



1/2 Way to Mardi Gras Dinner Features

Entrees:

Jambalaya

18.95

One of Creole cookery's most famous dishes, we combine a hodgepodge of flavors and ingredients familiar to the Cajun people in this spicy stew.

Crawfish Etouffé

19.25

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

Shrimp Po' Boy

14.95

Cornmeal and Cajun spices make the base for the crisp coating on our hand breaded shrimp. Fried and served in a crusty French roll with lettuce, tomato, and a spicy remoulade. Served with house chips.

Cajun Catfish

19.45

A catfish fillet prepared with Cajun seasonings, served with wilted greens and one additional side.

Soup Du Jour:

Seafood Gumbo

5.95

Vegetables of the day:

Creamed Corn

