Salads

GF BBQ SHRIMP SALAD 14

Baby mixed greens, creole marinated shrimp, tomato and roasted corn pico, pickled red onion, BBQ vinaigrette

CAESAR SALAD 10

Fresh cut romaine, parmesan, house caesar dressing, garlic croutons

PASSÉ SALAD 14

Butter lettuce, creole marinated grilled chicken, tomatoes, green peppers, cheddar jack, house vinaigrette, garlic croutons

Soups

CHICKEN	8.	1A	NDO	U	L	LE	•	Gl	JN	ΛI	B	O	•	•	•	•	8
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Appetizens

GF CHIPS AND DIP 8

House made french onion dip, topped with chives, served with house chips

V CRISPY CORN FRITTERS 10

Fried golden brown, topped with pickled jalapenos served with spicy citrus aioli

CATFISH TENDERS 16

Served with fries and a side of red bean aioli

GF STEAK TIPS 20

Seared steak tips with BBQ gastrique served on a bed citrus slaw

CRAWFISH DIP 16

House made crawfish dip served with toasted french bread, celery, carrots, and green peppers

GUMBO FRIES 12

Golden brown fries topped cheddar jack cheese, gumbo, pickled jalapenos, pickled onions

Dessents

V PRALINE CHEESECAKE 12

Rich decadent cheesecake, praline sauce, praline crumble, market berries

V MONKEY BREAD PUDDING 10

Banana and cinnamon bread pudding, vanilla ice cream, crown apple caramel, candied pecans

V BEIGNETS 8

House beignets, berry compote, crown apple caramel, powdered sugar

GF GLUTEN FREE V VEGETARIAN VGN VEGAN

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

Sides

V SIDE HOUSE SALAD 4 SIDE CAESAR SALAD 5

V SMASHED RED POTATOES **③** SIDE SOUP **④**

Handhelds

	ALL SANDWICHES ARE SERVED WITH FRIES
	SHRIMP PO BOY
٧	ELOTE PO BOY
	CATFISH SAMMIE
	GRILLED CHICKEN CAESAR
٧	FRIED GREEN TOMATO SAMMIE
	GRILLED CHEESE AND CHICKEN
	BLT
	BACON BURGER
	FRENCH ONION BURGER
	Entrees
	SHRIMP AND GRITS
	CRAWFISH GRATIN

pepper hollandaise

beans, BBQ gastrique

LUNCH & DINNER

