

✦ NEW ORLEANS NIGHT ✦

Appetizers

Hushpuppies

Golden, Crispy House Made Hushpuppies, Paired with House Made Roumelade Sauce – 6.99

Cajun Fried Shrimp

Hand-Breaded Shrimp, Seasoned with Creole Spices, Fried Until Golden Brown and Paired with Roumelade Sauce – 12.99

Entrées

Louisiana Seafood Boil

Featuring Crawfish, Shrimp, Clams, Seasoned and boiled with Corn on the Cob, Andouille Sausage and Potatoes – 19.99

Shrimp and Grits

White Cheddar Polenta, with Sautéed Shrimp, Bacon, and Chives, Topped with Creamy Cajun Sauce – 15.99

Chicken and Sausage Gumbo

Slow Simmered Classic Creole Gumbo with Shredded Chicken and Andouille Sausage – 15.99

Jambalaya

Shrimp, Andouille Sausage and Chicken, Sautéed with Bell Peppers and Red Onions, Served Over Rice and Topped with Cajun-Creole Sauce – 17.99

Red Snapper

Your Choice of Broiled or Blackened Fresh Red Snapper, Paired with Red Beans and New Orleans Style Rice – 21.99

DESSERT & COCKTAILS

French Quarter Beignets

The Official Doughnut of Louisiana, Served Fresh and Hot, with a Crispy Outside and a Soft, Sweet Center, Topped with Powdered Sugar – 6.99

Havana Hurricane

A Combination of Bacardi Light Rum, Meyers Dark Rum, Orange Juice, Pineapple and a splash of Passion Fruit – 10

Big Easy Bloody Mary

Our Zesty Bloody Mary Made with Tito's Vodka and an Old Bay Rim, Garnished with a Bleu Cheese Stuffed Olive – 9