craft Meats in a Risotto with blistered tomatoes, herb infused Chantilly cream, peas, shaved Parmesan & smoky au jus.

Seafood Boulette 14

Seasonal seafood deep fried boulettes served over squash puree with a warm roasted vegetable medley and a pesto garnish, three to an order. (ask server about seafood)

Fried Oysters and Sauce 12

West coast oysters fried with a gluten free Maesecca and served sides of our house made tarragon buerre blanc and remoulade sauces.

Alligator Bites (GF) 9

Alligator sausage grilled and served with creole mustard

Fried Green Tomatoes 6

Served with a drizzle of sweet honey. As southern as it gets!

Baked Brie 9

Served with our house fruit compote, a drizzle of honey and bread crostinis

Boo Fries 6

The creole poutine - our seasoned fries with cheese and our beef gravy

Soups and Salads

Shrimp Remoulade Salad 16

Choose from sautéed or fried shrimp. A deconstructed shrimp po'boy - Mixed greens, tomato, pickle and red onion with our house remoulade. (Sautéed - GF)

Lobster Salad (GF) 17

Sauteed Lobster in butter and garlic with red onion and celery served over mixed greens and tomato with our house remoulade or vinaigrette

Creole Catfish Salad 16

Crispy wild caught Louisiana catfish over mixed greens with barbequed onions, cucumbers, cane cured creole tomatoes with a raspberry vinaigrette garnished with toasted coconut.

Lagniappe Salad (GF) 12

Mixed greens, tomato, red onion, and chef's choice of vegetables, fruits (in season), nuts and cheese with a vinaigrette. .

Pasta Primavera 12

A cold pasta and veggie salad - chef's choice

Soup Du Jour Bowl or Cup

(Price varies depending on soup)

Entrees

Monday - Traditional Beans and Rice with

Andouille Sausage- choice of bread

(GF) - Full 14 Half size 7

Tuesday - Crawfish & Shrimp Etouffee +bread

Creamy smothered seafood with rice- our most popular dish

Full 17 Half size 9

Wednesday - Specials Day

Thursday - Crawfish & Shrimp Etouffee +bread

Creamy smothered seafood with rice- our most popular dish

Full 17 Half size 9

Friday - Seafood Gumbo + bread

Traditional dark roux gumbo with crab, oysters and shrimp

Full 17 Half size 9

Saturday - Crawfish & Shrimp Etouffee + bread

Creamy smothered seafood with rice- our most popular dish

Full 17 Half size 9

Served daily -

Jambalaya (GF) Full 15 Half size 8

Creole style with chicken and andouille sausage, our landmark dish and spiciest served with french bread or cornbread

Shrimp & Grits (GF) 15

Choose from sautéed or fried shrimp with our creamy stone ground grits garnished with gouda, bacon and green onions

Crawfish Pie 15

Crawfish meat pies (2) topped with a cheesy cream crawfish sauce and garnished with green onions

1-1-1 14

Three demi portions of soup or entrees. Chef choice each day. Choice of French bread or cornbread

Sandwiches (served with Zapp's Potato Chip Mix)

Shrimp Po'boy 13

Lobster Roll 17

Catfish Po'boy 13

Oyster Po'boy 14

Roast Beef Po'boy 12

Roast Beef Sliders 9

Andouille Po'boy 11

Frenchuletta (our version of the muffuletta) 12

A La Carte - Add sides to make your meal

Shrimp (sautéed (GF) or fried) 10

Fried Catfish 10

Sides

Gouda Grits (GF) 6

Sautéed Veggie of the Day (GF) 5

Southern Coleslaw (GF) 5

Baked Sweet Potato (GF) 5

Jalapeno Cornbread 3

Fried Sides

Sweet Potato Fries 6 Fried Okra 6

Seasoned Fries 5 Hush Puppies 5

Parmesan Fries 6 Fried Pickles 6

Beverages 3

Coke Products, Fanta, Raspberry Tea, Sweet Tea, Unsweetened Tea, Barq's Rootbeer, Coffee, Juice, Perrier