

Lunch/Dinner Menu

BREAKFAST MENU

LUNCH/DINNER MENU

OYSTER BAR

BAR COTERIE

APPETIZERS

JUMBO LUMP CRABCAKE 13 ☺

Fresh Lump Crabcake sautéed and served atop of a fried green tomato with sauce Remoulade



BOUDIN BALLS 12 ☺

Traditional Boudin, with cajun seasoned pork and rice, panko breaded and fried, served with sauce remoulade.

FIRECRACKER SHRIMP 12 ☺

Gulf shrimp tossed in our seasoned breading and fried, glazed with a sweet and spicy firecracker sauce

FRIED PICKLES 7 ☺

Southern Dill pickles sliced thin, breaded and fried with our Creole Tomato dipping sauce

ALLIGATOR, FRIED OR BLACKENED 12 ☺

Gator bites of tail meat breaded or blackened for a spicy kick. Remoulade dipping sauce.

CRAB AU GRATIN 14 ☺

A delightful combination of lump crabmeat and cheeses. Topped with a Parmesan, herb and panko crust. Served with toasted garlic French bread.

CAJUN EGGROLLS 11

Three crispy fried eggrolls filled with Louisiana crawfish, smoked andouille, corn, and cheese - served avocado-ranch dressing

SHRIMP QUESADILLAS 12 ☺

Flour tortillas stuffed with blackened Shrimp, green chilies, black beans, roasted corn, and cheddar jack cheese. Avocado ranch dipping sauce.

SOUPS

CHICKEN & SAUSAGE GUMBO SM. 7 LG. 11

A rich country style gumbo made with chicken and andouille sausage



CRAB & CORN BISQUE SM. 8 LG. 15

Sweet corn and lump crabmeat in a smooth creamy bisque

SEAFOOD GUMBO SM. 8 LG. 15

A classic New Orleans gumbo prepared with a dark roux, Gulf shrimp, and crab meat

SOUP & SALAD 16 / 18

Bowl of Chicken & Sausage
Bowl of Seafood Gumbo or Bisque

SALADS

BLACKENED SHRIMP 15 ☺

Blackened shrimp, spinach, roasted red peppers, diced tomatoes and feta cheese. Served with Balsamic Vinaigrette



GRILLED CHICKEN SALAD 13

Grilled chicken, romaine, topped with dried cranberries, diced apples, pecans, and blue cheese crumbles. Served with Balsamic Vinaigrette

CHICKEN CAESAR 12 ☺

Grilled chicken on a bed of romaine and topped with house made croutons, topped with Parmesan cheese

OYSTER SALAD 18

Mixed greens, diced tomatoes, chopped bacon, tossed in ranch, topped with fried oysters and sliced avocados

GARDEN SALAD 9

Romaine topped with mixed cheese, tomatoes, cucumbers, and croutons. Served with your choice of dressing - Ranch, Caesar, or Balsamic Vinaigrette — Add Grilled Chicken 4 Add Shrimp 6

CAJUN KETTLE

JAMBALAYA 15

Cajun style seasoned rice dish prepared with smoked andouille sausage, smoked chicken and Tasso ham



SHRIMP & GRITS 18 ☺

Creamy southern corn grits and gulf shrimp, topped with a savory sauce made with Amber beer and Worcestershire sauce

RED BEANS & RICE 12 ☺

Creamy, slow cooked smokey red beans and andouille sausage, topped with white rice

CRAWFISH ÉTOUFFÉE 18 ☺

Louisiana crawfish tails sauteed in a traditional buttery Cajun stew, topped with white rice

PLATTERS & PASTA

All Platters served with fries & potato salad

SHRIMP PASTA 18

Sautéed Gulf shrimp and tasso tossed with linguine in a creamy Alfredo sauce finished with diced tomatoes, Parmesan and Romano cheese



CRAB CAKE PASTA 22

Our crawfish and andouille cream sauce with linguine pasta, topped with our signature house made crab cake

OYSTER FLORENTINE PASTA 20

Pasta loaded with spinach and creamy cheese topped with six of our delicious fried Louisiana oysters.

