

PLANNING AN EVENT?
CATERING AVAILABLE



FIRST BASKET OF
JOHNNY CAKES ARE
COMPLIMENTARY!!

EXTRA JOHNNY CAKE | 4 FOR 1.50

STARTERS

FRIED GREEN TOMATOES | GREEN TOMATO SLICES DEEP FRIED IN A SPICY CRISPY BATTER AND GARNISHED WITH GREEN ONION AND SHREDDED LETTUCE “NO SAUCE!” SEASONAL ITEM 9.50 | ADD DILL SAUCE .50

CATFISH STRIPS 1/2 LB | MILDLY SEASONED DEEP-FRIED CATFISH STRIPS, SERVED WITH HOMEMADE REMOULADE 10.00

FRIED OKRA 1/2 LB | DEEP FRIED IN A SPICY BATTER TILL CRISP WITH HOMEMADE DIXIE HOT SAUCE 9.50

SHRIMP ETOUFFE | A CUP OF SPICY ROUX BASED STEW, SHRIMP AND RICE, TOPPED WITH GREEN ONION 6.50
ADD SHRIMP \$1 EACH

SIX (6) JUMBO SHRIMP | FRIED, BLACKENED, GRILLED OR JERK 12.00

JAMBALAYA | A CUP OF TOMATO BASED STEW WITH RICE, CHICKEN AND ANDOUILLE SAUSAGE AND TOPPED WITH GREEN ONIONS 6.50
ADD SHRIMP \$1 EACH

GUMBO | A CUP OF TRADITIONAL SPICY ROUX BASED STEW WITH RICE, SHRIMP, CHICKEN AND ANDOUILLE SAUSAGE TOPPED WITH GREEN ONIONS 6.50

*AVAILABLE TO BE ORDERED WITHOUT SHRIMP, JUST ASK!
*PLEASE NOTE: OUR GUMBO IS MADE WITH A SHRIMP STOCK.

SEAFOOD CAKES | TWO GRILLED CAKES EACH WITH A COMBINATION OF CRAB, CRAWFISH AND SHRIMP SERVED WITH CREOLE MUSTARD SAUCE 11.00

THE SALAD BOWL

CHICKEN SALAD | CHOICE OF BLACKENED, GRILLED OR FRIED CHICKEN BREAST ON TOP OF A BED OF ROMAINE, GARNISHED WITH ONION, TOMATO, CUCUMBER AND HOMEMADE CROUTONS CHOICE OF DRESSING 15.50

CHICKEN CAESAR | BLACKENED, GRILLED OR FRIED CHICKEN BREAST ON TOP OF BED OF ROMAINE WITH PARMESAN CHEESE, CAESAR DRESSING AND HOMEMADE CROUTONS 16.50

CAESAR SIDE SALAD | ROMAINE WITH PARMESAN CHEESE, CAESAR DRESSING AND HOMEMADE CROUTONS 6.00

SALMON SALAD | SMOKED SALMON FILLET (OPTION OF WARM OR CHILLED) ON TOP OF BED OF ROMAINE, TOMATO, ONION, RED AND GREEN PEPPERS WITH CREAMY DILL DRESSING 18.00

SHRIMP SALAD | SEVEN LARGE SHRIMP (BLACKENED, GRILLED OR FRIED), ON TOP OF BED OF ROMAINE, TOMATO, ONION, RED AND GREEN PEPPERS WITH CREAMY DILL DRESSING 17.50

GARDEN SIDE SALAD | ROMAINE, GARNISHED WITH CUCUMBER, TOMATO, ONION AND HOMEMADE CROUTONS 5.50

AVAILABLE DRESSINGS: HOMEMADE DILL, RANCH, HOMEMADE CAJUN FRENCH, BLEU CHEESE, HONEY MUSTARD, HOMEMADE CAESAR, THOUSAND-ISLAND, AND ITALIAN
EXTRA-DRESSING: 2 OZ CUP .50 | 4 OZ CUP 1.00
ADD SHREDDED CHEESE 1.00 | GARLIC BREAD 1.50

