

## APPETIZERS

### Crawfish Bread

Crawfish tails smothered in a spinach and artichoke cream sauce on a bed of roasted bread and finished with our three-cheese blend. 10.95

### Deep-Fried Mushrooms

Golden battered Crimini mushrooms served with a Creole mustard cream sauce. 6.95

### Louisiana Crawfish Cakes

A local favorite—golden-fried crawfish cakes smothered in a rich Cajun crawfish cream sauce. 7.95

### Cajun Alligator Bites

Authentic marinated gator, fried and paired with cocktail and tartar sauces. 10.95

### New Orleans BBQ Shrimp

Succulent tail-on shrimp served in a Worcestershire butter sauce with Louisiana seasoning, with French bread for dipping. 10.95

### Boudin Balls

The Cajun tradition—ground beef, pork, rice, onions, peppers and seasonings rolled together with a crispy coating, served with fresh remoulade sauce. 7.95

## SOUP AND SALAD

**Chicken and Andouille Gumbo** Cup 4.95

**Corn and Crab Bisque** Cup 4.95

### Riverfront Shrimp Salad

A bed of fresh spinach and romaine lettuce, topped with fresh tomatoes, red onions, cucumbers, crispy croutons and fried Gulf shrimp—with your choice of dressing. 12.95

### Chicken Caesar Salad

Piping hot grilled chicken breast served over romaine lettuce tossed with creamy Caesar dressing, croutons and Parmesan cheese. 10.95

### Fried Oyster Salad

A delicious medley of baby spinach, crumbled bleu cheese, candied pecans, raisins and balsamic vinaigrette topped with crispy fried oysters. 13.95

### Muffaletta Salad

The ultimate in flavor—romaine lettuce topped with thin-sliced ham, red bell peppers, olive salad, Genoa salami, roma tomatoes, red onions and cheese, all tossed in an Italian dressing. 11.95

## PIZZA

### Three-Cheese

The classic blend of cheeses—Mozzarella, Fontina and Parmesan. 9.95

### Pepperoni

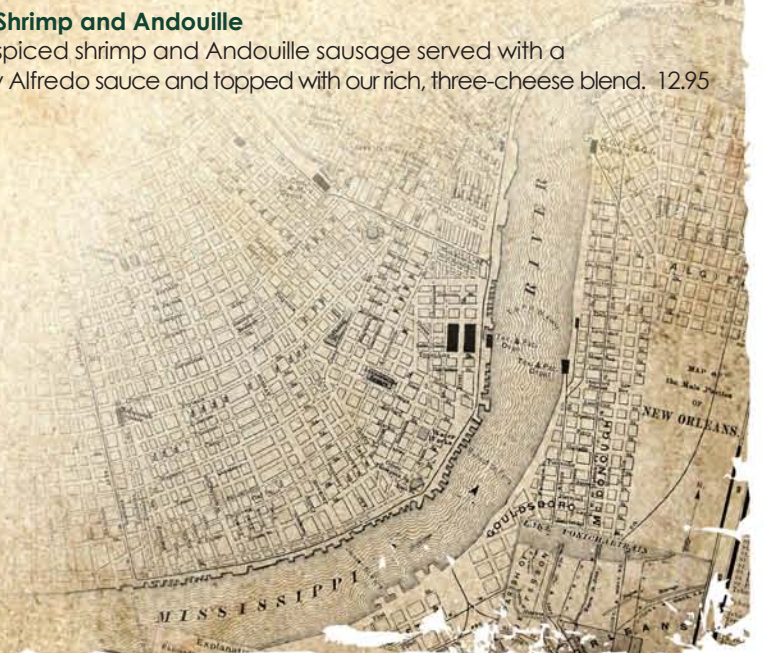
Thin-sliced pepperoni over a three-cheese blend and zesty marinara sauce. 10.95

### Margherita

A flavorful combination of our three-cheese blend, sliced tomatoes and fresh basil. 10.95

### Cajun Shrimp and Andouille

Cajun-spiced shrimp and Andouille sausage served with a creamy Alfredo sauce and topped with our rich, three-cheese blend. 12.95



## LOUISIANA PO-BOYS

Our traditional New Orleans "po-boys" are served on traditional French bread and dressed with lettuce, tomatoes, mayonnaise and pickles. Each is served with your choice of side item.

