



### **ON TAP**

**\*Sundancer\*Java Brown**  
**\*Chain Breaker Cold Brewed IPA**

### **CLASSIC NEW ORLEANS COCKTAILS**

**\*Side Car\*Hurricane\*Rosemary Gin Fizz**

### **Starters**

#### **Cajun Shrimp**

A half pound of chilled peel and eat Cajun spiced shrimp with lemon, cocktail and remoulade sauces.

\$14

#### **Louzziana Gumbo**

With Andouille sausage,  
chicken and shrimp.

Cup... \$5.49   Bowl... \$6.99

#### **Deviled Crab Dip**

Cheesy baked lump crab dip  
with fresh homemade crackers.

\$12

### **Mains**

#### **New Orleans Style Jambalaya**

A hearty and rich dish of andouille sausage, shrimp, rice, vegetables  
and crushed tomatoes stewed in a well-seasoned savory stock.

\$22

#### **Cajun Fried Catfish**

Corn meal crusted creole style fried catfish served with cheesy grits,  
hush puppies and a tangy Cajun remoulade dipping sauce.

\$20

### **The Finishing Touch**

#### **Bourbon Street Bread Pudding**

Our warm pudding of French bread baked in a rich, sweetly spiced custard studded  
with bourbon-soaked raisins. Topped with a warm bourbon and caramel sauce.

\$8