SANDWICHES

SERVED WITH ONE SIDE. ADD CHEESE: AMERICAN, SWISS, OR WISCONSIN CHEDDAR +1.50 EACH

CHICKEN BREAST SANDWICH | BLACKENED, GRILLED OR FRIED SERVED WITH LETTUCE AND TOMATO. SERVED ON A GOURMET BUN 15.00

CATFISH PO’BOY | FRIED, BLACKENED OR GRILLED “U.S.A” FARMED FILLET DRESSED WITH LETTUCE, TOMATO AND HOMEMADE REMOULADE SAUCE, SERVED ON A FRENCH ROLL 15.00 | JERK FILLET 16.00

BACON SWISS CHICKEN SANDWICH | GRILLED CHICKEN BREAST, SWISS CHEESE, BACON, LETTUCE AND TOMATO, SERVED ON A GOURMET BUN 16.50

BBQ CHICKEN SANDWICH | SMOKED SHREDDED CHICKEN SMOTHERED IN OUR HOMEMADE BBQ SAUCE, SERVED ON A GOURMET BUN 15.00

SHRIMP PO’BOY | BREADED SHRIMP DRESSED WITH LETTUCE, TOMATO AND HOMEMADE REMOULADE SAUCE, SERVED ON A FRENCH ROLL 15.50

DIXIE WINGS

By The Pound

(DRUMMIES AND FLATS) | MAKE IT A MEAL +7.50

MILD WINGS | DIPPED IN MILD SAUCE 13.50

DRY WINGS | FRIED CHICKEN WINGS 13.50

ATOMIC WINGS | A TRADITIONAL BUFFALO WING DIPPED IN SAUCE 13.50

BBQ WINGS | DIPPED WITH OUR HOMEMADE BBQ SAUCE 13.50

PEACH GLAZED | SWEET AND SPICY WITH A UNIQUE PEACH FLAVOR 13.50

DIXIE JERK WINGS | FOUR JERK MARINATED AND SMOKED JUMBO WINGS, WITH JERK SAUCE SERVED ON THE SIDE (MAY BE PINK FROM SMOKING) 13.50

BURGERS

SERVED ON A TOASTED GOURMET BUN, GARNISHED WITH LETTUCE, TOMATO, ONIONS AND PICKLES, SERVED WITH ONE SIDE YOUR CHOICE

THE DIXIE | HALF POUNDER CAJUN-STYLE BURGER COOKED TO YOUR LIKING, TOPPED WITH FRIED GREEN TOMATO, FRIED JALAPENOS AND AMERICAN CHEESE 17.50

THE CLASSIC | HALF POUNDER COOKED TO YOUR LIKING 15.00 | ADD AMERICAN, SWISS CHEESE OR CHEDDAR CHEESE 1.00 EACH | ADD TWIN HICKORY SMOKED BACON STRIPS 2.00

THE SWISS | HALF POUNDER, TOPPED WITH A BLEND OF SAUTÉED MUSHROOMS AND ONIONS AND SWISS CHEESE 16.50

THE HICKORY | HALF POUNDER, HICKORY SMOKED BACON, CHEDDAR AND BBQ SAUCE 16.50

SOUTHERN SPECIALTIES

GUMBO BOWL | SPICY ROUX-BASED STEW WITH RICE, SHRIMP, CHICKEN AND ANDOUILLE SAUSAGE TOPPED WITH GREEN ONIONS 16.50

*AVAILABLE TO BE ORDERED WITHOUT SHRIMP, JUST ASK! PLEASE NOTE: OUR GUMBO IS MADE WITH A SHRIMP STOCK.