SHRIMP PLATTER 18 ☺

Classic Southern, seasoned jumbo Gulf Shrimp, fried crisp and light.

ALLIGATOR PLATTER 18

Fried or Blackened gator tail and a link of grilled gator sausage, served with remoulade

SEAFOOD PLATTER 22

A combination of our classic southern fried Seafood with Gulf Oysters, jumbo Gulf Shrimp and thin sliced Catfish.

SPECIALTIES

Platters are served with roasted potatoes and seasoned vegetables

TASTE OF NEW ORLEANS 18 ☺

Three of the city's most enjoyed dishes, all prepared in house: Crawfish Etouffee, Chicken & Sausage Jambalaya, and Gumbo



CATFISH NAPOLEON 18

Two fried fish fillets seasoned, rolled in corn flour, and fried to perfection, topped with crawfish andouille cream sauce.

ROASTED CHICKEN 20

Half chicken rubbed with herbs and spices then oven roasted

BLACKENED REDFISH 20 ☺

A fresh Redfish fillet lightly coated in olive oil and blackened seasoning. Pan seared and topped with lemon butter — Top w/ Crawfish Etouffee 4

GRILLED MAHI MAHI 20

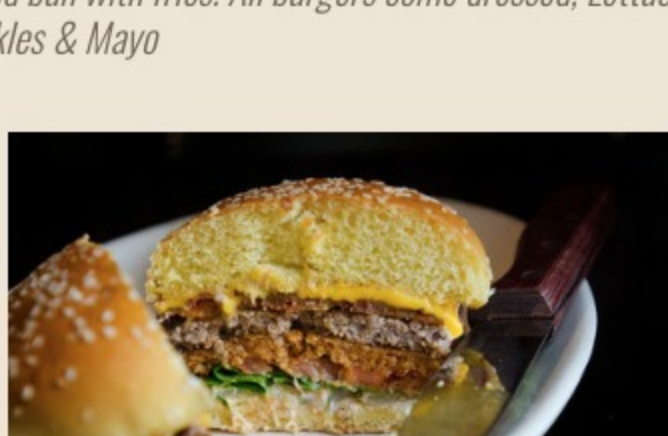
Mahi Mahi fillet, rubbed lightly with rosemary infused olive oil and lemon zest.

BURGERS

Burgers are cooked medium & served on a sesame seed bun with fries. All burgers come dressed, Lettuce, Tomatoes, Pickles & Mayo

BACON JAM BURGER 14

Bacon and onions seasoned and cooked under to make our signature Bacon Jam, topped with provolone cheese



CHEESE BURGER 12

An 8 ounce grilled beef tenderloin burger topped with cheddar cheese

NOLA BURGER 14

Beef patty topped with roast beef debris and Swiss cheese

CAJUN BURGER 12 ☺

1/4lb beef patty, 1/4lb hot sausage patty, bacon, pepperjack cheese, and creole tomato dressing

TACOS, WRAPS & SANDWICHES

CHICKEN SANDWICH 12

Swiss cheese, bacon, honey mustard, lettuce and tomatoes



KING CLUB 12

Double Decker Club on Texas Toast with warm ham, turkey, bacon, Swiss, cheddar, lettuce, tomato, and mayo

VEGGIE WRAP 10

Sauteed veggies, diced tomatoes, roasted red peppers, and mixed cheese

MAHI MAHI TACOS 15

Blackened mahi topped with citrus vinaigrette, tomato & avocado salsa, and red cabbage slaw

PO-BOYS

Served dressed (mayo, lettuce, tomato, pickles) and with fries

SHRIMP, FRIED 14

THE "EXTRA NAPKINS" 16

Roast Beef Debris, Ham, and Turkey with Cheese

CATFISH, FRIED 12 ☺

ROAST BEEF DEBRIS 13

A slow roasted beef soaked in savory, brown gravy

OYSTER, FRIED 17