

Dinner

Winter Hours

Wednesday - Saturday:
Brunch 9:30 - 2:30 pm
Dinner 4:30 - 8 pm

Sunday Brunch 10 - 2:30
Mon & Tues Closed

STARTERS

Crawfish Hushpuppies 10
savory crawfish, jalapenos &
onion deep fried

Blackened Gator Bites 16
creole coated alligator tails
flash fried

House Salad 6
spring mix greens

Wings 16
seasoned, lightly floured and fried

Frog Legs 16
seasoned, lightly floured and fried

Lobster Bisque 14
thick soup with hint of spice

DINNER ENTREE

Creole 12-18
cajun trinity of peppers, onion, celery &
tomato over Jasmine rice

Chicken & Sausage Gumbo 12
cajun trinity of pepper, onion & celery in a
dark roux over jasmine rice

Eftouffe 12-18
cajun trinity of peppers, green onion, celery
& parsley in a butter roux gravy over rice

Seafood Gumbo 24
cajun trinity in a dark roux with chicken,
sausage, shrimp, mussels, crab & crawfish
over jasmine rice

Fried Chicken Plate 14
Fried to order chicken thigh or breast, mac &
cheese and sweet potato casserole

Seared Tuna 20
seared sushi grade tuna over jasmine rice or
salad greens*

Fried Catfish & Chips 16
lightly fried white catfish with seasoned fries

Cajun Salmon 24
salmon filet over garlic mash and seasonal
greens

Shrimp & Grits 14
risotto style with onions & sauteed shrimp
or fried catfish and butter sauce

Protein options for creole & eftouffe: Vegan or Chicken 14 Catfish 16 Shrimp 18 Crawfish 20

DRINKS

coke products 3

boba teas 5

strawberry lemonade 5

americana 4

sweet & unsweetened tea 3

espresso drinks 5

hot chocolate 4

hot tea (jasmine or rose) 4

Jasmine's Creole

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness