

BOURBON ST. CAFE

STARTERS

Alligator Bites	\$20
Blackened or Fried	
Mardi Gras Nachos	\$14
Chicken or Pork, Beans, Queso, Japs, Tomatoes, Chives & Salsa on Side	
Crab Cake	\$12/\$18
Served w/ Beurre Blanc Sauce	
Bayou Fries	\$10/\$14
Sidewinder french fries smothered w/ a Spicy Blend of Cheeses & topped w/ Blackened Shrimp or Chicken	

*OYSTERS
Oysters On The Half Shell
Cocktail Sauce, Lemon & Horseradish
\$2/each
Oysters Baton Rouge \$19
Six Char-Broiled Oysters Topped w/ a Blend of Cheeses & Spiced Herb Butter

Creole Popcorn	\$14
Fried Shrimp, Chicken or Catfish w/ choice of <i>Red Pepper Aioli, Voodoo, Cocktail, Tarter Ranch, Lemon Aioli Sauce</i>	
Spinach Artichoke Dip	\$8/\$13
Chokes & Cheese w/ Tortilla Chips	
Crab Dip	\$11/\$17
Served w/ Pita Points	
Cajun Queso	\$10/\$14
Cajun Spiced Queso, Andouille Sausage & Crawfish served w/ Tortilla Chips	
Jalapeño Boudin Eggrolls	\$9/\$15
Served w/ Sweet Chili Sauce	

SALADS

<i>Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar, Honey Mustard, Pepper Jelly</i>	
Add Blackened or Fried Chicken \$6 Add Shrimp \$8 Add Salmon \$8	
House Salad	\$9
Mixed Lettuce w/ Tomato, Onion & Croutons	
Caesar Salad	\$9
Romaine, Parmesan Cheese & Croutons	
Fitzgerald Salad	\$10
Spinach, Sun Dried Tomatoes, Candied Pecans, Sesame Seeds, Feta Cheese & House Vinaigrette	
Cobb	\$12
Egg, Bacon, Avocado, Tomatoes & Blue Cheese Served w/ Choice of Dressing	
Side House or Caesar	\$6

SOUPS

Lobster Bisque	\$7/\$10
Red Beans & Rice	\$6/\$9
<i>w/ Andouille</i>	
Gumbo	\$7/\$12
<i>w/Chicken & Sausage</i>	
Soup & Salad	\$13
House or Caesar & Cup of Soup	

PASTAS

	<u>Lunch/Dinner</u>
New Orleans Chicken Fettuccine	\$17/\$22
Alfredo 🍀	
Sub Shrimp or Crawfish for \$4	
Cajun Macaroni & Cheese	\$18/\$24
Blackened Alligator or Chicken & Andouille Sausage w/ Our Three Cheese Sauce	
Seafood Pasta	\$22/\$30
Shrimp, Crab, Scallop and Spinach in a Buttery Herb Sauce over Penne Pasta	
Garden Pasta	\$13/\$18
Spinach & Mushrooms Tossed in a Creole Marinara Served Over Pasta	

CHEF SPECIALTIES

Dinner specialties are served w/ two sides. Lunch specialties are a light version of our dinner served w/ one side
\$2.50 up charge to sub soup or salad

Chicken Bon Ton 🍀	<u>Lunch/Dinner</u>
Southern Fried Chicken Breast Smothered w/ Shrimp & Crab in a Creamy Alfredo Sauce <i>Nawlins Hot or Not</i>	\$18/\$27
Satchmo Salmon 🍀	\$20/\$31
Blackened Salmon w/ Crab & Beurre Blanc Sauce	
Black Magic	\$16/\$24
Blackened Catfish Topped w/Crawfish Étouffée Over Dirty Rice <i>(no sides included)</i>	
Tabasco Chops	\$17/\$26
Boneless Pork Rib-Eye Glazed w/ Tabasco Honey	
Louisiana Shrimp & Grits	\$17/\$22
Gulf Shrimp & Andouille over Pimento Cheese Grits w/ Beurre Blanc Sauce <i>(no sides included)</i>	
Crawfish Ettouffe 🍀	\$15/\$20
Rich Roux w/Holy Trinity of Green Peppers, Onions & Celery w/ Dirty Rice <i>(no sides included)</i>	
Shrimp Risotto	\$16/\$22
Creamy Risotto w/ Smoky Bacon & Crisp Asparagus <i>(no sides included)</i>	

Filet Oscar *	<u>Lunch/Dinner</u>
Blackened 5 or 8 oz Filet Topped w/ a Crab Cake & Beurre Blanc Sauce	\$28/\$48
Bourbon St. Special *	\$23/\$34
Blackened 6 or 10 oz Sirloin Topped w/ Bourbon Glaze & Bacon Wrapped Shrimp	
Beef & Bayou *	\$39
Blackened 16 oz Ribeye Topped w/ Crawfish Ettouffe	
Redfish Royale	\$24/\$40
Redfish Filet Topped w/ Lemon Caper Beurre Blanc	
St Peters Shrimp	\$16/\$20
Jumbo Blackened or Fried Shrimp Served w/French Fries, Hush Puppies & Cocktail Sauce	
Canal St. Catfish	\$16/\$20
Corn Meal Batter Fried w/Tarter Sauce, Fries & Hush Puppies	
Surf & Turf *	\$65
10-120z Lobster Tail w/ 8 oz Filet Mignon or 160z Ribeye	

