



- Appetizers -



PEEL N' EAT SHRIMP

1/4 POUND 3.99 1/2 POUND 6.99
FULL POUND 10.99

OYSTERS ON THE HALF SHELL *

6 FOR 6.00
1 DOZEN 10.00

CAJUN KISSES

Jalapenos stuffed with jack cheese
shrimp & wrapped in bacon 7.99

CAJUN POPCORN

Hand battered & crispy fried crawfish
with sherry dipping sauce 8.99

JALAPENO CRUNCH

Super thin sliced jalapenos hand
battered & fried. They are spicy! 5.99

ZUKES & SHROOMS

Zucchini and mushrooms battered
& fried. Served with ranch 6.99

SAMPLER

Catfish nuggets, fried crawfish &
our famous Cajun Kisses 10.99

GET THE GATOR

Farm-raised alligator tail meat blackened
or fried 8.99

BOURBON ST. CHICKEN

Crispy chicken strips with honey
mustard or ranch 7.99

- Gumbos -



GUMBO YA-YA

Andouille sausage & chicken in a
spicy tomato based gumbo ... 3.99 CUP/6.99 BOWL

SEAFOOD FILE GUMBO

Shrimp & oysters in a Louisiana
clam based gumbo 3.99 CUP/6.99 BOWL

GARLIC CRAWFISH GUMBO

Garlic sauteed crawfish in a Louisiana
clam based gumbo 3.99 CUP/6.99 BOWL

Happy Hour Every day

3 to 7

20 shrimp and 50 cent oysters
and wings

HOT WINGS

Choose 8 bone-in wings or a basket
of boneless in a spicy wing sauce 7.99

CATFISH TACOS

2 fried or blackened tacos 6.99

BLACKENED CHICKEN QUESADILLAS

Blackened chicken, red peppers, onions, and
Monterey Jack between flour tortillas 8.99

CRAWFISH QUESADILLAS

Crawfish tailmeat, red peppers, onions, and
Monterey Jack between flour tortillas 8.99

GRILLED CHICKEN NACHOS 7.99

CRISPY OYSTER NACHOS

With cilantro serrano aioli & pico de gallo 7.99

SAUSAGE WRAP

Spicy Andouille sausage in a flour tortilla 4.50

- Salads -



HOUSE SALAD 4.99

BLACKENED SHRIMP CAESAR

Blackened shrimp on crisp Romaine lettuce,
homemade croutons & Parmesan cheese 8.99

BLACKENED CHICKEN CAESAR

Blackened chicken on crisp Romaine lettuce,
homemade croutons & Parmesan cheese 8.99

GRILLED CHICKEN SALAD

A grilled chicken breast on mixed greens with
tomatos, onions, croutons, Jack & Parmesan .. 8.99

Choose from our delicious dressings:

Creamy Bleu Cheese, Ranch, Italian,
Caesar, Honey Mustard,
Red Wine Vinaigrette or Bleu Cheese Vinaigrette

- Specialties -



Choose two sides unless otherwise noted (*) from the following:

Mashed Potatoes, Green Beans, Red Beans & Rice, French Fries, Fried Onions, Coleslaw, or Hushpuppies.

Add a side salad for only \$2.49!



SHRIMP ORLEANS *

7 shrimp stuffed with jalapeno strips, wrapped in bacon and topped with Monterey Jack cheese and cilantro serrano aolie. Comes with rice, a cup of Gumbo Ya-Ya and one side **15.99**

CRAWFISH ETOUFFEE *

A Louisiana favorite and ours, too! Served with garlic bread **12.99**

TROUT PONTCHARTRAIN

Grilled and topped with our crawfish Pontchartrain sauce and a side of pico de gallo **14.99**

TEQUILA LIME SHRIMP *

Garlic, tequila, and lime sauteed with a creamy alfredo sauce and fettucine. Served with garlic bread .. **13.99**

CHICKEN DIABLO *

Grilled chicken over linguine with a very spicy cream sauce. Served with garlic bread **12.99**

JAMBALAYA *

Chicken & Andouille sausage in a spicy Creole sauce. Also with garlic bread **10.99**

BLACKENED CATFISH

Blackened catfish smothered in our Crawfish Etouffee **12.99**



MOMBO COMBO

A huge serving of fried shrimp, crawfish tails & cat fish **16.99**
Add fried oysters for \$1 each!

JUMBO SHRIMP PLATTER

9 grilled, fried, or Cajun style jumbo shrimp w/hushpuppies **15.99**

FRIED CATFISH PLATTER

Catfish hand breaded and then crispy fried with hushpuppies **12.99**

FRIED OYSTER PLATTER

Fresh oysters hand battered and fried. Also with hushpuppies **13.99**

TUNA FILET

8 oz. filet served with our creamy Cajun sauce **13.99**

GRILLED CHICKEN

2 butterflied breasts. Grilled or Cajun style! **12.99**

CHICKEN FRIED STEAK

Juicy & tender, smothered in jalapeno-bacon gravy **11.99**

BLACK ANGUS RIB-EYE STEAK *

14 ounce seasoned & grilled with mashed potatoes and green beans **16.99**

Please allow 18% gratuity for parties of 6 or more. One check per table - We can accept multiple payments. We do not accept checks.

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.



