+ NEW ORLEANS NIGHT +

Louisiana Seafood Boil

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

Serves Two – \$39.99

Hushpuppies Appetizer

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

Shrimp and Grits

White Cheddar Polenta, with Sautéed Shrimp, Bacon, and Chives, Topped with Creamy Cajun Sauce – \$14.99

Jambalaya

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

Chicken and Sausage Gumbo

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

Red Snapper

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

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