

BOURBON ST. CAFE

STARTERS

Crab Dip

Lump crab, roasted artichokes, parmesan, cream cheese, toasted bread crumbs and served with pita points \$18

Cajun Queso

Cajun Spiced Queso, Andouille, Crawfish and corn chips \$14

Mardi Gras Nachos

Blackened chicken, red beans, queso, jalapeno, tomatoes, green onions and salsa \$16

Alligator Bites

Fried golden-brown served with red pepper garlic aioli \$18



Seafood Cocktail

Lump crab and shrimp with pico de gallo, fire-roasted peppers and avocado served with tortilla chips \$16

OYSTERS

Oysters On The Half Shell
Gulf Oysters, served with cocktail sauce, lemon and Horseradish \$2/each

Oysters Baton Rouge
Six Char-Broiled Oysters topped with a blend of cheeses and spiced herb butter \$19

Oysters Rockefeller
Six Baked Oysters topped with spinach, pernod, butter, parsley, herbs, and breadcrumbs \$19

Lump Crab Cake

Served on a creamy Beurre Blanc sauce \$22

Bourbon St Trio

Fried Calamari, Popcorn Shrimp and Alligator \$28

Hush Puppies

With Jalapeño Butter \$9

Spinach Artichoke Dip

Roasted Artichokes, spinach, cream cheese, jalapeno, parmesan cheese and served with tortilla chips \$12

Calamari Royale

Fried Calamari with giardiniera and parmesan on a bed of our Creole Sauce \$16

Catfish Beignets

Marinated Catfish in seasoned cornmeal \$14

SOUPS & SALADS

Ranch, Blue Cheese, Hazel, Balsamic Vinaigrette, Caesar

Honey Mustard, Pepper Jelly

Salad Add-Ons: Chicken +4 Shrimp , Salmon +6

Red Beans



With Andouille, served with white rice Bowl/ \$9 Cup/\$5

Louisiana Gumbo

Made with a dark roux, chicken, andouille sausage and vegetables served with white rice Bowl/ \$12 Cup/\$7

Soup & Salad

Your choice of house or Caesar salad and choice of soup in a cup \$13

Side House or Caesar Salad \$8

Caesar Salad

Tossed with our creamy Caesar dressing, parmesan cheese and croutons \$10

Seafood Cobb Salad

Shrimp, lump crab, egg, bacon, avocado, tomatoes, Blue Cheese served with choice of dressing \$22

Cobb Salad

Bacon, egg, avocado, tomatoes, Blue Cheese, cheddar, served with choice of dressing \$12

Fitzgerald Salad

Spinach with sun dried tomatoes, candied pecans, sesame seeds, blue cheese crumbles, pepper jelly vinaigrette \$11

New Orleans Style Fettuccine Alfredo



Rich and Creamy Alfredo Sauce with Bourbon St. Spice tossed with Fettuccine and your choice of Chicken \$20, Shrimp \$22, Crawfish \$24

Lobster Mac & Cheese

Three cheese sauce, penne pasta, parmesan and bread crumb \$25

Seafood Pasta

Sautéed Shrimp, Lump Crab and Scallops in a Buttery Herb Sauce over Angel Hair Pasta \$30

Garden Pasta

Spinach and mushrooms tossed in a creole marinara served over penne pasta \$16 **Vegan*

Alligator Bolognese

Cajun spiced Bolognese made with an alligator sausage tossed into penne pasta and topped with parmesan and fresh basil \$26

PASTAS

CHEF SPECIALTIES

Bon Ton



Fried Chicken breast with Shrimp and Lump Crab in a creamy Alfredo Sauce served with garlic mashed potatoes and seasonal vegetable \$25

Satchmo



Blackened Salmon topped with Lump Crab Beurre Blanc Sauce served with garlic mashed potatoes and seasonal vegetable \$29

Black Magic

Blackened Catfish smothered in our Crawfish Étouffée with dirty rice \$22

Seafood Sauté

Lobster, Shrimp and Lump Crab baked with Duchess potatoes topped with a creamy White Wine sauce, parmesan and provolone \$32

St. Peters Shrimp

Six fried shrimp served with french fries and hush puppies \$18

Tabasco Chops

Two Seared 8 oz. Boneless Pork Rib-Eyes glazed with a Tabasco Honey sauce over dirty rice and seasonal vegetable \$26

Nawlin's Hot Chicken Platter

Chicken tenders served with fries, hush puppies and lemon Aioli \$18

Filet Oscar

8oz Blackened Filet topped with our lump crab cake and a our Beurre Blanc sauce over garlic mashed potatoes and seasonal vegetable \$39

Bourbon St. Special

Blackened Sirloin topped with Bourbon glaze, three large bacon wrapped Shrimp over garlic mashed potatoes and seasonal vegetable \$32

Crawfish Etouffe



Crawfish smothered in a rich sauce of seafood stock and dark roux with cajun holy trinity of green peppers, onions and celery with dirty rice \$20

Canal Street Catfish

Corn meal battered fried with french fries and hush puppies \$20

Beef & Bayou

14 oz Blackened Ribeye topped with Crawfish Etouffe over garlic mashed potatoes and seasonal vegetable \$36

BBQ Shrimp

Jumbo shrimp and andouille with a spicy BBQ sauce over white rice \$19

Redfish

Chimichurri marinated Redfish topped with Chimichurri and a pineapple avocado salsa. Served with white rice and seasonal vegetable \$28

STEAKS & SEAFOOD

Blackened with our House Spice Blend or Seasoned and Seared.

