

APPETIZERS

additional sauce 50¢ each

- CHICKEN WINGS** 5 FOR 12 | 10 FOR 20
BBQ, Garlic Parmesan, Buffalo, Shanghai, 🌶️ Cajun Craze
- HOMESTYLE CRISPY FRIED MUSHROOMS** 10
served over shredded lettuce with side of creamy ranch
- FRIED GREEN TOMATOES** 15
topped with sautéed shrimp in garlic cream sauce
- 🌶️ **CRAB CLAWS** 20
sautéed or fried
- 🌶️ **SHANGHAI SHRIMP** 16
five jumbo shrimp fried and tossed with sweet chili sauce served over crispy honey drizzled wonton strips
- SHRIMP REMOULADE** 12
four chilled shrimp served with tangy Creole remoulade
- SPINACH AND ARTICHOKE DIP** 15
baked and served with fried bowtie pasta
- CHIMICHURRI STEAK** 16
sliced beef strip loin topped with chimichurri sauce
- COASTAL SEAFOOD FRIES** SINGLE 14 | SHAREABLE 24
fries topped with shrimp and crawfish Pontchartrain sauce

SOUPS

- FRENCH ONION** 9
- SEAFOOD GUMBO WITH RICE** CUP 6 | BOWL 10

SALADS

additional dressing 50¢ each

- HOUSE BLT WEDGE SALAD** 10
baby iceberg wedge, bacon, grape tomatoes, blue cheese, onions, green goddess dressing or choice
- CHEF SALAD** 15
mixed greens, shredded cheese, ham, turkey, tomato, cucumber, egg, bacon, croutons, choice of dressing
- CAESAR SALAD*** 10
romaine lettuce, shredded parmesan cheese, croutons, classic Caesar dressing
- ♥️ **CALIFORNIA GRILLED CHICKEN** 18
topped with strawberries, mandarin oranges, candied pecans, dried cranberries, blue cheese crumbles and balsamic vinaigrette, substitute shrimp \$19
- BLACK AND BLUE SALAD*** 20
blackened seasoned grilled ribeye, bacon, red onions, tomato and crumbled blue cheese with choice of dressing
- SALAD ADD ONS**
grilled or fried chicken \$6, grilled or fried shrimp \$7



Open Daily 11am to Midnight

🌶️ SIGNATURE ITEM

♥️ HEART HEALTHY ITEM

BURGERS & SANDWICHES

served with choice of one side, add \$1 for premium side


- CLASSIC 8oz BURGER*** 15
add cheese, bacon, avocado, mushrooms, egg \$1 each
- 🌶️ **TEXAS SMOKE HOUSE BURGER*** 16
topped with BBQ sauce, bacon, fried jalapeños, sautéed onions and pepperjack cheese
- 🌶️ **HANGOVER BURGER*** 16
topped with bacon, egg, hash browns, cheddar and Swiss cheese
- FRENCH DIP AU JUS** 22
thin sliced prime rib, choice of cheese, au jus for dipping
- CHICKEN WRAP** 14
grilled or fried chicken with lettuce, onions, tomato, avocado and Yum Yum sauce
- CLUB SANDWICH** 15
ham, turkey, bacon, American and Swiss cheese with lettuce and tomato on Texas toast
- GRILLED REUBEN** 16
Boar's Head corned beef, fresh sauerkraut, Swiss cheese and thousand island dressing on marble rye bread
- STEAK SANDWICH*** 18
8oz strip steak, with lettuce, tomato, onion, pickle
- BUFFALO CHICKEN SANDWICH** 15
buffalo tossed crispy chicken with ranch drizzle on bun with lettuce, tomato, onion, pickle
- SHRIMP OR CATFISH PO-BOY** 16
hand breaded and fried, with lettuce, tomato, onion, pickle
- SOFT SHELL PO-BOY** 22
hand breaded and fried, topped with remoulade, dressed with lettuce, tomato, pickle

Take out orders must be placed in person and paid in advance. Gratuities cannot be included in Comps. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Seafood is sourced locally from Louisiana and Mississippi and internationally from Argentina, Canada, China, Dominican Republic, India, Indonesia, Newfoundland, New Zealand, Norway and Vietnam.

