



TUESDAY CREOLE NIGHT SPECIAL MENU

4 PM - 10 PM



SHRIMP & GRITS

Seasoned Jumbo Gulf Shrimp Sautéed in Our Housemade Creole Tomato Stew with Cheesy Grits

\$10.99

JUMBO GULF SHRIMP AND ANDOUILLE SAUSAGE GUMBO

Gulf Shrimp and Andouille Sausage Slow Simmered in a Creole Chicken Broth and Topped with Freshly Steamed White Rice with Garlic Toast

\$7.99

SHRIMP REMOULADE SALAD

Creole Boiled Jumbo Gulf Shrimp with Mixed Baby Greens tossed in Citrus Honey Vinaigrette, Avocado and Chili Oil Served with Remoulade Sauce

\$8.99

JAMBALAYA RICE WITH BEER BATTERED SHRIMP AND CRISPY ONION CRUST

Sautéed Trinity & Andouille Sausage Jambalaya Rice Topped With Beer Battered Shrimp and Crispy Onion Crust

\$9.99

RED BEANS & RICE WITH GRILLED ANDOUILLE SAUSAGE

Stewed Red Beans & Trinity Over Steamed White Rice with Grilled Andouille Sausage and Crispy Onion Crust

\$9.99

SHRIMP, CHICKEN AND ANDOUILLE SAUSAGE JAMBALAYA PASTA

Sautéed Shrimp, Andouille Sausage & Chicken with Penne Pasta Tossed in Our Creole Cream Sauce with Garlic Toast

\$11.99

REGULAR MENU ALSO AVAILABLE

