

FAT TUESDAYS

NEW ORLEANS EXPERIENCE

SOUPS AND SALADS

DAILY SOUP CUP \$4 BOWL \$7

CHEF'S CREATION SERVED WITH TOASTED FRENCH LOAF

CREOLE GUMBO CUP \$6 BOWL \$9

ANDOUILLE SAUSAGE, BRINED PULLED CHICKEN, HOUSE MADE TASSO HAM, OKRA, LOUISIANA WHITE RICE

CAESAR SALAD SMALL \$8 / LARGE \$12

ROMAINE, CAJUN CROUTONS, HOUSE SMOKED BACON AND TASSO HAM, REGGIANO CHEESE

GARDEN SALAD SMALL \$7 / LARGE \$11

MIXED GREENS, GRAPE TOMATO, CUCUMBER, RED ONION, BALSAMIC DRESSING

QUINOA SALAD SMALL \$9 / LARGE \$15

TOASTED QUINOA, BABY SPINACH, PICKLED OKRA AND ONIONS, GRAPE TOMATO, CANDIED PECANS, WHITE BALSAMIC HONEY DRESSING

BAYOU CHICKEN SALAD \$17

MIXED GREENS, BLACKENED CHICKEN, SWEET CORN, BLACK BEAN, GRAPE TOMATO, RED ONION, SCALLION BUTTERMILK DRESSING

SEARED TUNA LETTUCE CUPS \$18

SEARED YELLOWFIN TUNA, SHREDDED CARROTS, SHREDDED CUCUMBER WITH PONZU DRIZZLE

ADD 5OZ BLACKENED CHICKEN BREAST \$6 / ADD 4OZ OF YELLOWFIN TUNA \$8
ADD 6OZ SALMON FILLET \$10

APPETIZERS

FISH TACO \$5 EACH

CRISPY WHITE FISH, APPLE SLAW, PICO DE GALLO, ROASTED GARLIC JALEPEÑO AIOLI, FLOUR TORTILLA

ATCHAFALAYA ALLIGATOR \$15

CAJUN SPICED ALLIGATOR BITES, FRIED GREEN TOMATO, PICKLED OKRA, BOURBON BBQ SAUCE

SEARED YELLOWFIN TUNA \$15

PEPPER CRUSTED, PONZU, PICKLED GINGER AND WASBI MAYO

CRESCENT CITY CRAB CAKES \$15

BLUE CRAB, SWEET CORN, PANKO, RED PEPPER RÉMOULADE, APPLE SLAW

WHO DAT' POPPERS \$12

PICKLED JALAPENO, SMOKED CHEDDAR, PULLED PORK, PANKO, LIME CILANTRO SOUR CREAM

COCONUT PRAWNS \$14

BUTTERFLIED SHRIMP, SHAVED COCONUT, JALAPENO PEACH JAM, HONEY YOGURT

CRISPY CALAMARI \$14

SPICED CORNMEAL CALAMARI, GRILLED LEMON, RED PEPPER RÉMOULADE

MABEL'S MAPLE BACON SCALLOPS \$16

HOUSE SMOKED BACON WRAPPED SCALLOPS, MAPLE GLAZE, SCALLIONS, CHILI OIL

FAT'S CHICKEN WINGS \$15

SCALLION BUTTERMILK DRESSING CHOICE OF: MILD, MED, HOT, SUICIDE, MAPLE GARLIC, CAJUN DUSTED

SHRIMP N' GRITS \$12

JUMBO PRAWNS, CREOLE SAUCE, SMOKED CHEDDAR GRIT CAKE, MIXED GREENS

 =GLUTEN FREE

SHARED PLATES

VOODOO FONDUE \$13

SPINACH, ARTICHOKE, MUSHROOM, SMOKED CHEDDAR BECHAMEL, SERVED WITH PITA POINTS

SEAFOOD VODOO FONDUE \$17

PRAWNS, SCALLOPS, CRAB, SPINACH, ARTICHOKE, MUSHROOM, BECHAMEL, SMOKED CHEDDAR, SERVED WITH PITA POINTS

NACHOS \$14

