

MKT

ONOW ONAD BY THE EB

JUMBO SHRIMP BY THE LB

Potatoes (3) 4.00 Corn (1) 1.50 Sausage 4.00 Turkey Necks 1LB 9.99 Pig Feet 1LB 7.99

PLATTERS

All platters comes with fries and honey butter combread.

8 JUMBO SHRIMP	20
CATFISH Catfish not Swai	18
OYSTER	25
CHICKEN STRIPS	15
(2) SOFT-SHELL CRAB	27
ALLIGATOR	24

We only use real US Catfish

WANGS PART | CREOLE | NO SAUCE BONE-IN WINGS 6 PCS 11 10 PCS 18 15 PCS 23 DESSERT AMARETTO BREAD PUDDING 12 SWEET LAGNIAPPE 10 A delicious sweet potato camote on a

THE BIG EADY 12

creamy cheesecake

A deep fried pecan pie w/ a proline drizzle served w/ vanilla bean ice cream

BRUNCH

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CAJUN HASH Crusted potatoes with eggs, shrimp & drizzled with a sauce.	16
SMOTHERED POTATOES Smothered potatoes & smoked sausage on the top of chedd grits.	14 ar
DOWN THE ROAD SHRIMP & GRITS	16
NOLA FRENCH TOAST & CHICKEN Nola style french toast & chicken wings with potato salad	17
CATFISH OVER GRITS Deep fried catfish over grits with cajun confetti.	16

WE CATER!



Hours

 WED - THURS
 11AM - 8PM

 FRI - SAT
 11AM - 9PM

SUNDAY 11AM - 5PM

539-525-0317

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STARTERS ****	*******	***
BAYOU FRIES A bunch of crawfish tails and cheesy creole sauce over frie		15
BOUDIN LINK A Cajun specialty of seasone roasted and grilled served with		9
DEEP FRIED BOUDIN BALI 4 boudin balls stuffed with per fried. Served with sweet creo	epper jack cheese deep	12
BACK 'O TOWN GATOR A NOLA portion of fresh alligatemoulade sauce.	ator tail meat with house	15 :
WHO DAT EGG ROLLS 2 eggrolls stuffed with chees Served with sweet creole sau		15 in.
Boudin Balls	Bayou Fries	
SALADS *****	*****	** 1
CAESAR SALAD Chopped Romaine tossed in control shaved parmesan cheese, an ADD GRILLED CHICKEN ADD GRILLED SH	d croutons.	
COBB SALAD	PLAIN 8 CHICKEN 14 SHRI	MP 15

COBB SALAD PLAIN 8 CHICKEN 14 SHRIMP 15 Chopped romaine lettuce, bacon, tomatoes, hard-boiled egg, and blue cheese dressing w/ blackened protein.

POPCORN SHRIMP

A Nola serving of fried shrimp on a bed of greens, tomatoes, bacon & cheese.

CHICKEN & SAUSAGE GUMBO add shrimp \$3 CRAWFISH ETOUFFEE \$4 0Z 20 SHRIMP CREOLE \$4 0Z 17 RED BEANS & RICE \$6 0Z 12 24 0Z 15 BAKED SPAGHETTI & CHEESE \$8 0Z 15 PLATES UNCLE BUDDY SPECIAL 21 New Orleans style red bears and rice corred with 4

New Orleans style red beans and rice served with 4 deep fried chicken wings with honey butter cornbread.

SPECIALTY CAJUN PASTA CATFISH 23 SHRIMP 25 Your choice of deep fried catfish or shrimp, over a bed of angel hair pasta, drizzled with a creole cream sauce.

SOUTHERN GOODNESS

Your choice of grilled or fried pork chops served with greens, baked spaghetti and cheese with potato salad.

SHRIMP STEW

Stewed shrimp & potatoes with smoked sausage served over rice.

YAKAMIN 15

A flavorful noodle soup with beef and broth served with hard boiled eggs and green onions.

GRANDMAS SMOTHERED CHICKEN

A Helen C. Franklin portion of chicken pieces simmered in a mixed robust gravy over rice with greens and potato salad.

HWY. 23 26

Fried or Blackened catfish on a bed of dirty rice drizzled with a crawfish creole cream sauce.

A New Orleans staple. All served with fries

SHRIMP PO'BOY	6" 15 12" 19
CATFISH PO'BOY	6" 14 12" 17
OYSTER PO'BOY	6" 16 12" 21
ROAST BEEF PO'BOY	6" 13 12" 16
CAJUN PO'BOY	6" 17 12" 21
SMOKED SAUSAGE PO'BOY	6" 13 12" 16
HOT SAUSAGE PO'BOY	6" 13 12" 16



All served with fries

24

19

28

WESTBANK BURGER SINGLE 11 DOUBLE 13 Mayo, lettuce, tomatoes, pickle, cheese

CAJUN BURGER SINGLE 13 DOUBLE 15 Cajun aioli, fried egg, bacon, cheese

CHICKEN TENDER SANDWHICH 13
Mayo, pickle, lettuce, who dat sauce

MUFFULETTA HALF 12 WHOLE 21