Appetizers

- Boudin Patty filled with sausage, rice and herbs 10.75
- Fried Crab Claws w/ Home made Cocktail Sauce 12.75
 - Char grilled Shrimp with Drawn Butter 10.00
- © Cajun Black and Blue —"eye" of a Ribeye Served on a Bed of Fresh Spinach w/a Blue Cheese Cream Sauce and Drizzled with Balsamic Vinegar 11.25
 - Maryland Style Crab Cake 11.75

Boups & Balads

(All salads may be topped w/grilled shrimp 5.00 or chicken 3.50)

- Traditional Louisiana Gumbo 5.75 cup 8.75 bowl
 - House Salad-Cucumber, Tomato, Onion 3.75
- 🍁 Spinach w/Bacon, Egg, Mushroom, Feta Cheese & Pecans w/

Raspberry Vinaigrette 6.75

- Greek Salad 4.75 small 8.50 large
 - Chef Salad 8.00
- Caesar Salad 4.75 small 8.50 large
- Mixed Greens with Seasonal Fruit 5.00 small 7.50 large

All Dressings are Homemade: Herb or Raspberry Vinaigrette, Greek, Blue Cheese, Ranch and Honey Mustard

Bides

- Cole Slaw 2.50
- Steamed Asparagus w/a Balsamic Glaze 4.75
 - Fried Okra 3.00
 - New Potatoes w/Garlic Butter 4.75

Dinner Belections served with a house salad

- * Chargrilled Petite Filet Mignon w/Maryland Style Crab Cake 30.50
- Sautéed Grouper Oscar Topped w/Hollandaise, Jumbo Lump Crab & Asparagus 26.25
 - * Blackened Yellow Fin Tuna Topped w/Creole, Hollandaise & Crawfish Tails 24.25
 - * Chicken Saltimbocca-Topped w/Sweet Marsala, Mushrooms, Prosciutto, Cheddar, Parmesan & Mozzarella Cheeses 17.25
 - Grilled Yellow Fin Tuna over Angel Hair Pasta w/a Grilled Vegetable Medley 19.25
- * Chargrilled Ribeye w/Sautéed Mushrooms and Sun Dried Tomato Cream Sauce 29.00
 - Seafood Platter Maryland Style Crab Cake, Grilled Shrimp, Fried Crab Claws and Fried Oysters 30.25
 - Sautéed Macadamia Nut Crusted Snapper w/a Pineapple Honey Mustard Butter 25.75
 - Chargrilled Petite Filet Mignon w/Fried Oysters and sauce Choron 29.50
 - Bayou Special Grilled Redfish w/Boudin, Crawfish and Andouille Sausage in a Cajun Cream Sauce Topped w/Fried Frog Legs served w/ a Bed of Rice 26.25
 - **Patrons may order off either menu anytime of the day!