BOURBON BBQ SAUCE, GREEN TOMATO, SMOKED CHEDDAR, JALAPENOS, CORN & BLACK BEANS, SCALLIONS

ADD 5oz IN HOUSE PULLED PORK FOR \$5.00 OR
5oz BLACKENED CHICKEN BREAST FOR \$6.00

MAINS

JAMBALAYA SM \$18 / LRG \$24

JUMBO PRAWNS, CHICKEN, HOUSE MADE TASSO HAM, ANDOUILLE SAUSAGE, TRINITY VEGETABLES, CREOLE SAUCE, LOUISIANA WHITE RICE

SOUTHERN FRIED CHICKEN \$18

APPLE SLAW, CORNBREAD, SEASONED SKINNY FRIES, HONEY CREOLE MUSTARD AND BACON GRAVY

SIGNATURE RIBS ½ RACK \$21 FULL RACK \$29

OUR FALL FROM THE BONE BABYBACK RIBS SMOTHERED IN LOWERTOWN RED BBQ SAUCE SERVED WITH FRIES AND APPLE SLAW

BLACKENED CHICKEN PENNE PASTA SM \$12/ LRG \$18

SAUTEED BELL PEPPERS, ZUCCHINI, BLACKENED CHICKEN IN A GARLIC CREAM SAUCE

PASTA JAMBALAYA SM \$18/ LRG \$24

JUMBO PRAWNS, CHICKEN AND ANDOUILLE SAUSAGE IN A CREAMY CREOLE SAUCE SERVED WITH LINGUINE PASTA

BLACKENED CATFISH \$26

FRESH BLACKENED CATFISH COOKED SOUTHERN STYLE AND SERVED WITH SEASONED RICE AND SEASONAL VEGETABLES

SMOKED MAC & CHEESE SM \$10 / LRG \$16

SMOKED CHEDDAR BÉCHAMEL, CORN BREAD CRUMB, CHIPOTLE KETCHUP
ADD CHICKEN, BACON OR PULLED PORK \$5

POULET BATON ROUGE \$24

GRILLED CHICKEN BREAST TOPPED WITH A DIJON CREAM SAUCE AND SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES

HONEY PECAN SALMON OR BLACKENED SALMON \$27

PEACAN, HONEY CREOLE MUSTARD, SEASONAL VEGETABLES, SEASONED RICE, CHIVE AND CHILI OIL

NY STRIPLAIN \$32

10OZ NY STRIPLAIN, GARLIC MASH, SEASONAL VEGETABLES, RED WINE DEMI GLACE

CHOICE OF GRILLED OR BLACKENED
JAZZ UP YOUR STEAK!

SAUTÉED MUSHROOMS \$4.00 / FRIED ONIONS \$4.00 / CRAB CAKE \$7.00

BURGERS & SANDWICHES

CLASSIC BURGER \$14

HAND MADE PATTY, RED ONION, SHREDDED LETTUCE, TOMATO

CREOLE CLUB \$16

BRINED CHICKEN, HOUSE MADE TASSO HAM, HOUSE SMOKED BACON, FRIED GREEN TOMATO, LETTUCE, MAYO

PULLED PORK SANDWICH \$15

TOASTED BRIOCHE BUN BREAD, SMOKED PULLED PORK, APPLE SLAW

BBQ BACON CHEESE BURGER \$17

MAPLE BACON, SMOKED CHEDDAR, CRISPY ONIONS, SHREDDED LETTUCE, BOURBON BBQ SAUCE

ALL OF THE ABOVE SERVED WITH CHOICE OF SKINNY FRIES, GARDEN SALAD, SOUP DU JOUR. OR HAVE IT WITH FATTITUDE: SUBSTITUTE A SIDE SWEET POTATO FRIES \$2, CAESAR SALAD \$3 OR GUMBO \$3



DESSERTS

DAILY CHEESECAKE \$8

CREME BRULE \$8

CHOCOLATE CHIP AND BANANA BREAD PUDDING
WITH JACK DANIELS SAUCE \$8

PECAN PIE \$8

BROWNIE SUNDAE \$8