

APPETIZERS

<i>Fried Green Tomatoes</i> served with tomato remoulade	\$8.95	<i>Cajun Popcorn</i> fried crawfish tails served with sherry remoulade	\$11.95	<i>Cajun Fried Oysters</i> fried oysters served with sherry remoulade	\$12.95
<i>New Orleans BBQ Shrimp</i> sauteed with butter, garlic, beer and a variety of cajun or creole spices	\$8.95	<i>Crawfish Scampi</i> crawfish tails sauteed with garlic, white wine, scallions, parsley and our own bayou blend spices	\$11.95		

SECOND COURSE

<i>Seafood Gumbo</i> a cajun or creole creation made with fresh vegetable, file spices, shrimp and crab meat 1cup	\$4.00	<i>1/2 Order Washday Blues</i>	\$8.00
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FRESH FRIED SELECTIONS

<i>Fried Salt and Pepper Catfish (Farm Raised)</i> served with house vegetable and your choice of garlic mashed potatoes or coleslaw	\$17.95	<i>Fried Half and Half (Oyster and Shrimp)</i> served with house vegetable and your choice of garlic mashed potatoes or coleslaw	\$21.95	<i>New Orleans Platter</i> catfish, shrimp, scallops, oysters, red beans and rice	\$24.95
<i>Fried Shrimp</i> served with house vegetable and your choice of garlic mashed potatoes or coleslaw	\$18.95	<i>Fried Oysters</i> served with house vegetable and your choice of garlic mashed potatoes or coleslaw	\$21.95		

ENTREES

<i>Wash Day Blues</i> a heaping bowl of red beans and rice with andouille sausage	\$16.95	<i>Creole</i> lightly spiced tomato sauce with simmered peppers, onions and celery	\$16.95	<i>New Orleans BBQ Shrimp</i> sauteed with butter, garlic, beer and a variety of cajun or creole spices	\$18.95
<i>Diane</i> mushrooms, garlic, butter, green, onions, parsley and our queen magic spices all sauteed together; moderately spiced and served over rice	\$16.95	<i>Etouffee</i> a dark, highly seasoned roux based sauce; served over rice, hot and spicy	\$16.95	<i>Shrimp and Grits</i> blackened shrimp served with stone ground; creamy grits, creole sauce and andouille sausage	\$23.00
		<i>Shrimp Scampi</i> sauteed with butter, garlic, scallions and parsley; served with rice and house vegetables	\$18.95	<i>14 oz. French Cut Pork Chop</i> southwestern bbq sauce, cajun roasted potatoes and house vegetables	\$25.00

BLACKENED SELECTIONS

coated with our special spice mixtures and seared rapidly to seal in the juices

<i>Blackened Chicken Breast</i> served with rice and house vegetables	\$16.95	<i>Blackened Pork Tenderloin</i> chorizo black bean sauce, chipotle chili cream, fried plantains and pineapple salsa	\$24.00	<i>Ribeye Steak 16 oz</i> served with garlic mashed potatoes and steamed broccoli	\$28.95
<i>Blackened Catfish Farm Raised</i> served with garlic mashed potatoes and house vegetables	\$17.95	<i>NY Strip Steak 14 oz</i> served with garlic mashed potatoes and steamed broccoli	\$28.95	<i>Filet 8 oz</i> served with garlic mashed potatoes and house vegetables	\$32.95
<i>Bayou Platter</i> catfish, chicken and red beans and rice	\$22.95				

SIDE DISHES

<i>Steamed Broccoli</i>	\$3.00	<i>Grits</i>	\$5.00	<i>Andouille Sausage</i>	\$5.95
<i>Garlic Mashed Potatoes</i>	\$4.00	<i>Red Beans and Rice</i>	\$5.00		

LITTLE GATORS

served with french fries (children under 12 please)

<i>Fried Shrimp 11</i>	\$6.50	<i>Fried Chicken Strips</i>	\$6.50
<i>Fried catfish Strips</i>	\$6.50		

DESSERTS

<i>Bourbon Bread Pudding</i> french bread, peaches, raisins and cinnamon topped with caramel	\$5.00	<i>Key Lime Pie</i> the perfect balance of sweet and sour	\$5.00	<i>Oreo Cheesecake</i> crunchy, rich and delicious	\$6.00
<i>Tollhouse Cookie Pie</i> chocolate chip cookie pie with walnut	\$5.00	<i>Bourbon Pecan Pie</i> cajun twist on a southern classic	\$5.00		