

BOURBON ST. CAFÉ

STARTERS

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| Alligator Bites – Alligator Tail Meat Fried Golden-Brown or Blackened served with Red Pepper Garlic Aioli | 19 |
| Crab Cake – With a Creamy Crawfish Beurre Blanc Sauce | 21 |
| Boudin Balls – Fried Boudin Balls stuffed with Mozzarella Cheese and served with Creole Sauce. | 14 |
| Spinach Artichoke Dip – Roasted Artichokes, Spinach, Cream Cheese, Green Chilies, Parmesan and Toasted Bread Crumbs with Tortilla Chips | 13 |
| Hush Puppies – With Jalapeño Honey Butter | 10 |
| Crab Dip – Crab, Roasted Artichokes, Green Chilies, Parmesan and Cream Cheese with Pita Points | 16 |
| Loaded Cajun Nachos – Slow Roasted Brisket, Red Beans, Queso, Ghost Pepper Cheddar, Jalapeno, Tomatoes, and Green Onions, on Spiced Potato Chips. | 18 |
| Calamari Royale – Fried Calamari with Pepperoncini, Parmesan Cheese and Olive Relish with Creole Tomato Sauce and Black Peppercorn Ranch | 20 |
| Oysters Baton Rouge – Six Oysters Char-Broiled with a Blend of Cheeses and Spiced Herb Butter. | 21 |
| The "Big Easy" – Crab Cakes, Calamari, Popcorn Shrimp, Crawfish, Alligator Bites, Grilled and Blackened Shrimp with Cajun Fries (Serves 6-8) | 65 |
| Oysters On The Half Shell – One Dozen Gulf Oysters, Served with Cocktail Sauce, Lemon and Horseradish | 28 |
| Red Beans & Rice – Traditionally served in New Orleans on Mondays (Wash Day) but we think they are great everyday! | Cup 7/ Bowl 13 |
| Louisiana Gumbo – New Orleans Gumbo made with a Dark Roux, Chicken, Andouille Sausage and Vegetables served with rice. | Cup 8 / Bowl 14 |

SALADS

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| Ranch, Bleu cheese. Balsamic Vinaigrette, Honey Mustard, Champagne Vinaigrette, Pepper Jelly Vinaigrette, Caesar | |
| House Salad – Croutons, grape tomatoes, red onion, smoked bacon, aged cheddar & choice of dressing | 8 |
| Caesar Salad – Traditional Caesar Salad Tossed with Our Creamy Caesar Dressing + with Chicken 17 or Shrimp 19 | 10 |
| Fitzgerald Spinach Salad – Spinach with Sun-Dried Tomatoes, Candied Pecans, Sesame Seeds, Blue Cheese Crumbles and Pepper Jelly Vinaigrette + with Chicken \$19 | 14 |
| Cobb Salad – Grilled Chicken, Bacon, Egg, Avocado, Tomatoes, Blue Cheese, Cheddar Cheese and Dressing of Your Choice | 19 |
| Seafood Cobb Salad – Shrimp, Crab, Egg, Bacon, Avocado, Tomatoes, Blue Cheese, and Dressing of Your Choice | 24 |

PASTA

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| New Orleans Style Fettuccine Alfredo – Our Famous Rich and Creamy Alfredo Sauce with Bourbon St. Spice Tossed with Fettuccine and Your Choice of – Blackened or Grilled Chicken 23 Shrimp 25 Crawfish 25 |
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| Cajun Mac & Cheese – Blackened Alligator and Andouille Sausage in a Creamy Three Cheese Sauce and Penne Pasta with a Toasted Parmesan and Bread Crumb Topping | 26 |
| Seafood Pasta – Sautéed Shrimp, Crab and Scallops in a Buttery Herb Sauce over Angel Hair Pasta | 32 |
| 🍷 Garden Pasta – Spinach & Mushroom in a Creole Sauce with Locally Made Fresh Campanelle Pasta. | 19 |

CHEF SPECIALTIES

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| Chicken Bon Ton – Southern Fried Chicken Breast Smothered with Shrimp and Crab in a Creamy Alfredo Sauce Served with Garlic Mashed Potatoes and Seasonal Vegetables | 28 |
| Satchmo Salmon – Blackened Salmon Topped with a Rich Crab Beurre Blanc Sauce served with Garlic Mashed Potatoes and Asparagus. | 32 |
| Chicken St. Charles – Grilled Chicken Breast with Our Mushroom and Andouille Sausage Creole Cream Sauce Served with Garlic Mashed Potatoes and Seasonal Vegetables | 24 |
| Black Magic Catfish – Blackened Catfish Smothered in Our Crawfish Étouffée with Dirty Rice and Seasonal Vegetables | 24 |
| Seafood Sauté – Lobster, Shrimp and Crab Baked with Duchess Potatoes Topped with a Creamy White Wine Sauce, Parmesan and Swiss Cheese Served with Seasonal Vegetables. | 35 |
| Crawfish Ettouffe – Crawfish Smothered in a Rich Sauce of Seafood Stock and Dark Roux with the Cajun Holy Trinity of Green Peppers, Onions and Celery with Dirty Rice. | 23 |
| Tabasco Glazed Pork Rib-eye Chop – A grilled Boneless Pork Chop glazed with Honey Tabasco and served with Dirty Rice and Sautéed Spinach | 21 |
| Louisiana Shrimp and Grits – Sautéed Gulf Shrimp and Andouille Sausage over Southern Style Cheddar Grits | 26 |
| Bayou Fried Catfish – Crispy Cornmeal Battered Catfish Filet Served with French Fries and Hush Puppies | 19 |
| Coconut Fried Shrimp – Sweet And Crunchy Coconut Battered Shrimp with Pineapple Pepper Jelly. Served with Fries and Hushpuppies. | 25 |

BUTCHER'S BLOCK

Blackened or Grilled and served with your choice of two side items (unless otherwise specified)

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| Bourbon St. Special – Bourbon Glazed Angus Sirloin Topped with Three Bacon-Wrapped Jumbo Gulf Shrimp Served with Garlic Mashed Potatoes and Seasonal Vegetable. – 34 |
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| Rib-Eye – U.S.D.A. Choice Fourteen Ounces | 42 |
| Filet Mignon – U.S.D.A. Choice Center-Cut Eight Ounces | 38 |
| Sirloin – U.S.D.A. Choice Ten Ounces | 28 |
| Salmon – Atlantic, Eight Ounces | 28 |
| Lobster – Two North American Lobster Tails Six Ounces Each | 58 |
| Blackened Shrimp – Gulf Shrimp Served on a Bed of Dirty Rice with Seasonal Vegetables | 23 |
| Mixed Grill – Four ounce Choice Beef Tenderloin Filet, Six ounce Lobster Tail and Three Bacon-Wrapped Shrimp. Served with Garlic Mashed Potatoes and Blackened Asparagus. | 38 |
| Bacon Cheeseburger – Fresh Ground Beef, Thick-Cut Bacon, American Cheese, Lettuce, Tomato, Red Onion, Pickles and Creole Mustard on a Toasted Bun served with House-made Potato Chips | 20 |

SIDES

Seasonal Vegetables • Sautéed Spinach • Garlic Mashed Potatoes • Dirty Rice • Asparagus • Sautéed Mushrooms • Mac and Cheese • Fried Okra • Garlic Butter Rice • Cajun Fries

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

A 20% gratuity will be added to all parties of 8 or more.

5/16/2024

