

BLUES CAJUN KITCHEN

Cajun with Soul!

STARTERS

👑 BACON WRAPPED CRAB STUFFED SHRIMP \$12

Jumbo butterflied shrimp stuffed with crab meat, wrapped in bacon and deep fried. Served with our Voodoo sauce.

👑 CAJUN POPCORN \$9

Delicious fried crawfish tails served with a side of Voodoo sauce.

• Make it spicy!

TREE SHAKER \$12

Tender fried gator tail, served with honey mustard.

BOUDIN BALLS \$8

A pork, rice and vegetable mixture rolled in panko and deep fried. Served with remoulade for dipping.

NEW BLACKENED GATOR TACOS \$8

Blackened alligator, lettuce, tomato, feta cheese and our house made remoulade. Served on grilled flour tortillas.

FRIED PICKLES & PEPPERS \$7

Deep fried pickle chips and banana peppers, served with a side of house made ranch dressing.

SMOKED WINGS \$9

Mesquite smoked jumbo chicken wings tossed in your choice of our house made sauces.

• Honey BBQ, Reaper, Mustard Mayhem, Kentucky Bourbon

PIMENTO CHEESE FRIES \$8

Crisp golden fries topped with delicious house made pimento cheese, chopped bacon and green onions. Served with ranch for dipping.

🔥 SPICY CRAB CAKES BITES \$12

Lump crab cakes rolled in panko, deep fried and served with a house made remoulade.

BAYOU EGG ROLLS \$8

Seasoned shrimp, crawfish, andouille, corn, peppers onions and cheese. Served with our Voodoo sauce.

SOUP & SALADS

🌸 SHE-CRAB SOUP \$5 CUP / \$7 BOWL

VOTED CHARLESTON'S BEST! A creamed based soup filled with lump crab meat, crab roe, and a touch of sherry.

BLUES HOUSE SALAD \$8

Romaine lettuce, tomatoes, boiled eggs, bacon, cheddar jack cheese, banana peppers, and our house made croutons.

Dressings: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette

• Salad Additions: Grilled Chicken \$2, Burger Patty \$3, Grilled Shrimp \$4, Flat Iron Steak \$6 •

CAESAR SALAD \$8

Romaine lettuce tossed in our house made Caesar dressing, topped with parmesan cheese and our house made croutons.

• Salad Additions: Grilled Chicken \$2, Burger Patty \$3, Grilled Shrimp \$4, Flat Iron Steak \$6 •

SEAFOOD & HOUSE SPECIALTIES

CAJUN FRIED SEAFOOD (REGULAR OR SPICY)

SHRIMP \$14 - OYSTERS \$18 - CRAWFISH \$14 - FROG LEGS \$16 - CATFISH \$12 - GATOR TAIL \$16 - CRAB CAKES \$14

LIL' PAPPY (pick 2) \$20 / BIG PAPPY (pick 3) \$24

• Choice of 2 sides •

👑 CATFISH CHARLESTON \$14

Blackened catfish fillet topped with a shrimp, crab and crawfish cream sauce, served over dirty rice.

PASTA ST. ANDRE' \$16

Sautéed shrimp, cremini mushrooms, green onions, and parsley, sautéed in a garlic butter. Served over homemade fettuccine, topped with parmesan cheese.

NEW SHRIMP CREOLE \$14

Sautéed shrimp cooked in a spicy creole tomato sauce and served over rice.

NEW BLUES JAMBALAYA \$16

A spicy creole rice dish with andouille sausage, chicken, shrimp, crawfish, crab meat.

👑 SEAFOOD GUMBO \$14

A roux based stew with shrimp, crawfish tails, andouille sausage, and crab meat. Served over rice.

CRAWFISH ÉTOUFFÉE \$14

Crawfish tails smothered in a roux based rich gravy, served over rice. (Substitute with Shrimp.)

NEW N'AWLIN'S PARTY PLATTER \$18

Try a taste of New Orleans! Seafood gumbo, fried crawfish tails, boudin balls and your choice of side.