JAMBALAYA BOWL | SEMI-SPICY TOMATO-BASED STEW WITH RICE, CHICKEN AND ANDOUILLE SAUSAGE, TOPPED WITH GREEN ONION 15.00

SOUTHERN SAMPLER | GUMBO, JAMBALAYA AND RED BEANS AND RICE TOPPED WITH GREEN ONIONS (SORRY, NO SUBSTITUTIONS!) 15.00

RED BEANS AND RICE BOWL | LARGE SERVING OF THE CAJUN FAVORITE, TOPPED WITH GREEN ONIONS 13.00
WITH SPICY ANDOUILLE SAUSAGE 16.00

CRAWFISH ETOUFFE BOWL | SPICY ROUX-BASED STEW LOADED WITH CRAWFISH ON A BED OF RICE, TOPPED WITH GREEN ONION 16.00

SHRIMP ETOUFFE BOWL | SPICY ROUX-BASED STEW WITH EIGHT SHRIMP SERVED ON A BED OF RICE, TOPPED WITH GREEN ONIONS 16.50

BIG EASY PASTAS

SERVED WITH HOMEMADE GARLIC BREAD
EXTRA PASTA SAUCE +3.50 | ADDITIONAL GARLIC BREAD +1.50

ALFREDO PASTA | FETTUCINE WITH HOMEMADE ALFREDO SAUCE TOPPED WITH PARMESAN CHEESE 13.00

CAJUN CHICKEN PASTA | BLACKENED CHICKEN BREAST AND GARLIC ROASTED RED AND GREEN PEPPERS, TOMATO, OVER FETTUCINE WITH ALFREDO SAUCE TOPPED WITH PARMESAN CHEESE 18.50

SEAFOOD PASTA | “NO-SHELL” CRAWFISH AND SHRIMP, GARLIC ROASTED RED AND GREEN PEPPERS, TOMATOES IN ALFREDO SAUCE OVER FETTUCINE TOPPED WITH PARMESAN CHEESE 19.50

SALMON PASTA | SMOKED SALMON WITH GARLIC ROASTED RED AND GREEN PEPPERS, TOMATOES OVER FETTUCINE WITH A SPICY CHIPOTLE ALFREDO SAUCE TOPPED WITH PARMESAN CHEESE 20.00

In order to serve you better only one check per table. We accept cash and major credit cards with a chip. Not all ingredients are listed on the menu, please advise your server if you have any food allergies. An 18-percent gratuity added to all dine-in checks. 20-Percent on parties of 6(six) or more. Please refrain from using cell-phones while ordering. Food that is properly prepared will not be discounted or exchanged. Prices subject to change without notice. Not responsible for lost, damaged or items left behind. Credit card service fee 3.29%

SEAFOOD N’ TWO SIDES

PLEASE BE AWARE THAT, DESPITE CAREFUL PROCESSING, A FEW PIN BONES MIGHT STILL BE FOUND IN OTHERWISE BONELESS FILLETS.

BABY CATFISH | DEEP FRIED, SWEET BONE-IN CATFISH ONE FISH 14.50 | TWO FISH 18.50

CATFISH FILLET | BLACKENED, GRILLED OR FRIED ONE FILLET 16.50 | TWO FILLET 22.00

JUMBO FRESH SHRIMP | BLACKENED, GRILLED OR FRIED 26.00
JERK STYLE 27.00

TILAPIA FILLET | BLACKENED, GRILLED OR FRIED ONE FILLET 14.50 | TWO FILLET 19.00 | ADD JERK +1.00

SEAFOOD CAKES | THREE GRILLED CAKES EACH WITH A COMBINATION OF CRAB, CRAWFISH AND SHRIMP SERVED WITH CREOLE MUSTARD SAUCE 19.75

