

FAT TUESDAY SPECIALS

Starters

Fresh Louisiana Crawfish - Half pound of fresh crawfish boiled with Cajun seasonings - \$6.95

Seafood Gumbo - A classic preparation of rich Louisiana gumbo with crab, scallops, shrimp and andouille - \$8.50

Herbed "Dirty" Rice - \$2.25

New Orleans Style BBQ Shrimp - A classic Louisiana barbeque butter just spicy enough to make your nose run! - \$8.95

Red Beans & Rice with Andouille Sausage - A New Orleans classic of creamy beans slow cooked served with andouille sausage and rice - \$7.00

Jambalaya with Chicken, Shrimp and Andouille Sausage - \$3.50

Shrimp Remoulade Salad - Lightly spiced boiled shrimp served on romaine lettuce with our house-made remoulade dressing with tomato and boiled egg wedges - \$8.95

Entrees

Pan Blackened Redfish - Fresh filet of redfish coated with Cajun seasonings then blackened in a cast iron skillet. Served on top a rich Creole sauce - \$21.95

Shrimp Creole Linguine - Sautéed shrimp and andouille sausage in a rich tomato broth with green peppers, jalapenos, celery and onion, served over linguini noodles - \$17.95

Blackened Prime Rib - 12oz. prime rib seasoned and blackened in a cast iron skillet, served over spicy Creole sauce - \$26.95

Crawfish and Shrimp Etouffee - A New Orleans classic! Crawfish and shrimp in a traditional Cajun sauce with white rice - \$15.95