



Mardi Gras Weekend Dinner Features



Starters:

Catfish Bites

14.99

Hand breaded catfish fillets lightly fried and served with a flavorful dipping sauce

Oysters Rockefeller

15.99

Our version of the classic! Fresh shucked oysters baked and topped with our creamy spinach blend with Applewood smoked bacon and cheese

Entrees:

Jambalaya

23.99

One of Creole cookery's most famous dishes, we blend andouille sausage, chicken, and shrimp with flavors and ingredients familiar to the Cajun people in this spicy stew, served over rice.

Crawfish Etouffé

23.99

A thick and spicy crawfish stew prepared in the traditional Creole style, served over rice.

Cajun Catfish

24.99

A catfish fillet prepared with Cajun seasonings, served with crawfish mashed potatoes and one additional side.

Sampler Platter

28.99

A sampler platter of all the features including Jambalaya, Crawfish Etouffé, Cajun Catfish, Red Beans and Dirty Rice, along with andouille sausage.

Soup Du Jour:

Seafood Gumbo

8.99

Featured Side Dish:

Crawfish Mashed Potatoes

5.99

Fresh Vegetable

Chef's Choice

