

Bowls

<u>Red Beans & Rice-(Gluten Free)</u> Creole creamstyle red beans seasoned with special herbs and spices with smoked sausage, served over rice.

<u>Jambalaya</u> Bacon, pork and smoked sausage cooked down with onion, celery and bell pepper and rice to create this Cajun classic.

<u>Crawfish Etouffee</u>-Crawfish tails cooked into a spiced butter sauce with onion, garlic, celery, bell pepper, served over rice.

<u>Shrimp Creole-(Gluten Free)</u>Fresh local Shrimp cooked into a spiced butter and tomato sauce with onion, garlic, celery and bell pepper with special herbs, served over rice.

Sm.	Med.	LG
\$5	\$7	\$12
\$5	\$7	\$12
\$7	\$10	\$15
\$7	\$10	\$15

<u>Po'Boys</u> (Served on local French bread dressed with lettuce, tomato, pickle and signature sauces.)

Sauces

Cocktail	Tarter
Aioli	Ranch
Remoulade	Buffalo
BBQ	Honey
	Mustard

Drinks

Bottled Water	\$2
Canned Soda	\$2

Fries	\$4	\$7
Cheese Fries	\$ 5	\$9
	8oz.	12oz.
Red Beans & Rice	\$4	\$6
Mac-N-Cheese	\$4	\$6

Specialties

- -Piggy Back Mac-Our Mac-N-Cheese topped with smoked pulled pork, bacon, nacho cheese and BBQ sauce.......\$12
- -Swamp monster-Cheese fries topped with smoked pulled pork, green onions, jalapenos and BBQ sauce..\$12
- -Hushpuppies Cornmeal batter based ball with onions, deep fried......(4) \$3