

## STARTERS

**Crab Stuffed Mushrooms** | 14  
 Jumbo lump crabmeat, butter,  
 onions & celery, Italian breadcrumbs

**Boudin Balls** | 9  
 with Remoulade Sauce

**Crab Dip** | 18  
 with Pita Chips

**Gator Bites** | 19  
 Grilled, blackened or fried



## SALADS

**Spring Salad** | 18  
 Spring mix with glazed walnuts,  
 strawberries, feta cheese, and  
 chicken grilled, fried or blackened

## PASTA

Linguine alfredo with garlic toast &  
 salad

**Chicken** | 20      **Shrimp** | 22



## Oysters

**ON THE HALF SHELL\***  
 1/2 DOZEN | DOZEN | MKT

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Sect 3-603.11, FDA Food Code

## BAKED OYSTERS

**Rockefeller**  
 perfectly seasoned spinach mixture  
 topped with parmesan cheese  
**ON THE HALF SHELL\***  
 1/2 DOZEN 15

**Oyster Orleans**  
 garlic butter, breadcrumbs,  
 topped with parmesan cheese  
**ON THE HALF SHELL\***  
 1/2 DOZEN 13

**Ragin' Cajun**  
 garlic butter, cheddar cheese,  
 bacon & a jalapeno slice  
**ON THE HALF SHELL\***  
 1/2 DOZEN 13

## HANDHELDS

*served with one side*

*Dressed on a brioche bun with mayo, lettuce, tomato, pickle and onion*

**Cajun Chicken Sandwich** .....13  
 Hand-battered fresh chicken breast  
 with spicy cajun mayo

**Classic Cheeseburger** .....13  
 American, cheddar, pepper jack,  
 provolone | Add Bacon +2

**Mahi Sandwich** .....17  
 Grilled, fried or blackened

## PO' BOYS



**Shrimp Poboy** .....14  
 Grilled, fried or blackened, fully dressed

**Sloppy Broussard** .....18  
 Fried crawfish tail poboy topped with  
 crawfish étouffée & fully dressed

## HOMESTYLE

In true southern tradition & creole/cajun cooking,  
 all meals are homemade to be selected and  
 shared by the table.

*Add  
 Peach or  
 Apple Cobbler  
 4*

## Family Meals

**2 MEATS**  
**3 SIDES**

23 per  
 guest

**3 MEATS**  
**3 SIDES**

27 per  
 guest

### Country Fried Steak

Hand-breaded steak fried crispy &  
 golden with special seasonings

### Country Fried Chicken

Grilled or fried

### Pork Chops

Grilled or fried

### Lori's Southern Fried Chicken

### Fish

Grilled, blackened or fried

### Beef Pot Roast

with Carrots & Potatoes

### Hamburger Steak

Smothered with brown gravy  
 onions & bell peppers

## HOMEMADE SIDES

Mashed Potato

Green Beans

Mac & Cheese

Yams

Collard Greens

Seasoned

Yellow Rice

Broccoli

Casserole



# CAJUN PLATTERS

All platters are served with French Fries, Coleslaw & Hushpuppies

**SHRIMP** Dozen seasoned jumbo shrimp | 22  
Fried, grilled or blackened

**FISH** Seasoned fried fish filets | 17  
Fried, grilled or blackened

**HALF & HALF** 1/2 Fish, 1/2 Shrimp | 21  
Fried, grilled or blackened

**STUFFED BLUE CRABS** 2 count | 24  
2 deep fried stuffed crabs stuffed with shrimp, crab, Italian bread crumb stuffing

**STUFFED JUMBO SHRIMP** 3 count | 24  
3 deep fried shrimp stuffed with our crab stuffing

**THE ACADIANA** | 24  
Crawfish Etouffee over rice, topped with fish filets or shrimp, served with Cajun fries and hushpuppies



## BAYOU FAVORITES

All bowls served with Cajun Potato Salad, French Bread or Corn bread Biscuits. Cups are served with French Bread.

### RED BEANS AND RICE

Traditional, slow-cooked red beans, andouille sausage and tasso ham, simmered in the trinity. Cup 5 | Bowl 9

### CHICKEN AND ANDOUILLE GUMBO

Chicken breast & andouille sausage simmered in a light roux stock. Cup 5 | Bowl 9

### CRAWFISH ETOUFFEE

Crawfish tails, the trinity (onions, bell peppers, celery) & tomatoes. Served with rice. Cup 7 | Bowl 13

### CAJUN SEAFOOD GUMBO

Shrimp, crabmeat, and okra simmered in a rich seafood stock and dark roux. Cup 8 | Bowl 14

### BAYOU SAMPLER

All your Bayou Favorites on one plate!  
Red Beans & Rice, Crawfish Etouffee, and  
Chicken & Andouille Gumbo 16



OUR MARKET HAS ALL YOUR FAVORITES FROM THE BAYOU!



## True Grits

**Shrimp and Grits** 18  
Grilled shrimp, bacon, mushrooms, chives over cheese grits.

**NOLA BBQ Shrimp and Grits** 20  
Shrimp in a classic Worcestershire, butter herb sauce with caramelized pineapple over creamy, cheese grits.



### FRESH FISH OF THE DAY

served with steamed veggies | market

**KIDS MEALS** 7 served with fries & moon pies



Shrimp Basket | Hamburger  
Chicken Tenders | Fish Basket

### SIGNATURE SIDES | 4

French Fries | Potato Salad  
Sweet Potato | Side Salad  
French Fries | Fried Okra  
Slaw | Cheese Grits

### SWEETS | Key Lime Pie | 7

**Fried Cheesecake** | 10  
topped with pecan praline sauce

**Sweet Potato Bread Pudding** | 7  
with pecan praline sauce

**Peach or Apple Cobbler** | 7  
with vanilla ice cream



**DRINKS** | 3 Tea, Pepsi, Diet Pepsi,  
Dr. Pepper, Mt Dew, Gatorade,  
Sierra Mist, Root Beer, Lemonade