



Hurricane Ida devastated Southeast Louisianians including many of our beloved fishermen, shrimpers & oyster farmers. Please consider donating to one of our favorite people, Mr. Shrimp, who needs funds to rebuild his home. We wouldn't have this restaurant if it wasn't for him & the other hardworking folks of South Louisiana who keep the Gulf seafood industry alive.

scan here to donate!



LET US FEED YOU!

For parties of four or more put your dinner in our hands; we'll send you a family style feast of this evening's favorites. Dessert upon request.

get it started

- LAOS STYLE TEXAS HOT GUTS. 9
a spicy! rustic smoked sausage of beef & pork seasoned with lemongrass, curry & lime leaf; served with honey mustard & pickles
- CHARCOAL GRILLED BABY CARROTS. 10
first of the season! dressed with Texas olive oil, lime & herbs; served over cornbread romesco
- HOT BOILED PEANUTS. 7
simmered with salt & Tabasco mash; squeezed with lime
- SHAVED BENTON'S COUNTRY HAM. 12
12 month aged smoked Tennessee hog topped with dried chili sprinkle, Texas olive oil, mint & pickled shallots
- CRAB CAESAR. 16
Covey Rise hydro greens with a funky garlic fish sauce dressing, mint, Louisiana crabmeat & cornbread croutons
- RADISHES & BUTTER. 8
a medley of Mississippi roots served with sea salt, citrus & mint; on a swoosh of homemade cultured butter
- AUTUMNAL SOM TAM. 10
persimmon, sweet corn & Alabama apples pounded in a funky chili vinaigrette with dried shrimp, lime & herbs; roasted peanut lagniappe
ask for double spicy!

fried & grilled

- CHERRY WOOD BBQ LAMB SHANK. 40
built to share!
a sturdy, bone in 2# knuckle rubbed with mustard, hot sauce & cracked pepper, slow smoked all damn day, served with warm Crescent Market flatbread, dill & VSOP roasted eggplant nahm phrik
- BEAUMONT STYLE FRIED HARD CRABS. 17
a pile of fat, full Lake rubs crusted in heirloom cornflour & smothered in lemongrass sambal butter, herbs & lime
- WHOLE GRILLED SPANISH MACKEREL. 24
tasty fresh catch smothered with a chili cucumber ginger slaw & fresh citrus
- MONROE COUNTY PORK SHOULDER STEAK. 22
pasture raised Louisiana pork rubbed with chili & garlic, charred over glowing coals & dipped in spicy Kentucky BBQ vinegar; served sliced with herb wraps & roasted Thai chili dipping sauce
- JERK RUBBED RABBIT LOIN. 17
Kayla's tender Folsom rabbit rubbed with habanero, scallion & spices, roasted on the coals, basted with honey butter & served sliced with Alabama apple & herb salad
- CHILI BUTTER JUMBO SHRIMP. 18
peel & eat sweet Gulf beauties; grilled over glowing coals & tossed with lemongrass sambal butter, herbs & lime

sides

- COAL ROASTED SWEET POTATO. 6
drizzled with cane syrup, butter & sea salt
- PIT BRAISED COLLARD GREENS. 6
simmered in a savory broth with country ham, chili vinegar & caramelized onions
- BUTTERED CORNBREAD. 3⁵⁰
y'all...
- STEAMED LOUISIANA RICE. 3



A 3% SERVICE FEE will be added to your check for our Employee Wellness & Support Fund, which goes directly to financially support employees of our restaurant who have to miss work as a result of the Covid-19 pandemic. Thank you for participating & being part of our community. ♥