

ENTREES

CAJUN JAMBALAYA

Cajun Rice, Aromatic Vegetables, Andouille Sausage, and Chicken.

22

Creole Style (add Shrimp and Creole Sauce). 7

CRAWFISH ETOUFEE

Crawfish Gravy, Slow Cooked, and Served over White Rice.

32

SEA SCALLOPS

Brown Butter Sautéed with Thyme and Parsley or Honey Garlic served with your choice of 2 Sides.

36

BBQ RIBS

St. Louis Style Ribs, Dry Rubbed, and Slow Cooked, Smothered in Homemade BBQ Sauce; served with your Choice of Two Sides.

33

PASTA PRIMAVERA

Fettuccini Pasta and Seasonal Veggies in a Pink Sauce

22

Add Chicken 5

Add Shrimp 8

NORTH ATLANTIC SALMON

Blackened (no sauce) or Simply Grilled with a Lemon, White Wine, and Shallot Butter Sauce served with your choice of Two Sides.

32

JUMBO STUFFED SHRIMP

Jumbo Shrimp Stuffed with Crab meat Stuffing and topped with our Cajun Spiced Crab Sauce, Served with your choice of Two Sides.

36

NEW YORK STRIP STEAK

Topped with a Rosemary, Shallot and Roasted Garlic Mason Butter Served with your Choice of Two Sides.

36

Make it a Surf and Turf (choice of 3 Grilled Jumbo Shrimp or 2 Crab and Crawfish Cakes) 9

BBQ BEEF BRISKET

Dry Rubbed and Slow Cooked, Smothered in Homemade BBQ Sauce, Served with your choice of Two Sides.

32

CATFISH ENTRÉE

Blackened or Fried Catfish, Served with your choice of Two Sides.

28

SMOTHERED CHICKEN

Chicken Tenderloins lightly Breaded and Fried to a Golden Perfection and Smothered in our Homemade Southern style Milk Gravy, Served with your choice of Two Sides.

25

BAKED MAC & CHEESE

Fusilli pasta baked into a four-cheese sauce.

20

Add Chicken 5

Add Crawfish 8

Add Crab 7

Add Bacon 5

Twisted with Peas, and Bacon in a Pink Sauce 6

CAJUN CHICKEN PASTA

Fettuccini Pasta, Chicken, Andouille Sausage, and Bell Peppers in a Cajun Spiced Alfredo Sauce.

24