ATLANTIC SALMON | EIGHT-OUNCE FILET CHAR-BROILED 18.50 | BLACKENED 19.50 | JERK STYLE 21.50

CATFISH STRIP | MILDLY SEASONED DEEP-FRIED CATFISH STRIPS. SERVED WITH HOMEMADE REMOULADE 16.50

CHICKEN N’ TWO SIDES

BBQ HALF-CHICKEN | MARINATED, GRILLED AND TOPPED WITH HOMEMADE DIXIE BBQ SAUCE 16.50

JERK HALF-CHICKEN | MARINATED, GRILLED AND TOPPED WITH HOMEMADE JERK SAUCE 17.50

JERK CHICKEN BREAST | A DIXIE KITCHEN FAVORITE. GRILLED BONELESS SKINLESS BREAST TOPPED WITH OUR HOMEMADE JERK SAUCE 16.50

CHICKEN BREAST | YOUR CHOICE OF BLACKENED, GRILLED BONELESS SKINLESS BREAST OR FRIED 15.00

PEACH CHICKEN WITH CHEESE | BONELESS SKINLESS BREAST GLAZED WITH PEACH SAUCE AND TOPPED WITH BACON, SHREDDED CHEESE AND GREEN ONIONS 18.00

FOUR-PIECE FRIED CHICKEN | LEG, WING, THIGH AND BREAST, (SORRY! NO SUBSTITUTIONS) EVERY ORDER COOKED “FRESH” PLEASE ALLOW AMPLE TIME 16.00
CUP OF BROWN GRAVY +3.00

FROM THE ISLAND

SERVED WITH CHOICE OF TWO SIDES

JERK CATFISH | JERK-MARINATED GRILLED CATFISH FILLET ONE FILLET 17.00 | TWO FILLET 23.00

JERKED CHICKEN WITH CHEESE | EIGHT-OUNCE BONELESS SKINLESS BREAST GLAZED WITH JAMAICAN JERK SAUCE AND TOPPED WITH BACON, COLBY AND MONTEREY JACK CHEESE, GREEN ONIONS 18.00

DESSERTS

“MAKE ANY DESSERT ALA MODE +3.00

HOMEMADE SOUTHERN PEACH COBBLER | GEORGIA PEACHES TOPPED WITH A FLAKY CRUST 7.00

HOMEMADE BREAD PUDDING | CUSTARDY BREAD PUDDING WITH RAISINS AND TOPPED WITH WARM WHISKEY SAUCE 7.00

SWEET POTATO PIE | SWEET POTATO PIE FILLED WITH TENDER SWEET POTATOES AND SEASONED WITH GINGER, NUTMEG AND CINNAMON 6.00

HOMEMADE KEY LIME PIE | SLIGHTLY TART WITH A GRAHAM CRACKER CRUST 7.00

SOUTHERN PECAN PIE | A TRUE SOUTHERN CLASSIC, AND LUSCIOUS FILLING TOPPED WITH PLENTY OF CRISP PECAN HALVES AND PIECES IN A WITH A SWEET FLAKY CRUST 7.00

NEW YORK CHEESECAKE | 5.50

MEAT N’ TWO SIDES

SMOTHERED PORK CHOPS | OVEN BAKED BONE-IN CHOP(S), SMOTHERED IN HOMEMADE DIXIE ONION GRAVY ONE CHOP 14.50 | TWO CHOPS 19.50

SIDES

4.00 EACH
MASHED POTATOES WITH BROWN GRAVY
WHITE RICE
WITH OR WITHOUT BROWN GRAVY
GREEN BEANS
MASHED SWEET POTATOES
CORN
COLE SLAW
BAKED MAC N’ CHEESE
SEASONED DOWN-HOME FRIES
SPAGHETTI | MARINARA
COLLARD GREENS
BRAISED IN CHICKEN STOCK
(ADD DICED TOMATO AND ONIONS) +1.50
BLACK-EYED PEAS
BRAISED IN PORK STOCK
RED BEANS AND RICE | SIMMERED IN PORK STOCK AND TOPPED WITH GREEN ONIONS
BLACK-EYED PEAS AND RICE
BRAISED IN PORK STOCK

LIL’ DIXIE

MENU FOR KIDS UNDER 10 ONLY.
ITEMS SERVED WITH ANY ONE SIDE WITH DRINK (DINE IN ONLY)

