

# Cajun Menu

## ***Starters:***

**Alligator Bites:** Diced tenderloin of alligator tossed in Cajun seasoned corn meal and fried golden brown, served with house made spicy remoulade and lemon pepper sauce. \$11.49

**Crab Poppers:** Fresh crab blend rolled and lightly fried, served with remoulade. \$11.49

**Muffaletta Roll:** Salami, ham, pepperoni, Swiss cheese and olive tapenade rolled in fresh baked dough and served with garlic aioli. \$10.49

**Cajun-Asian Shrimp:** Seven large shrimp tempura battered and fried, then tossed in a Cajun sesame sweet and spicy sauce. \$9.49

## ***Soups and Salads:***

**She-Crab Soup:** Creamy puree soup with chunks of fresh crab and finished with parsley garnish. Cup \$6.49 Bowl \$8.49

**Chef's Gumbo of the day:** Cup \$6.49 Bowl \$8.49

**Cajun blackened chicken Cesar:** Hearts of Romaine tossed in Chef Jack's homemade cesar dressing with shredded parmesan toasted croutons and Cajun grilled chicken breast then drizzled with a Cajun reduction for a kick. \$10.49

**House Salad:** Mixed greens, tomatoes, red onion, shredded mozzarella and black olives. Choose from ranch, blue cheese, cherry vinaigrette or Italian dressings. \$6.49

**Crawfish Salad:** Steamed Crawfish tails tossed in homemade remoulade, diced red onion, diced celery, hard boil egg, capers and served on a bed of mixed greens tossed in fresh lemon juice. \$12.49

## ***Taste of the Bayou:***

**Red Beans and Rice:** Slow cooked red kidney beans with andouille sausage and the holy trinity then served over white rice and topped with blackened chicken. Available as a vegetarian dish with beans cooked in vegetable stock along with mushrooms and the holy trinity. Traditional: \$12.49 Vegetarian: \$10.49

**Chicken and Shrimp Jambalaya:** Cooked rice in a spicy tomato based sauce with onions, peppers, shrimp, andouille sausage and chicken. \$16.49

**Daily Etouffee:** Chef's daily choice of spicy shrimp, crawfish, alligator or catfish stewed with the holy trinity and smothered over rice. \$16.49

**Shrimp Creole:** Shrimp sautéed in garlic olive oil then deglazed with white then simmered in a Creole seasoned tomato sauce and a splash of Louisiana hot sauce. \$15.50

**Build your Own Po'Boy:** Choice of fried Gulf shrimp, golden brown oysters, fried alligator or fried crawfish in toasted French bread and topped with fresh coleslaw, tomato, dill pickle slices and Cajun mustard, served with homemade French fries tossed in seasoned salt. \$11.49

***Entrees: (all entrees are served with a house salad)***

**Cajun Chicken Pasta:** Penne pasta tossed in homemade white sauce, red and green peppers, red onions and blackened chicken and baked with melted mozzarella and parmesan cheeses. \$16.49

**Cajun Rubbed Ribeye:** Fresh cut 10ounce choice Ribeye topped with Cajun butter and served with a choice of creamy cheese grits or baked potato and fresh coleslaw. \$19.49

**Shrimp and Grits:** A low country favorite. Plump shrimp and Andouille sausage sautéed with pepper medley and a dash of white wine, served over creamy cheese grits. \$17.49

**Salmon your Way:** Baked Parmesan, Olive oil poached, cedar planked roasted or blackened over rice pilaf and steamed broccoli. \$18.49