SEA ISLAND GRITS \$18

Sautéed shrimp and crab meat in a brown sausage gravy, served over creamy Adluh grits and topped with fried oysters.

🔥 PASTA MARDI GRAS \$18

Sautéed Shrimp, crawfish, oysters, and tasso ham, in a spicy Alfredo sauce served over handmade fettuccine.

BURGERS

Our burgers are hormone-free certified black Angus beef and topped with premium cheeses and buns baked fresh from Ashley Bakery. All burgers include Cajun french fries. Add a second patty \$2. Condiments available upon request. (Substitute with grilled chicken breast)

👑 THE CLASSIC \$9

American cheese, lettuce, tomato, onions, and pickles.

• Add bacon \$1

BOSS HOG \$10

Pulled pork, bacon, cheddar cheese, fried onion rings, BBQ sauce, and pickles.

GREEN CHILE CHEESEBURGER \$10

Roasted jalapeño and poblano chiles, Provolone cheese, grilled onions, and Voodoo sauce.

SOUTHERN GENTLEMAN \$10

Our housemade pimento cheese, fried green tomato and bacon.

🔥 THE RAGIN' CAJUN \$10

Habanero, jalapeño, banana peppers, grilled onions, ghost pepper cheese and Voodoo sauce.

HANGOVER \$10

Bacon, fried egg, American cheese.

👑 CLEMSON BLUE \$10

Clemson blue cheese, thick cut bacon, grilled mushrooms, lettuce, tomato, onions and pickles.

CHORIZO CHILI CHEESEBURGER \$10

House made chorizo chili, grilled onions, and American cheese.

MUSHROOM SWISS BURGER \$10

Sautéed portobello mushrooms, baby Swiss Cheese and truffle mayo.

SANDWICHES

All sandwiches include Cajun french fries.

👑 GAMECOCK \$9

Grilled chicken, bacon, cheddar jack cheese, grilled mushrooms and our house made honey mustard.

CUBAN \$10

Slow roasted mojo-marinated pulled pork, Virginia ham, baby Swiss cheese, pickles and mustard on a pressed bun.

PO' BOY \$10

Fried seafood of your choice with lettuce, tomatoes, pickles, and topped with Voodoo sauce. Served on a fresh baked hoagie roll. Try it blackened!

• Choice of: Shrimp, Catfish, Crawfish, (Oysters \$12)

👑 FERGIE \$8

A black-eyed pea patty made with garlic, peppers, onions, topped with provolone cheese, lettuce, tomato, and Voodoo sauce.

👑 FLAT IRON STEAK SANDWICH \$12

Chopped flat iron steak, grilled to your liking, with grilled onions, mushrooms, provolone cheese and a horseradish mayo. Served on a hoagie roll.

FOWL PLAY \$9

Seasoned chicken breast, bacon, provolone cheese, and grilled onions with our tangy BBQ sauce, served on a hoagie roll.

SIDES \$3

SWEET POTATO FRIES

COLESLAW

SIDE SALAD

RED BEANS & RICE

CAJUN FRENCH FRIES

• Add ons: Cheese \$1 - Truffle oil & Parmesan \$2 - Pimento Cheese \$2 - Chili \$2 •

ZUCCHINI SQUASH BACON CASSEROLE

DIRTY RICE

SEASONAL VEGETABLE

BAKED MAC 'N' CHEESE

ONION RINGS

BEVERAGES \$2

FRESH BREWED SWEET TEA

FRESH BREWED UNSWEETENED TEA

MINUTE MAID LEMONADE

COKE

DIET COKE

SPRITE

MUGG ROOT BEER

MELLO YELLO

WATER

COCKTAILS

👑 FOLLY 'RITA \$ 8
Exotico Blanco, Cointreau, Triple sec, and Lime.

HURRICANE HUGO \$ 8
Southern Comfort, Peach Schnapps, Cranberry Juice, Orange Juice, and Grenadine.

NEW PINEAPPLE CHIPOTLE MARGARITA \$ 8
Exotico Blanco, Chipotle Pineapple Syrup, Pineapple Juice, and Fresh Lime.

WADMALAW FLYER \$ 8
Firefly Sweet Tea Vodka, Peach Schnapps, and Lemonade.

