

GUMBO'S

APPETIZER

CRAB CAKES <i>With garlic butter and capers</i>	\$ 10.95
CAJUN STYLE BARBECUE SHRIMP <i>With cheesy grits</i>	\$ 9.25
GREEN LIP MUSSELS <i>In white wine, garlic, red pepper flake, tomato, basil and Andouille sausage ...</i>	\$ 9.50
ESCARGOT	\$ 8.50
OYSTERS ROCKEFELLER	\$ 14.95
CAJUN CHICKEN TENDERS <i>With Remoulade sauce</i>	\$ 7.50
CRAWFISH OR SHRIMP EDDY <i>In a creamy tarragon sauce</i>	\$ 11.95
SHRIMP COCKTAIL	\$ 11.95
SEAFOOD JAMBALAYA <i>With grilled Andouille sausage</i>	\$ 7.95

GUMBO

	<i>Cup</i>	<i>Bowl</i>
CHICKEN AND SAUSAGE	\$ 5.00	\$ 10.00
SEAFOOD, CRAWFISH OR SHRIMP	\$ 5.50	\$ 11.00
CRABMEAT	\$ 9.00	\$ 14.00
RED BEANS AND RICE WITH SAUSAGE	\$ 4.50	\$ 8.00

ÉTOUFFÉE

	<i>Cup</i>	<i>Bowl</i>
CRAWFISH OR SHRIMP ÉTOUFFÉE	\$ 5.50	\$ 11.00

SALAD

PECAN CRUSTED SHRIMP CÆSAR	\$ 13.95
BLACKENED CHICKEN SALAD <i>With dirty rice</i>	\$ 13.95
GRILLED SHRIMP SALAD <i>With dirty rice</i>	\$ 15.95
SENSATION SALAD	\$ 4.95
GREEK SALAD <i>Feta, cucumbers, Kalamata olives, carrot, tomato and oregano</i>	\$ 7.95
SPINACH SALAD <i>Goat cheese, seasonal fruit, boiled egg, bacon vinaigrette, chopped bacon</i>	\$ 7.95
POACHED PEAR SALAD <i>Goat cheese, toasted almonds, tomato, balsamic vinaigrette</i>	\$ 7.95

SANDWICH

All poboys served fully dressed with mayonnaise, sliced fresh tomatoes, iceberg lettuce and Cajun chips.

CATFISH POBOY	\$ 13.50
SHRIMP POBOY	\$ 14.50
GRILLED CHICKEN POBOY	\$ 13.50

PASTA

SHRIMP <i>In a tomato basil sauce</i>	\$ 13.95
SHRIMP AND CRAWFISH <i>With Andouille sausage in a creamy Creole sauce</i>	\$ 15.95
GRILLED CHICKEN <i>Over mushroom bacon garlic sauce</i>	\$ 13.95
BLACKENED CHICKEN <i>Over tomato basil sauce</i>	\$ 13.95
SHRIMP AND CRAWFISH <i>In a creamy lemon caper tarragon sauce</i>	\$ 14.95
SHRIMP AND CRAWFISH <i>In a mushroom bacon garlic sauce</i>	\$ 14.95
SCALLOPS, MUSSELS AND SHRIMP <i>With olive oil, red pepper flake in tomato basil sauce</i>	\$ 17.95

ENTRÉE

All entrees are served with dirty rice, white rice, mashed potato or vegetable

BLACKENED SHRIMP Over crawfish étouffée	\$ 18.95
SHRIMP CREOLE Accompanied with white rice.....	\$ 18.95
JUMBO SHRIMP Served fried, grilled or blackened, or pan-sautéed in lemon pepper flour.....	\$ 18.95
FISH OF THE DAY Served grilled or blackened, or pan-sautéed in lemon pepper flour.....	\$ 17.50
FISH OF THE DAY Blackened and topped with sautéed shrimp over herb beurre blanc sauce	\$ 17.95
CATFISH Fried, grilled or blackened.....	\$ 14.95
BLACKENED CATFISH Served over shrimp gumbo, chicken & sausage gumbo or crawfish étouffée..	\$ 15.95
CATFISH YOLI Blackened fillets served with crawfish in a creamy tarragon sauce	\$ 17.50
FISH ST. GEORGE Pan sautéed in lemon pepper flour and topped with sautéed crabmeat over herb beurre blanc sauce	\$ 18.95
BLACKENED TENDERLOIN Over red wine pepper sauce.....	\$ 27.95
TENDERLOIN YOLI Over crawfish in creamy tarragon sauce.....	\$ 29.95
TENDERLOIN ROBERT Over red wine pepper sauce and mushroom bacon garlic sauce accompanied by grilled jumbo shrimp.....	\$ 28.95
TENDERLOIN GEORGE Over red wine pepper sauce, topped with sautéed crabmeat & Béarnaise sauce.....	\$ 29.95

SPECIALTIES

All entrees are served with dirty rice, white rice, mashed potato or vegetable

PISTACHIO CRUSTED MAHI Served over roasted shallot jalapeno cream sauce, topped with sautéed crabmeat and grilled asparagus spears.....	\$ 20.95
CHICKEN DIXIE Stuffed with creamed spinach, wrapped with apple wood smoked bacon and topped with sautéed crabmeat. Served over herb buerre blanc sauce	\$ 17.95
ALMOND-CRUSTED CHICKEN Served over herb chicken jus with fresh vegetable.....	\$ 17.95
SALMON IN PASTRY Wrapped in puff pastry with creamed spinach, feta cheese, roasted jalapenos, oven baked and served with Meuniere sauce and Béarnaise sauce	\$ 21.95
STUFFED RAINBOW TROUT Stuffed with shrimp and crawfish, pan-sautéed and topped with béarnaise sauce. Served over herb beurre blanc sauce with a creamed spinach stuffed tomato	\$ 19.95
SWEET POTATO CATFISH Grilled and topped with savory sweet potatoes, oven-glazed, finished with sautéed crabmeat, fresh spinach and herb beurre blanc sauce	\$ 17.95
PEPPERCORN CRUSTED PORK TENDERLOIN Served over caramelized onion brandy sauce and topped with sautéed crabmeat & sweet potato hay	\$ 21.95

À LA CARTE

DIRTY RICE	\$ 2.25
WHITE RICE	\$ 2.00
MASHED POTATO OF THE DAY	\$ 2.25
CAJUN CHIPS	\$ 2.00
GRILLED ASPARAGUS With Béarnaise sauce	\$ 6.95
VEGETABLE OF THE DAY	\$ 2.95
SAUTÉED SPINACH	\$ 2.95