

APPETIZERS

CAJUN FROG LEGS \$10

SIX FROG LEGS LIGHTLY BATTERED AND FRIED SERVED WITH HONEY CITRUS & CHILE GARLIC DIPPING SAUCES

COCONUT SHRIMP \$13

DEEP FRIED GULF SHRIMP ROLLED IN COCONUT SERVED WITH CAPTAIN MORGAN RUM SAUCE

SHRIMP COCKTAIL \$13

SIX GULF SHRIMP BOILED & SPICED SERVED WITH OUR SIGNATURE HORSERADISH-COCKTAIL SAUCE

CRISPY CALAMARI \$11

LIGHTLY BREADED WITH LEMON PEPPER & FRIED SERVED WITH MARINARA & CAJUN REMOULADE

FRIED MOZZARELLA \$6

BREADED AND FRIED MOZZARELLA WEDGES SERVED WITH MARINARA SAUCE

TUMBLEWEEDS \$6

THINLY SLICED ONION STRINGS BATTERED & FRIED SERVED WITH CAJUN REMOULADE SAUCE

CHIPS & QUESO \$5

GREEN CHILE QUESO SERVED WITH TORTILLA CHIPS

APPETIZER PLATTER \$19

THREE FRIED SHRIMP, CRISPY CALAMARI, FRIED MOZZARELLA, TWO FROG LEGS & GREEN CHILE QUESO

FRESH GULF OYSTERS

FRIED OYSTERS \$13

HAND BATTERED & DEEP FRIED OYSTERS WITH CAJUN REMOULADE SAUCE

OYSTERS ON THE HALF SHELL

RAW OYSTERS SERVED WITH OUR SIGNATURE HORSERADISH-COCKTAIL SAUCE
\$16.50 – DOZEN \$8.25 – 1/2 DOZEN \$1.40 – INDIVIDUAL

OYSTER TRIO \$20

NINE HALF SHELL OYSTERS SERVED THREE WAYS – RAW, DEAD FISH & CASINO

GREENS

SALMON SALAD \$16

GRILLED SALMON, BABY SPINACH, TOMATOES, FETA CHEESE & BACON VINAIGRETTE DRESSING

STEAK SALAD \$18

A 6OZ RIBEYE SERVED ON BABY SPINACH, TOMATOES, BLEU CHEESE CRUMBLES, CUCUMBER & WHITE BALSAMIC VINAIGRETTE

GRILLED CHICKEN CAESAR \$12

GRILLED CHICKEN, ROMAINE LETTUCE, CREAMY CAESAR DRESSING & HERB CROUTONS

GARDEN SALAD \$5

MIXED GREENS, TOMATOES, CUCUMBERS, RED ONION & HERB CROUTONS

WEDGE SALAD \$6

ICEBERG LETTUCE WEDGE WITH TOMATOES, CUCUMBERS, BACON, BLEU CHEESE CRUMBLES, RED ONION & HERB CROUTONS

CAJUN SHRIMP SALAD \$10

MIXED GREENS, SHRIMP, CRAWFISH, CORN, RED & GREEN BELL PEPPERS, RED ONION & CAJUN RANCH DRESSING

DRESSING CHOICES

RANCH, CAJUN RANCH, BLEU CHEESE, 1000 ISLAND, HONEY MUSTARD, CREAMY CAESAR, HONEY CITRUS VINAIGRETTE, BACON VINAIGRETTE, BALSAMIC VINAIGRETTE, OIL & VINEGAR