<b>Alligator</b>	13.95	<b>Catfish</b>	8.95
<b>Crawfish</b>	11.95	<b>Shrimp</b>	10.95
<b>Oysters</b>	13.95	<b>BBQ Shrimp</b>	12.95

## SANDWICHES

Each sandwich is served with your choice of one side item.

### All-American Cheeseburger

A charbroiled hamburger topped with melted cheddar and dressed with fresh lettuce, tomatoes, onions and pickles. 9.95  
Add crisp bacon 1.50

### Mushroom & Provolone Burger

Charbroiled hamburger smothered with melted Provolone and sautéed mushrooms, then dressed with fresh lettuce, tomatoes, onions and pickles. 11.95

### Black & Bleu Burger

Blackened burger topped with bleu cheese crumbles and dressed with fresh lettuce, tomatoes, onions and pickles. 11.95

### Blackened Chicken Club Sandwich

A Cajun-marinated blackened chicken breast topped with Provolone cheese and crisp bacon, then dressed with fresh lettuce, tomatoes, onions, and pickles. 11.95

### Traditional New Orleans Muffaletta

A flavorful combination of stacked, thin-sliced ham, Genoa salami, Provolone cheese and fresh olive salad. 12.95

## ENTREE SPECIALTIES

Add a fresh garden salad 2.95

### Redfish Platter

Grilled or blackened and served with jambalaya and a medley of steamed seasonal vegetables. 15.95

### Jambalaya Pasta

Shrimp, chicken and Andouille sausage tossed with a spicy jambalaya sauce with mushrooms, red onions and peppers, served over a penne pasta. 12.95

### Old-Fashioned Red Beans and Rice

A delicious blend of creamy, slow-cooked red beans served over white rice with grilled Andouille sausage. 11.95  
Add crispy fried chicken 3.95

### Blackened Chicken Pasta

A rich combination of penne pasta and Alfredo sauce topped with juicy blackened chicken. 12.95

### Shrimp and Jambalaya Grits

Cheesy grits tossed with spicy Andouille sausage in a medley of peppers, celery and onions, then topped with grilled shrimp brushed with an authentic local BBQ sauce. 13.95

### Shrimp Creole

Tender Gulf shrimp sautéed with peppers, celery and onions in a flavorful Creole tomato sauce and served over white rice. 14.95

### Riverfront Sirloin

Our take on the classic charbroiled sirloin, served with traditional jambalaya and a medley of steamed seasonal vegetables. 19.95

### Crawfish Étouffée

The South Louisiana classic—a slow-cooked stew of crawfish tails, peppers, onions and Cajun seasoning served with white rice and garnished with fried crawfish tails. 14.95

### Taste of New Orleans

A trio of the city's very best dishes—chicken and sausage gumbo, crawfish étouffée and jambalaya. All the best, all on one plate! 13.95  
Add red beans and rice 2.95

### Blackened Shrimp Jambalaya

Blackened shrimp served over jambalaya, the traditional blend of chicken, Andouille sausage, peppers and onions—all swimming in a spicy Creole tomato sauce. 12.95



## SEAFOOD PLATTERS

Our golden-fried Gulf seafood is served with French fries and hushpuppies and accompanied by cocktail and tartar sauces.

<b>Catfish</b>	11.95
<b>Crawfish</b>	14.95
<b>Shrimp</b>	14.95
<b>Ultimate Combo</b>	18.95

## SIDE ITEMS

Served a la carte for 2.95

<b>French Fries</b>	<b>Crispy Hushpuppies</b>
<b>Red Beans and Rice</b>	<b>Seasonal Vegetable Medley</b>
<b>Traditional Jambalaya</b>	<b>Side Garden or Caesar Salad</b>