HOUSE SPECIALTIES

pastas served with garlic bread

- CHICKEN PARMESAN** 18
fried chicken breast, garlic, Parmesan, creamy Alfredo sauce, fettuccine
-  **SHRIMP AND CRAWFISH PASTA** 25
sautéed in blackened seasoning and Worcestershire sauce with bold flavors
- SOFT SHELL CRAB PASTA** 26
two soft shell crabs over angel hair pasta with tomatoes and spinach in light white wine sauce, topped with beurre blanc
- FRIED SEAFOOD PLATTER** 34
shrimp, fish, crab claws and oysters served over french fries with hush puppies, add \$1 for premium substitutions
- CATFISH ACADIANA*** 26
fried catfish over choice of wild rice or fettuccine topped with lemon caper Cajun shrimp cream sauce
- SEAFOOD PLATE** 20
shrimp, catfish or combination
- 12oz PRIME RIB** 40
slow roasted beef, au jus and horseradish cream, served with one side
- CREOLE BRAISED BEEF** 16
slow braised beef over smoked gouda grits

BREAKFAST

- BUILD YOUR OWN OMELET*** 15
three egg omelet with choice of two ingredients served with toast and choice of smoked gouda grits or hashbrown casserole: ham, bacon, sausage, turkey, mushrooms, green peppers, onions, jalapeños, tomato, cheese, avocado \$1 each additional item
- TWO EGG BREAKFAST*** 12
eggs any style, toast, choice of bacon or sausage with smoked gouda grits or hashbrown casserole
- 8oz STRIP STEAK AND EGGS*** 20
with toast and smoked gouda grits or hashbrown casserole

ENTRÉES

served with choice of side and petit French roll

- COUNTRY FRIED STEAK OR PORK CHOPS*** 20
traditional southern fried steak or pork chops with mashed potatoes and cracked pepper gravy
- CHICKEN TENDERS** 15
fresh tenders hand breaded and fried to order served with house made special sauce and dressing of choice
- ST. LOUIS STYLE SPARE RIBS** HALF 19 | FULL 29
fall off the bone tender, grilled and served with BBQ sauce
- MEDITERRANEAN SNAPPER** 32
sautéed in white wine sauce with tomatoes, capers, black olives, served with lemon garlic pasta
- BRAISED SHORT RIB** 20
Rosemary braised beef short ribs with caramelized onion served over mashed potatoes
- 10oz BASEBALL CUT TOP SIRLOIN*** 38
center cut choice top sirloin
- 8oz FILET*** 48
tender cut of beef tenderloin
- 12oz RIBEYE*** 45
our most flavorful cut of beef
- SURF AND TURF*** 52
12oz ribeye and three jumbo shrimp
- STEAK ADD ONS**
sautéed onions \$3, sautéed mushrooms \$4,
three jumbo shrimp \$7, mushroom crab cream sauce \$10




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SIDE ITEMS

- FRENCH FRIES 5
-  BROCCOLI 5
- COLESLAW 4
- MASHED POTATOES 4
- COUNTRY FRIED GARLIC POTATOES 4
- BAKED POTATO 4
- PASTA ALFREDO 5
- GLAZED CARROTS 5

PREMIUM SIDES

- ONION RINGS 6
- SIDE SALAD 6
- LOADED BAKED POTATO 6
-  ASPARAGUS 8

DESSERTS

- LEMON ITALIAN CRÈME CAKE 8
- CHEESECAKE 8
- STRAWBERRY CHEESECAKE 9
- TURTLE CHEESECAKE 10
- CARAMEL VANILLA CRUNCH CAKE 10
- KAHLÚA TOFFEE MOUSSE CAKE 12

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