CUPS & BOWLS

SAUSAGE GUMBO \$5/\$7

ANDOUILLE SAUSAGE & CHICKEN IN A
TRADITIONAL DARK ROUX OVER RICE

SEAFOOD GUMBO \$6/\$8

OUR SAUSAGE GUMBO WITH OUR SHRIMP &
CRAWFISH MEDLEY ON TOP

CRAWFISH ETOUFFEE \$5/\$7

SPICY CAJUN STEW WITH VEGETABLES,
CRAWFISH & DIRTY RICE

SHRIMP & GRITS \$15

CREAMY GRITS WITH GULF SHRIMP, SAUSAGE,
VEGETABLES & CAJUN SPICES

PASTA

CHICKEN & SPINACH FETTUCCINE \$13

FETTUCCINE IN AN ALFREDO CREAM SAUCE TOSSED WITH SPINACH & MUSHROOMS AND TOPPED WITH
GRILLED CHICKEN BREAST

CAJUN PASTA \$12

FETTUCCINE WITH CRAWFISH & SHRIMP IN A RICH CAJUN CREAM SAUCE

PASTA PRIMAVERA \$12

ANGEL HAIR PASTA TOSSED WITH VEGETABLES, OLIVE OIL, FRESH HERBS & PARMESAN CHEESE

ADD GRILLED OR BLACKENED SHRIMP \$6

ADD GRILLED OR BLACKENED CHICKEN \$3

BETWEEN BREAD

SMOKED TURKEY SANDWICH \$11

TURKEY, SWISS CHEESE, GREENS, AVOCADO AND A PORT DIJON AIOLI ON A BRIOCHE BUN

PO BOY SANDWICH

CATFISH \$12 SHRIMP \$15 OYSTER \$16

SERVED OVER COLESLAW, TOMATO & CAJUN REMOULADE

THE PERFECT BURGER \$10

LETTUCE, TOMATO & ONION

CHIPOTLE BBQ BURGER \$11

CHEDDAR, BACON, LETTUCE, TOMATO, ONION, CHIPOTLE BBQ SAUCE & OUR FRIED ONION STRINGS

DEAD FISH TACOS \$10

CATFISH OR SHRIMP; GRILLED, FRIED OR BLACKENED & COLESLAW SERVED WITH CILANTRO LIME
SAUCE, RICE & CHARRO BEANS

AHI TUNA TACOS \$13

AHI SEARED RARE WITH PINEAPPLE SALSA & DICED AVOCADO SERVED WITH CILANTRO LIME SAUCE,
DIRTY RICE & CHARRO BEANS

ADD CHEESE, BACON OR JALAPENOS FOR \$1 EACH

ALL SANDWICHES ARE SERVED WITH FRIES

ALL BURGERS ARE COOKED TO ORDER AND SERVED ON A BRIOCHE BUN

SEAFOOD

MAHI MAHI \$15

GRILLED OR BLACKENED SERVED OVER WHITE RICE AND VEGETABLES WITH CILANTRO LIME SAUCE

CREOLE WHISKEY SALMON \$20

GRILLED TO MEDIUM RARE AND SERVED OVER DIRTY RICE, VEGETABLES WITH OUR SIGNATURE CREOLE WHISKEY SAUCE

SMOTHERED GROUPEL \$18

SEARED GROUPEL TOPPED WITH CRAWFISH ETOUFFEE SERVED OVER DIRTY RICE AND VEGETABLES

BEER BATTERED COD & CHIPS \$12

ATLANTIC COD SERVED WITH FRIES, HUSHPUPIES, COLESLAW & TARTAR

SNAPPER \$20

GRILLED OR BLACKENED SERVED OVER DIRTY RICE & VEGETABLES

CHICKEN FRIED SNAPPER \$20

BREADED AND FRIED SNAPPER TOPPED WITH CILANTRO PESTO CREAM SAUCE SERVED OVER DIRTY RICE & VEGETABLES

CATFISH DINNER \$13

TWO CATFISH FILETS GRILLED, FRIED OR BLACKENED SERVED WITH FRIES, HUSHPUPIES, COLESLAW, COCKTAIL & TARTAR

GULF SHRIMP DINNER \$19

EIGHT SHRIMP GRILLED, FRIED OR BLACKENED SERVED WITH FRIES, HUSHPUPIES, COLESLAW & COCKTAIL & TARTAR SAUCES

SHRIMP & CATFISH DINNER \$15

FOUR SHRIMP & A CATFISH FILET GRILLED, FRIED OR BLACKENED SERVED WITH FRIES, HUSHPUPIES, COLESLAW, COCKTAIL & TARTAR

SOUTHERN FRIED PLATTER \$20

CATFISH, SHRIMP & OYSTERS SERVED WITH FRIES, HUSHPUPIES, COLESLAW, COCKTAIL & TARTAR

SHRIMP PLATTER FOUR WAYS \$25

GRILLED, FRIED, BLACKENED & COCONUT GULF SHRIMP SERVED WITH FRIES, HUSHPUPIES, COLESLAW, COCKTAIL & TARTAR

OYSTER BASKET \$15

FRIED OYSTERS SERVED WITH FRIES, HUSHPUPIES, COLESLAW, COCKTAIL & TARTAR

SUBSTITUTE FOR FRIES, VEGETABLES OR RICE:

LOADED BAKED POTATO \$2

SIDE WEDGE OR SPINACH SALAD \$3

STEAKS & CHOPS

8 oz FILET MIGNON \$24

GRILLED & SERVED WITH A RED WINE & MUSHROOM CREAM SAUCE, MASHED POTATOES & VEGETABLES

12 oz RIBEYE \$23

GRILLED & SERVED WITH SMASHED POTATOES, VEGETABLES & HORSERADISH CREAM SAUCE

CREOLE WHISKEY RIBEYE \$25

TOPPED WITH SAUTÉED ONIONS & MUSHROOMS & OUR CREOLE WHISKEY SAUCE

BIG STEAK BIG SHRIMP \$29

A 12oz RIBEYE & 4 GRILLED SHRIMP SERVED WITH SMASHED POTATOES, VEGETABLES & HORSERADISH CREAM SAUCE

DFG PORK CHOP \$18

A FULL POUND PORK CHOP SERVED WITH MASHED POTATOES & VEGETABLES WITH YOUR CHOICE OF: CREOLE WHISKEY OR RED WINE CREAM & MUSHROOM

CHICKEN FRIED STEAK \$13

HAND BREADED & FRIED TOP SIRLOIN SERVED WITH HOUSE MADE WHITE GRAVY, MASHED POTATOES & VEGETABLES

TEXAS CHICKEN FRIED STEAK \$18

A DOUBLE PORTION OF OUR CHICKEN FRIED STEAK SERVED WITH HOUSE MADE WHITE GRAVY, MASHED POTATOES & VEGETABLES

ADD TO ANY ITEM:

FOUR SHRIMP (GRILLED, FRIED OR BLACKENED) \$6

SUBSTITUTE FOR A SIDE:

LOADED BAKED POTATO \$2

SIDE GARDEN OR CAESAR SALAD \$2

SIDE WEDGE OR SPINACH SALAD \$3

CHICKEN

CHICKEN FRIED CHICKEN \$13

HAND BATTERED CHICKEN BREAST SERVED WITH HOUSE MADE WHITE GRAVY, MASHED POTATOES & VEGETABLES

NEW ORLEANS CHICKEN \$15

CHICKEN BREAST COVERED IN A RICH CREAM SAUCE WITH CRAWFISH & SHRIMP SERVED WITH MASHED POTATOES AND VEGETABLES

BBQ CHICKEN BREAST \$13

CHICKEN BREAST TOPPED WITH OUR HOUSE BBQ SAUCE, BACON, JACK CHEESE & SCALLIONS SERVED WITH MASHED POTATOES AND VEGETABLES

A LA CARTE

FRIES \$3
HUSHPUPIES \$2
VEGETABLES \$3
SAUTÉED SPINACH \$3
MASHED POTATOES \$3
SMASHED POTATOES \$3
LOADED BAKED POTATO \$4

COLESLAW \$2
DIRTY RICE \$2
CHARRO BEANS \$2
SIDE CAESAR SALAD \$3
SIDE GARDEN SALAD \$3
SIDE SPINACH SALAD \$4
SIDE WEDGE SALAD \$4

DESSERTS

TEXAS CHEESECAKE \$5
KEY LIME PIE \$5
BROWNIE SUNDAE \$5

SEASONAL FRUIT COBBLER \$5
TRES LECHES CAKE \$4
SCOOP OF VANILLA \$2

KIDS

GRILLED CHEESE SANDWICH \$4
CHEESEBURGER \$6
GRILLED OR FRIED CATFISH \$6

GRILLED OR FRIED CHICKEN \$6
GRILLED OR FRIED SHRIMP \$6
MACARONI & CHEESE \$6

KID'S BEVERAGE \$1



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*PLEASE ALERT YOUR FOOD SERVER OF ANY ALLERGIES PRIOR TO ORDERING.

*WE ARE NOT RESPONSIBLE FOR ANY INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD OR INGREDIENTS.

*WE WELCOME GROUPS OF ALL SIZES

*TO ENSURE EXCELLENT SERVICE: PLEASE, NO SEPARATE CHECKS FOR PARTIES OF 8 OR MORE

*GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*PLEASE TALK TO A PERSON, NOT A MACHINE. IF THERE IS ANYTHING WRONG WITH YOUR EXPERIENCE PLEASE NOTIFY A
MANAGER AND WE WILL DO OUR LEVEL BEST TO ENSURE YOUR VISIT IS PERFECT.