BLUE MULE \$ 8
Svedka Blue Raspberry, Simple Syrup, Fresh Lime, and Goslings Ginger Beer.

KEY LIME MADNESS \$ 9
Blue Chair Bay Key Lime Rum Cream, Don Q Coco Rum, and Pina Colada Mix.
(Straight up or frozen)

MORRIS ISLAND \$ 9
Don Q Coco Rum, Cointreau, Pineapple juice, Orange Juice, and Cranberry Juice.

NEW MEXICAN MULE \$ 8
Exotico Blanco, Simple Syrup, Fresh Lime and Goslings Ginger Beer.

DRAFT BEER

Ask Your Server About Our LOCAL & Seasonal Drafts

ANGRY ORCHARD \$ 4

KONA LONGBOARD LAGER \$ 5

PALMETTO HUGER STREET IPA \$ 5

SHOCKTOP \$ 4

BUD LIGHT \$ 3

KONA BIG WAVE GOLDEN ALE \$ 5

SAM ADAMS REBEL IPA \$ 4

SWEET WATER 420 \$ 4

GOOSE ISLAND IPA \$ 5

PABST BLUE RIBBON \$ 2.50

SAM ADAMS SEASONAL \$ 4

312 URBAN WHEAT \$ 4

BOTTLES / CANS

Ask Your Server About Our Seasonal Beers

BUDWEISER \$ 3

CORONA EXTRA \$ 4

DEAD GUY ROGUE \$ 5

LAGUNITAS IPA \$ 4

MILLER LITE \$ 3

NATURAL LIGHT - PINT CAN \$ 2

RED STRIPE \$ 4

BLUE MOON \$ 4

COORS \$ 3

CORONA LIGHT \$ 4

GUINNESS \$ 6

MICHELOB ULTRA \$ 3

PACIFICO CLARA \$ 4

YUENGLING \$ 3

BUD LIGHT \$ 3

COORS LIGHT \$ 3

HEINEKEN \$ 4

MILLER HIGH LIFE \$ 3

NOT YOUR FATHER'S ROOT BEER \$ 5

SWEET WATER IPA \$ 5

WINES

★ HOUSE ★

DOMAINES PAUL MAS \$ 5
France / Red, White, or Rose'

★ WHITE ★

PRINCIPATO VIGNETI \$ 6 / \$ 22
Italy / Pinot Grigio / Tart green apple, white peach and citrus.

HIDDEN CRUSH \$ 7 / \$ 26
California / Chardonnay / Green apple, peach, and lemon blossom.

BENZIGER \$ 7 / \$ 22
California / Sauvignon Blanc / Citrus, grapefruit and lime.

CANTINE MASCHIO \$ 6
Italy / Prosecco Brut / White peach and orange blossom.

★ RED ★

GUENOC \$ 7 / \$ 26
California / Pinot Noir Culinary Reserve / Cherry, white pepper and oak.

RAVAGE WINES \$ 7 / \$ 26
California / Cabernet Sauvignon / Dark berries, vanilla and mocha.

TRIVENTO \$ 7 / \$ 26
Argentina / Malbec Reserve / Cherries, coffee and chocolate.

SHAKES & FLOATS

O.G. MILKSHAKES \$ 5
Choice of Chocolate, Vanilla, or Strawberry

COOKIE MONSTER \$ 5
Oreo cookie milk shake
• Spiked Version - Shot of Svedka Vanilla (\$9) •

SALTED CARAMEL MILKSHAKE \$ 5
• Spiked Version - Shot of Jack Daniel's (\$9) •

TOASTED MARSHMALLOW MILKSHAKE \$ 5
• Spiked Version - Shot of Svedka Vanilla (\$9) •

COKE FLOAT \$ 4

ROOT BEER FLOAT \$ 4

NOT YOUR FATHER'S ROOT BEER FLOAT \$ 8
• Alcoholic Beverage •

DESSERTS

Ask Your Server About Our Local Scratch-Made Delicious Desserts!

LAISSEZ LES BON TEMPS ROULEZ!