CHICKEN NUGGETS | 7.50

CATFISH NUGGETS | 7.50

BOWL SPAGHETTI | 7.50 – NO SIDE

MAC N’ CHEESE | NO SIDE 7.50

LIL’ HAMBURGER | 7.50 (ADD CHEESE .50)

SPECIALTY DRINKS

GEORGIA PEACH COLADA | PEACH SCHNAPPS AND LIGHT RUM BLENDED WITH PEACHES, PINEAPPLE JUICE WITH A SPLASH OF ICE CREAM MIX, PIÑA COLADA MIX AND SHAVED ICE 8.50

FRUITY PEBBLES | RAZZ VODKA, BLUE ISLAND PUNCH, LEMONADE AND FRUIT PUNCH 8.50

MISSISSIPPI MUDSLIDE | GET DOWN AND DIRTY WITH KAHLUA, IRISH CREAM, VODKA AND A TOUCH OF LIGHT AND DARK CRÈME DE COCOA BLENDED WITH ICE CREAM MIX AND SHAVED ICE 8.50

BLUE BAYOU | TEQUILA WITH BLUE CURACAO, LIME JUICE AND SWEET N’ SOUR, BLENDED WITH SHAVED ICE, SPLASH OF ORANGE JUICE AND TRIPLE SEC 8.50

BOURBON STREET HURRICANE | LIGHT AND SPICED RUMS MIXED WITH PAT O’BRIEN’S ORIGINAL HURRICANE MIX, SPLASH OF SIERRA MIST, ORANGE JUICE, PINEAPPLE JUICE AND TRIPLE SEC 8.50

SOUTHERN PARADISE | A PERFECT COMBINATION OF RASPBERRY VODKA, BANANA LIQUOR, PINEAPPLE JUICE, ORANGE JUICE, GRENADINE AND SPRITE 8.50

LOUISIANA LEMONADE | VODKA, LEMONADE MIX AND A TOUCH OF FRUIT PUNCH BLENDED WITH SHAVED ICE 8.50

SWAMP WATER | SPICED RUM, MELON LIQUOR, BLUE CURACAO, PINEAPPLE JUICE, MANGO MIX AND SHAVED ICE 8.50

WINES BY THE GLASS

MERLOT, WHITE ZINFANDEL, CHARDONNAY, CABERNET SAUVIGNON, RIESLING, PINOT GRIGIO, SWEET RED, MOSCATO GLASS 6.50

SANGRIA WHITE | PEACH VODKA, PEACH SCHNAPPS, WHITE WINE AND A SPLASH OF LEMONADE, ORANGE JUICE AND LEMON-LIME 10.00

SANGRIA RED | AMARETTO, APPLE VODKA, SWEET RED WINE AND A SPLASH OF LEMONADE, ORANGE JUICE AND LEMON-LIME 10.00

BEVERAGES

NO SHARING BEVERAGES OR YOU WILL BE CHARGED

SOFT DRINKS | COKE, COKE ZERO SUGAR, DIET COKE, SPRITE, GINGER ALE, ORANGE FANTA, LEMONADE, FRUIT PUNCH, PINK LEMONADE, RASPBERRY ICED TEA 2.75

COFFEE AND HOT TEA 2.75

FRESH BREWED ICED OR SWEET TEA | 2.75

STRAWBERRY LEMONADE, PINEAPPLE JUICE, ORANGE JUICE, CRANBERRY JUICE | 3.50 (NO REFILLS)

RED BULL | VARIETY FLAVORS 3.50

Our Cooking Policy: We do not serve or prepare any menu items that are soft-cooked, undercooked, or raw if they are of animal origin. Foodborne Illness Risk Advisory: Consuming raw or undercooked foods of animal origin—including beef, lamb, pork, poultry, fish, shellfish, and eggs—may increase your risk of foodborne illness. For the health and safety of our guests, we adhere to strict food preparation guidelines to minimize such risks.