

LUNCH MENU

GUMBOS, ÉTOUFFÉES & APPETIZERS

	Cup	Bowl
SEAFOOD GUMBO, CRAWFISH GUMBO OR CRAWFISH ÉTOUFFÉE	7.50	11.95
CHICKEN & ANDOUILLE SAUSAGE GUMBO topped with white rice.....	7.00	11.50
RED BEANS AND RICE WITH SAUSAGE.....	5.50	9.50
SHRIMP COCKTAIL <i>eight jumbo shrimp served with cocktail sauce and a lemon crown</i>		14.45 <i>GF</i>
CRAWFISH OR SHRIMP EDDY <i>served with hot herb-buttered toast in a creamy tarragon sauce</i>		13.95 <i>GF</i>

BIG EASY & CRESCENT SALADS

Add Blackened Shrimp to any salad.....8.00

*Add Blackened Salmon to any salad..... 10.00

Add Grilled or Blackened Chicken to any salad.....4.00

SPINACH SALAD <i>baby spinach, bacon dressing, Ancho roasted pecans topped with strawberries and goat cheese</i>	9.50 <i>GF</i>
ALMOND GOAT CHEESE SALAD <i>mixed greens tossed in a lemon and white balsamic dressing topped with toasted almond breaded goat cheese, red bells and red onions finished with grapefruit Supremes</i>	9.95 <i>GF</i>
SENSATION SALAD <i>mixed greens tossed with parmesan cheese, grated carrots, and sensation dressing</i>	7.50 <i>GF</i>
CREOLE CÆSAR SALAD <i>our creamy Caesar dressing with creole mustard tossed with romaine garnished with freshly grated parmesan cheese, house made croutons and oven roasted Roma tomatoes</i>	6.95 <i>GF</i>
WEDGE SALAD <i>butter lettuce, teardrop tomatoes, bacon, bleu cheese crumbles and ranch dressing</i>	9.75 <i>GF</i>
PECAN-CRUSTED SHRIMP CITRUS SALAD <i>romaine topped with mandarin oranges, red onions, teardrop tomatoes, cranberries and grapefruit tossed with balsamic sundried tomato vinaigrette finished with pecan crusted shrimp</i>	15.50

LIGHTER FARE SALADS

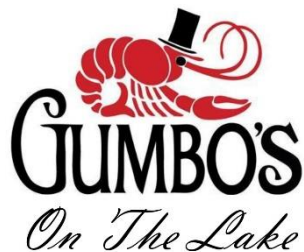
SPINACH SALAD <i>baby spinach, bacon dressing, ancho roasted pecans topped with strawberries and goat cheese</i>	6.95 <i>GF</i>
ALMOND GOAT CHEESE SALAD <i>mixed greens tossed in a lemon and white balsamic dressing topped with toasted almond breaded goat cheese, red bells and red onions finished with grapefruit Supremes</i>	5.95 <i>GF</i>
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WEDGE SALAD <i>butter lettuce, teardrop tomatoes, bacon, bleu cheese crumbles and ranch dressing</i>	7.95 <i>GF</i>
PECAN-CRUSTED SHRIMP CITRUS SALAD <i>romaine topped with mandarin oranges, red onions, teardrop tomatoes, cranberries and grapefruit tossed with balsamic sundried tomato vinaigrette finished with pecan crusted shrimp</i>	12.95

TENDERLOINS

All served with a choice of dirty rice, jambalaya, white rice, chef's potatoes, or vegetable of the day

All our steaks can be seasoned with our custom Cajun herb and spice blend or salt and pepper

* TIMBERLAND <i>5-ounce char-grilled petite filet served over a peppercorn cabernet sauce</i>	24.95 <i>GF</i>
* DELACROIX <i>5-ounce char-grilled petite filet served with crawfish tails in a creamy tarragon sauce</i>	26.95 <i>GF</i>



LUNCH COMBOS

*Served with a choice of dirty rice, jambalaya, potatoes or vegetable,
and a choice of red beans & sausage, chicken & sausage gumbo, or seafood gumbo*

CATFISH COMBO <i>one filet, grilled, lightly fried or blackened</i>	12.50
JUMBO SHRIMP COMBO <i>six shrimp, grilled, lightly fried or blackened</i>	18.00
CHICKEN COMBO <i>grilled or blackened boneless, skinless breast, served with natural juices</i>	11.50 <i>GF</i>

SANDWICHES

*Poboys served fully dressed with mayonnaise, sliced tomatoes,
Butter lettuce, house pickled vegetables, and seasoned steak fries*

CRAWFISH POBOY/SHRIMP POBOY/CATFISH POBOY/GRILLED CHICKEN POBOY	10.95
HALF-BOY COMBO <i>served with a choice of red beans & sausage, or chicken & sausage gumbo, or seafood gumbo</i>	11.95
MUFFALETTA <i>served with ham, salami, provolone, house made olive salad</i>	1/4 -8.95 /combo 13.95
CREOLE CORNED BEEF PANINI <i>house corned beef, gruyere cheese, pickled vegetables, Creole mustard, on sourdough served with house fries</i>	12.00
* GUMBO BURGER <i>6 ounces of house ground beef, crawfish gumbo, baby lettuce, onions, on a pretzel bun with goat cheese mustard</i>	12.00

ENTRÉES

All served with a choice of dirty rice, jambalaya, white rice, chef's potatoes, or vegetable of the day

BLACKENED REDFISH WITH SHRIMP <i>blackened and served over herb butter garlic cream sauce</i>	15.95 <i>GF</i>
* FISH OF THE DAY <i>Our chefs daily feature</i>	Market
CATFISH JAMBALAYA <i>fried, served over crawfish étouffée and side of chicken & sausage jambalaya</i>	12.50
BLACKENED CATFISH <i>over your choice of shrimp gumbo, chicken & sausage gumbo, or crawfish étouffée</i>	12.50
CATFISH <i>two filets, grilled, lightly fried or blackened</i>	11.25
BLACKENED CHICKEN <i>over shrimp gumbo, chicken and sausage gumbo, or crawfish étouffée</i>	11.95

PASTAS

Tossed with freshly grated parmesan cheese

SHRIMP AND CRAWFISH TAILS <i>in a creamy lemon, caper, and tarragon sauce</i>	13.95
BLACKENED SHRIMP ALFREDO <i>tossed with pappardelle pasta</i>	13.95
CHICKEN-MUSHROOM <i>lightly grilled chicken breast, served over creamy mushroom, bacon, and garlic sauce</i>	12.95
BEEF PASTA <i>tender cuts of beef and jumbo shrimp, over creamy mushroom, bacon garlic sauce with pappardelle</i>	16.95

FLATBREADS

VEGETERIAN FLATBREAD <i>house made flatbread, oven roasted tomatoes, artichoke hearts, caramelized onion, goat cheese, white balsamic reduction finished with fresh basil</i>	11.00
SEAFOOD FLATBREAD <i>bay scallops, prosciutto, Cajun alfredo sauce, trinity vegetables, with parmesan</i>	13.95
GREEK FLATBREAD <i>Kalamata olives, goat cheese, Tzatziki sauce, baby lettuce, oregano, sundried tomato pesto and chicken</i>	13.50

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