



Appetizers

Fried Okra \$6.00

Delicate fried okra served with Louisiana Remoulade.

Spicy Cajun Shrimp \$9.00

Cajun rubbed, grilled jumbo shrimp, served with a creamy creole dipping sauce.

Small Plates

Louisiana Rubbed Finger Bones \$12.00

Louisiana style slow cooked ribs, dry rubbed, fried, served with red beans and rice.

New Orleans Lobster Salad \$15.00

Served over mixed greens with fresh basil aioli and grilled croissant.

Entrée

Blackened Red Snapper w/Crawfish Sauce (Market Price)

Cast iron blackened red snapper, topped with crawfish cream sauce, served with dirty rice and Chef vegetables.

Classic Jambalaya \$22.00

New Orleans Creole style jambalaya, filled with shrimp, chicken, Andouille sausage and okra served over steamed rice.

Cajun Fried Chicken Breast \$18.00

Buttermilk fried chicken breast rubbed with house made Cajun spice, served with Cajun cream dipping sauce, red beans and rice.

Chefs Desserts

Blackberry Jewel Tart

Served with vanilla and lemon scented ice cream.

Beignets

French pastry topped with powdered sugar, served with house made strawberry sauce and chocolate ganache.

