



ENTRÉES

Choose your base; *GARLIC NOODLE* , *RICE*, *MASH POTATO*, *FRIES*, *GRITS*

DEEP FRIED SOFT SHELL CRAB \$28
3 deep fried crab topped with spicy sweet sauce. Served with garlic

GRILLED CHICKEN Chicken \$20 Plant Base 17
Topped with garlic sauce. Served with garlic bread and salad

GRILLED SALMON & SHRIMP \$25
Topped with hot honey glaze. Served with garlic bread

LAMB CHOPS Lamp Chops \$32 add Shrimp \$10
3 grilled lamb chops, served with Garlic Bread

FRIED CATFISH \$22 **VEGAN FISH** 20
ADD SHRIMP OR VEGAN SHRIMP \$10
2 PC Southern Fried Catfish fillet season to perfection. Served with garlic bread

CRAWFISH PLATTER \$25
Fried crawfish & crawfish meat etouffée. Served with garlic bread

BLACKEND CATFISH \$25
Grilled Catfish along with, shrimp, jumbo lump crab, lemon garlic butter sauce, rice. Served with garlic bread

SEAFOOD MELODY \$25
Clams, Mussels, Shrimp in Garlic Butter Wine Sauce. Served with garlic bread

BEEF MEAT BALLS BEEF 20 PLANT BASE 18
4 Handmade beef meatballs delicately seasoned with a blend of herbs and spices, then topped with our from scratch Marinara Sauce. Served Garlic Bread and Salad

MARDI GRAS 25
Crawfish meat, smoked sausage, cremini mushrooms in a tomato cream sauce topped with jumbo grilled shrimp

SWEETS

CHOCOLATE DELIGHT \$10
Chocolate topped with whip cream and caramel

LEMON MERINGUE CAKE \$9
Bright and refreshing lemon cake layered with lemon curd topped with meringue and Carmel

BANANA PUDDING \$10
Banana creamy pudding, fresh bananas, whipped cream topped with Carmel

VEGAN SWEETS 9
Belgum Chocolate Cake

APPETIZERS

WINGS OR VEGAN CHICKEN \$17
WINGS MUSHROOM \$13
*Your choice in flavor: Lemon Pepper
House, BBQ, served with fries*

TRUFFLE FRIES \$10
Fries tossed in white truffle oil, parmesan chees

CRAB CAKE \$15
Creole dipping sauce

OYSTER ROCKAFELLA \$20
Half dozen Oysters, Spinach Cream Cheese, Parmesan Cheese, Panko, Olive Oil, salt & Pepper

FRIED OYSTERS \$16
Deep-fried house batter served with cocktail sauce

SHRIMP COCKTAIL \$16
Chilled Shrimp served over ice with cocktail sauce and garnished with lemon

DEEP FRIED SWAMP THING \$45
*Frog Legs, Alligator Bites, Shrimp, Lobster meat and Crawfish Meat
no substitutions*

SEAFOOD POTATO SEAFOOD 19 PLANT BASE 16
Shrimp, Crab, Oyster and Crawfish Meat with cheeses, butter topped off with 3 large shrimp.

FRIED SHRIMP WITH FRIES Shrimp 17 Vegan Shrimp 14
Large Shrimp deep fried served with fries, cocktail sauce and lemon on the side

STUFFED SHRIMP 16
4 Jumbo shrimp stuffed with crab and lobster meat.

SOUP & SALADS

GUMBO CUP \$13
BOWL \$19
Thick gumbo roux with shrimp, crab meat, chicken, smoked sausage, bell peppers, onion, celery and cajun seasonings. Served with house chips

HOUSE SALAD \$8
Lettuce, cucumber, red onion, tomato and cheese. Your chosen of dressing

CAESAR CHICKEN \$13
SALAD SHRIMP \$17
Traditional Caesar fixings with homemade croutons.

VEGAN GUMBO CUP \$9
BOWL \$13
Roux seasoned to perfection, vegetable stock, leaves., okra, mixed pepper, celery. Over rice

BURGERS

JUST A CHEESE BURGER \$16
Steak burger with cheese between two buns lettuce, tomato, mayo. Served with fries

VEGAN CHEESE BURGER \$14
Vegan Cheese with fries

SURF & TURF BURGER \$19
Our signature steak cheese burger between two buns with 3 jumbo shrimp served with fries

VEGAN SURF & TURF BURGER 16
with vegan cheese, onion rings and vegan shrimp