Choice of two sides

Filet Mignon - 8oz \$34

Rib-Eye - 14oz \$32

Sirloin - 10oz \$28

Pork Rib Eye - Two 8oz \$22

Chicken - 8oz \$16

6 Wild Caught Shrimp \$20

Atlantic Salmon - 8oz \$22

Farm Raised Catfish \$20

Redfish \$24

New Orleans Bread Pudding



\$7

7 Layer Chocolate Cake *served with vanilla ice cream* \$14

Bananas Foster Cheese Cake \$12

White Chocolate Cream Brûlée \$12

Key Lime Pie \$10

SIDES

Hush Puppies \$4 Mac & Cheese \$6 Sautéed Mushrooms \$6 Dirty Rice \$6
Garlic Mashed Potato \$5 French Fries \$5 Sautéed Spinach \$5 Seasonal Vegetable \$4

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

SANDWICHES

Served with French Fries Available All Day

VooDoo Burger

Blackened Angus Beef, jalapeño, ghost pepper cheese, Sriracha Aioli on a brioche bun \$14

Mushroom Burger

Blackened Angus Beef, mushrooms, Swiss cheese, lettuce, tomato, red onion, pickles, on a brioche bun \$15

Pimento Bacon Cheeseburger

Blackened Angus Beef, thick-cut bacon, Pimento cheese, lettuce, tomato, red onion, pickles and mayo on a Brioche Bun \$15

Available Blackened or Southern Fried and topped with our slaw, pickled onions, and red pepper Aioli

Po' Boys

Crawfish \$12, Catfish \$11, Alligator\$14, Shrimp\$13

Chicken Club Sandwich

Blackened Chicken Breast, avocado, Swiss cheese, thick-cut bacon, lettuce, tomato and onion on a brioche bun \$14

Nawlin's Hot Chicken

Marinated Chicken deep fried with slaw, pickles, lemon aioli on a brioche bun \$14

LUNCH SPECIALS

-Served Monday-Friday till 3:00

Cajun Wrap

Your choice of blackened, chicken, shrimp or catfish with red pepper aioli, spinach and pickled onion in a tortilla. Served with french fries \$14

Nawlin's Hot Chicken Platter

New Orleans Hot chicken tenders served with french fries , hush puppies and lemon Aioli \$16

Canal St. Catfish

Deep fried served with french fries and hush puppies \$16

New Orleans Style Fettuccine Alfredo

Rich and creamy Alfredo Sauce with Bourbon St. Spice tossed with fettuccine and your choice of Chicken \$15, Shrimp \$17, Crawfish \$19

Bon Ton

Fried Chicken breast smothered with shrimp and lump crab in a creamy Alfredo sauce with your choice of a side item \$17

Satchmo's

Blackened Salmon topped with a rich lump crab Beurre Blanc Sauce with your choice of a side item \$20

Crawfish Ettouffe

Crawfish smothered in a rich sauce of seafood stock and dark roux with cajun holy trinity of green peppers, onions and celery with dirty rice \$14

Black Magic Catfish

Blackened Catfish topped w/ Crawfish Étouffée with dirty rice \$16

Blackened Chicken, Shrimp, Salmon or Catfish

Your choice of a side item \$14

BRUNCH

served Saturdays & Sundays 10:00AM- 3:00PM

SPECIALTIES

Waffle On

Classic Belgian Waffle served with 2 sunny side up eggs over a bed of breakfast potatoes and a side of 100% Pure Maple Syrup \$14

Strawberry Waffle

Belgian Waffle, sweet cream cheese, warm strawberry compote, whipped cream And pure maple syrup \$12

Atchafalaya Basin Burrito

Andouille sausage, chorizo, Red Beans, scrambled Eggs and breakfast potatoes covered in our rich, creamy queso \$16

Avocado Toast

Toasted Brioche topped with fresh avocado, marinated tomato, greens, pickled red onion, drizzled with EVOO and lemon served with breakfast potatoes \$14

Sleepy Morning

Southern biscuits smothered in our jalapeño andouille gravy over a bed of breakfast potatoes \$14

Chicken And Waffle

Thick Belgian Waffle topped with Crispy Fried Chicken (Cajun Hot or Southern Country), sunny side eggs over breakfast potatoes with a side 100% Pure Maple Syrup \$16

Banana's Foster French Toast

Our famous French Toast with Banana's Foster sauce served with either sausage links or thick-cut bacon and breakfast potatoes \$16

BENEDICTS

Benedict Trio

Choose 3 of Our Benedicts, served with breakfast potatoes (\$4 up charge for Napoleon) \$24

Monroe Benedict

Andouille and poached eggs atop a southern biscuit topped with Ettouffe and breakfast potatoes \$15

The Napoleon Benedict

Lump Crab Cake and poached eggs atop a southern biscuit with Beurre Blanc Sauce served with breakfast potatoes \$22

Nawlin's Hot Chicken Benedict

Spicy Marinated Chicken tossed in our Orleans Hot Sauce with a poached egg sitting atop a southern biscuit covered in our Hollandaise and served with breakfast potatoes \$15

Shrimp Creole Benedict

Stewed tomatoes, green peppers, celery, onions sautéed with Gulf Shrimp with poached eggs over a southern biscuit \$17

OMELETTES

Bourbon St. Omelette

Andouille sausage, crawfish, diced onion, peppers, Swiss Cheese, Creole Sauce and parmesan cheese served with breakfast potatoes \$14

Garden District Omelette

Egg whites, button mushrooms, spinach, tomato with Swiss cheese served with breakfast potatoes \$12

SIDES

Breakfast Potatoes \$4, Bacon \$5, Buttermilk Biscuit \$3, Sausage Links \$ 4 , Andouille gravy \$ 5