STEAKS & SEAFOODS

*Blackened w/ our House Spice Blend or Seasoned & Seared
Dinner is served w/ two sides. Lunch is served w/ one side*

<u>Lunch/Dinner</u>		<u>Lunch/Dinner</u>
Filet Mignon 6 or8 oz*	\$24/\$38	Lobster 10-12 oz
Rib-Eye 16 oz*	\$36	6 Jumbo Shrimp
Sirloin 6 or 10 oz*	\$20/\$28	6 Bacon Wrapped Shrimp
Pork Rib Eye	\$16/\$24	Redfish
Chicken	\$13/\$18	Atlantic Salmon
		Catfish

SIDES \$6

- Mashed Potatoes
 - French Fries
 - Sautéed Spinach
 - Seasonal Vegetable
 - Red Beans & Rice
- Hush Puppies
 - Mac & Cheese
 - Sautéed Mushrooms
 - Dirty Rice
 - Grits

*20% gratuity added to parties of 6 or more
\$2 split plate fee(no charge for extra plate)*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.


SANDWICHES

Served with French Fries or Zapp's Voodoo Chips

\$1.50 up charge to sub a side

Available All Day

	1/4 lb or 1/2lb
VooDoo Burger *	\$11/\$15
Blackened Beef, Jalapeños, Voodoo Sauce, Lettuce, Tomato & Onion on a Brioche Bun	
Pimento Bacon Cheeseburger *	\$11/\$15
Blackened Beef, Bacon, Pimento Cheese, Lettuce, Tomato, Red Onion, Pickles & Mayo on a Brioche Bun	
Classic Cheeseburger *	\$9/\$13
American Cheese w/ Lettuce, Tomato, Red Onion on a Brioche Bun	



Served w/ Lettuce, Tomato, Onion & Choice of Dressing

Po' Boys

Catfish \$14
Shrimp \$14

Chicken Club Sandwich	\$14
Blackened or Fried Chicken, Avocado, Swiss Cheese, Bacon, Lettuce, Tomato & Red Onion on a Brioche Bun	
Nawlin's Hot Chicken.	\$13
Fried Chicken or Fish w/Slaw, Pickles & Lemon Aioli on a Brioche Bun	
Pulled Pork Grilled Cheese	\$15
Smoked Pulled Pork Topped w/Cheddar Cheese & Crispy Onion Straws on Grilled Sourdough Bread	



EVERY
TUESDAY IS

FAT
TUESDAY
HAPPY HOUR ALL DAY

DESSERTS

New Orleans Bread Pudding	\$5/9
7 Layer Chocolate Cake	\$8/\$14
<i>with Vanilla Ice Cream</i>	
Bananas Foster Cheese Cake	\$12
White Chocolate Cream Brûlée	\$12
Key Lime Pie	\$6/\$10



LIVE BLUES
& JAZZ

BRUNCH

Served Saturdays & Sundays 11:00am- 3:00pm

Served with Breakfast Potatoes

SPECIALTIES

Banana's Foster French Toast	\$15
French Toast w/ Banana's Foster Sauce & Choice of Sausage Links or Bacon	
Hot Honey Chicken And Waffle	\$15
Belgian Waffle Topped w/ Fried Chicken (Cajun Hot or Southern), Two Eggs Your Way	
Southern Sunrise Waffle	\$13
Belgian Waffle Served w/ two Eggs Your Way	
Strawberry Pancakes	\$11
Pancakes, Sweet Cream Cheese, Warm Strawberry Compote & Whipped Cream	
Atchafalaya Basin Burrito	\$13
Andouille Sausage, Chorizo, Red Beans, Scrambled Eggs & Breakfast Potatoes Covered in our Rich Creamy Queso	
Avocado Toast	\$13
Toasted Sourdough Bread Topped with Fresh Avocado, Marinated Tomato, Greens, Pickled Red Onion, Drizzled w/ EVOO & Lemon served w/ Two Eggs Your Way	
Sleepy Morning	\$11
Homemade Biscuits Smothered in our Jalapeño Andouille Gravy served w/ Two Eggs Your Way	

BENEDICTS

Benedict Flight	\$23
Choice of 3 of Our Benedicts (\$4 Up Charge for Napoleon)	
Monroe Benedict	\$12
Smoked Ham & Poached Eggs Atop a Homemade Biscuit Topped w/ Hollandaise	
The Napoleon Benedict	\$21
Lump Crab Cake & Poached Eggs Atop a Homemade Biscuit w/Beurre Blanc Sauce	
Nawlin's Hot Chicken Benedict	\$14
Spicy Marinated Chicken Tossed in Our Orleans Hot Sauce w/a Poached Egg Atop a Southern Biscuit Covered in a Hollandaise	
Bon Ton Benedict	\$16
Fried Chicken Breast w/Shrimp and Lump Crab in a Creamy Alfredo Sauce w/ Poached Eggs Over a Homemade Biscuit	

OMELETTES

Bourbon St. Omelette	\$17
Andouille Sausage, Crawfish, Diced Onion, Peppers, Swiss Cheese & Parmesan Cheese	
Garden District Omelette	\$13
Egg Whites, Button Mushrooms & Spinach, Tomato & Swiss Cheese	

SIDES

• Breakfast Potatoes	\$4	• Andouille Gravy	\$5
• Bacon	\$5	• Egg	\$3
• Sausage Links	\$4	• Waffle	\$5
• Homemade Biscuit	\$3	• Grits	\$4