

Starters

SHRIMP COCKTAIL 13.95
House made cocktail sauce, lemon

FRITTO MISTO 11.95
Flash fried mixture of calamari, shrimp, catfish,
squash, leek, lemon & parsley

FRIED GREEN TOMATOES 8.95
Dressed with a rich crawfish and shrimp cream sauce

CRAB & AVOCADO STACK 11.95
Lump crab layered with avocado and tomato
Chile-lime dressing, toasted tortilla chips

SCALLOPS 15.95
Pan seared scallops, bacon jam, corn puree

Soups

LOUISIANA SHRIMP & CRAB GUMBO 8.95
Crab, shrimp, seafood stock, rich dark roux, fresh herbs

ROASTED BUTTERNUT SQUASH & PANCETTA SOUP 10.95
Crème fraiche, crispy pancetta

FRENCH ONION SOUP 6.95
Caramelized onions, beef stock, fresh herbs, Brandy, sweet sherry,
gratined with gruyere and parmesan cheese

Salads

JUMBO LUMP CRAB 11.95
Lump crab meat, fried green tomato, English cucumbers, mixed greens,
lemon vinaigrette

CAESAR 6.95
Romaine lettuce, parmesan cheese crisp, house made croutons, Caesar dressing

BLT WEDGE 6.95
Point Reyes blue cheese, red onion, bacon, tomatoes, house made croutons

WINTER SWEET POTATO 6.95
Warm spinach, brabant sweet potatoes, smoky pecans, red onion, goat cheese,
red wine vinaigrette

SEARED TUNA 11.95
Tuna, English cucumber, hardboiled egg, cherry tomatoes, mixed greens,
green goddess dressing

From the Grill

We specialize in serving Certified Angus Beef known for its superior quality and tenderness.

Below items include your choice of two sides.

SLOW ROASTED PRIME RIB

House Dry Rub, horseradish, au jus

12 oz 22.95

16 oz 27.95

SMOKED BABY BACK RIBS

House made maple BBQ sauce

Half Slab 19.95

Full Slab 25.95

NIMAN RANCH PORK CHOP

Double bone chop, apple chutney

27.95

BONE-IN KANSAS CITY STRIP

16 oz steak finished with roasted garlic butter

39.95

CENTER CUT FILET MIGNON

6 oz 27.95

8 oz 36.95

Add Oscar 7.95

Favorites

ACADIANA PASTA 18.95

Jumbo shrimp, Andouille sausage, peppers and linguini in a spicy cream sauce

GRILLED ALLIGATOR SAUSAGE 19.95

Roasted peppers on a bed of dirty rice

CHICKEN & SAUSAGE JAMBALAYA 16.95

Slow cooked served on rice

CRAB CAKES 18.95

Two golden crab cakes on fried green tomatoes, Angel hair pasta, Cajun cream sauce

WAGYU BURGER 15.95

All American 8 oz. Wagyu beef, grilled to order with Applewood smoked bacon, provolone cheese, served with fries

BLACKENED BAYOU BURGER 13.95

Fresh chicken breast, dusted with our secret spice blend, topped with mushrooms, rich crawfish sauce, served with fries

Seafood

CAJUN STYLE FRIED GULF SHRIMP 25.95

Jumbo crispy fried shrimp, black eye peas and rice, coleslaw, tartar style remoulade sauce

SEAFOOD PLATTER 32.95

Seared red fish, New Orleans BBQ shrimp sauce, oyster LeRuth, chargrilled oyster, jalapeno cornbread, collard greens

CEDAR PLANKED SALMON 23.95

Brushed with herbed butter, roasted on an aromatic cedar plank with caramelized vegetables

GULF CATFISH 'OPELOUSAS' 21.95

Pan seared or blackened, rice, topped with a rich crawfish shrimp cream sauce

Sides

4.95

Sautéed Green Beans
Parmesan & Garlic House Fries
Creamed Spinach
Dirty Rice

Corn Macgque Choux
Sautéed Onions & Mushrooms
Baked Potato
Baked Sweet Potato with Cinnamon Butter