- Burgers -

Made with 8 oz. Black Angus beef. Served with French Fries and comes loaded with lettuce, tomato, onion, pickles, mayo, and mustard.
Add cheese for .50 - Add Cajun Kisses for 1.99

OLD FASHIONED HAMBURGER	6.99
BACON CHEESEBURGER	7.99
BBQ BURGER	7.99
BLEU CHEESE BURGER	7.99
MUSHROOM CHEESEBURGER	7.99
KISS MY BURGER Burger topped with our famous Cajun Kisses	8.99
GRILLED CHICKEN BREAST SANDWICH	6.99

- Poboys -



FRIED CATFISH POBOY	7.99
FRIED SHRIMP POBOY	7.99
KISS MY CHICKEN 2 crispy chicken strips topped with jack cheese and our famous Cajun Kisses	8.99
FRIED OYSTER OR HALF & HALF POBOY	8.99

- Ala Carte -

- Desserts -

GREEN BEANS	1.99
MASHED POTATOES	1.99
RED BEANS & RICE	1.99
FRENCH FRIES	1.99
CORNBREAD	1.99
HUSHPUPIES	1.99
COLESLAW	1.99
DIRTY RICE	2.99
SAUTEED VEGGIES	2.99

FRIED TWINKIES 2 Twinkies lightly battered & fried with strawberry puree and powdered sugar	3.99
BEIGNETS New Orleans style, melt in your mouth pastry, generously topped with powdered sugar and served with honey	3.99
HOMEMADE BANANA BREAD PUDDING Delicious and homemade! Comes topped with our bourbon cream sauce on a strawberry puree	3.99

Lunch Menu



served daily from 11-2

- Salads -

BLACKENED SHRIMP CAESAR

Blackened shrimp on crisp Romaine lettuce served with homemade croutons & Parmesan **8.99**

BLACKENED CHICKEN CAESAR

Same as above but with a blackened chicken breast **8.99**

GRILLED CHICKEN CAESAR

A grilled chicken breast on mixed greens with tomatoes, onions, croutons and Parmesan & cheddar **8.99**

HOUSE SALAD

4.99

- Entrees -

*All entrees served with choice of Green Beans, French Fries,
Red Beans & Rice, Mashed Potatoes, Fried Okra, or
Coleslaw unless otherwise noted (*).*

Add a side salad for 2.49

THE BIG LUNCH

Crispy fried catfish, shrimp, and crawfish served with hushpuppies **12.99**

FRIED CATFISH PLATTER

Fried catfish served with hushpuppies **8.99**

JUMBO SHRIMP PLATTER

6 fried, grilled, or Cajun style shrimp with hushpuppies **9.99**

CRAWFISH ETOUFFEE *

A Louisiana favorite and ours, too! Served with garlic bread **7.99**

CHICKEN FRIED STEAK

Juicy & tender, smothered in jalapeno bacon gravy **8.99**

JAMBALAYA *

Chicken & Andouille sausage in a spicy Creole sauce. Served with garlic bread **7.99**

CHICKEN DIABLO *

Grilled chicken over linguine in a spicy cream sauce and served with garlic bread **8.99**

GRILLED CHICKEN

A breast of chicken grilled or Cajun style on a bed of rice **7.99**

TEQUILA LIME SHRIMP *

Garlic, tequila, & lime tossed with alfredo sauce and fettucine and served with garlic bread **8.99**

BLACKENED CATFISH

Blackened catfish smothered in our crawfish etouffee on top of a bed of rice **9.99**

Happy Hour!

3-7 EVERYDAY

A note about our Happy Hour shrimp, oyster, and wing pricing:

The Happy Hour price is for those customers enjoying an alcoholic beverage or full price appetizer or entree.

If you do not choose one of the above, our shrimp, oysters, and wings are available at the regular menu price. Happy Hour specials are not available "To Go".

- Featuring -

20 CENT SHRIMP
50 CENT OYSTERS
50 CENT WINGS
\$4 HURRICANES

- Beer -

Abita Amber
Abita Purple Haze
Abita Turbodog
Amstel Lt.
Bass
Blue Moon
Budweiser
Bud Light
Coors Light
Corona
Dixie (Voodoo, Jazz, Lager)
Dos XX
Fat Tire
Fireman's #4
Full Sail IPA
Guinness
Heineken
Kona Longboard

Longhammer
MGD & MGD 64
Michelob Ultra
Miller Lite
Negra Modelo
Newcastle
Pyramid Hefe
Red Stripe
Rio Blanco Pale
Sessions
Shiner Black
Shiner Bock
Smithwyck's
Stella Artois
Tecate
Widmer Drop Top
Widmer Hefe
Ziegenbock

- Wine -

WHITES	GLASS/BOTTLE
Jacob's Creek Chardonnay	5.00/18.00
Penfold's Koonunga Hill Chardonnay .	6.00/22.00
Francis Coppola Pinot Grigio	6.00/22.00
REDS	
Jacob's Creek Merlot	5.00/18.00
Penfold's Koonunga Hill Cabernet	6.00/22.00
Red Dust Shiraz	6.00/22.00
BLUSH	
Sutter Home White Zinfandel	5.00/18.00

- Specialty Drinks -

\$6.50

HURRICANE

Light rum, dark rum & fruit juices topped with 151. Tasty!

CUERVO RITA

Cuervo Gold Margarita. Enough said.

COSMOPOLITAN

Vodka, triple sec, lime & cranberry juice

BANANA BERRY BAYOU

A blend of light rum, dark rum, strawberries, bananas & coconut! This one's for the ladies.

APPLETINI

Vodka and Sour Apple Pucker! Shaken, not stirred.

TEXAS LEMONADE

Tito's Vodka, pink lemonade & a splash of cranberry

SKIP & GO NAKED

Light rum, dark rum, brandy, OJ, sweet & sour and grenadine

PADRE ISLAND TEA

Our take on the Long Island: Vodka, rum, gin, triple sec, cranberry and pineapple juice

BAHAMA MAMA

Rum, coconut, grenadine, OJ & pineapple juice

BLUE HAWAIIAN

Light rum, Blue Curacao & pineapple juice

GATOR AID

Midori, Stol, OJ & a splash of sweet and sour