

Cajun Dinner

First Choice:

Oysters Remoulade

Gulf oysters cooked with creamed spinach, bacon, parmesan bread crumbs and remoulade.

Mumbo Jumbo Creole Gumbo

Deep flavored gumbo with crawfish, shrimp, chicken, andouille sausage and okra.

Gulf Crustacean Salad

Crawfish, shrimp, sausage and bacon tossed with greens and served with a southern vinaigrette.

Choice of Entrees:

N'Orleans Shrimp

INTENSE!! Our tribute to the great taste bitter.

Large day boat gulf shrimp sauteed in beer and a dark roux with cajun spices. Served with dirty rice and sauteed collard greens tossed with bacon and onions.

Not for the faint of palate!

Jambalaya

A classic from the Bayou. We cook Andouille sausage, smoked chicken, shrimp and mussels in a flavorful creole sauce. Served over cajun rice.

Raj'n Cajun Steak

Tender flat iron steak rubbed with southern spices and chargrilled, topped with bacon, onions and peppers. Served with collard greens and buttermilk mashed potatoes.

NOTH'IN BUT SOUL

We show our southern pedigree with this inspiration.

Fresh lemon sole is pan seared and served on top of sauteed collard greens and crispy, cheese grits.

Served with a lemon-tomato butter sauce

Dessert Choice:

Bread Pudding, Beignets and Pecan Pie

Southwestern Dinner

First Choice:

Desert Tears

Four fresh jalapeños, blanched and stuffed:
2 with chorizo and bleu cheese and the other
2 with shrimp and spiced cheeses.

Campechana

A ceviche style blend of shrimp, halibut and scallops with cucumber, avocado, lime, tomato and onion.

Choice of Entrees:

Santa Fe Pasta

Large day boat gulf shrimp are sauteed and served over pasta with a sauce of tequila, shallots, serrano chilies, tomatoes and spices with a touch of cream.

* Gluten free rice noodles available

BORDER SCALLOPS

Giant sea scallops pan seared and sauced with a blend of tomatillo verde, bacon, scallions, garlic and a touch of tequila. Served with cilantro rice.

Chile Relleno

Poblano chile served open face and stuffed with green chile pork, cheddar, jack, and asadero cheeses. Served with a delicate cheese sauce, red chile sauce and green chile fideo.

Huarache con Bistec en Cebollada

Diced flat iron steak with onions, jalapeños and spices
Topped with a tomatillo sauce served open faced over a
refried bean stuffed masa cake. Served with a fresh salad of
lettuce, cucumber, radish, tomato and lime.

Mariscos Ala Baja

A mixture of shrimp, lobster and whitefish slow cooked with jalapenos, onions, tomatoes in a flavorful light broth.
Served with avocado fresca and cilantro rice.

Dessert Choice:

Tres Leches Cake, Desert Nachos,
Ancho Chile Brownie