

STARTERS		LAGNIAPPE	
Jambalaya's Shrimp Remoulade	\$7.95	Vegetables Du Jour	\$3.95
Gulf shrimp tossed in our		Cajun Fries	\$2.95
bousemade Remoulade wine sauce		Dirty Rice	\$4.95
*Cajun Boudin	\$6.95	Garlic Bread	\$2.95
Spicy cajun dirty rice sausage served with boney mustard wine sauce		IAAADALAVA CDECIA	ITIEC
Deep Fried Louisiana "Gator Tail"	\$9.95	JAMBALAYA SPECIA	
Served with garlic mayo		Jambalaya (** Tender gulf shrimp, Andouille sausage and ch	\$16.95
Andouille a la Jambalaya	\$6.95	cooked with rice, herbs, creole tomatoes and ca	iun strice
Pan seared Andouille sausage served with honey and mustard sauce		*Crawfish Etoufée	\$19.95
tioney and mustara sauce		Plump and juicy crawfish tails smothered with	
NEW ORLEANS SPECIAL		peppers, onions and celery in a rich and spicy	
APPETIZERS		crawfish stock. Served over rice pilaf	
		Shrimp Creole	\$18.95
Pecan Crusted Shrimp Canapés	\$8.95	Seasoned gulf shrimp braised in a creole sauce with fresh shrimp stock served with rice pilaf	
Pecan fried gulf shrimp with honey and must on herb toast points	tara	Blackened Shrimp a la Creole	\$18.95
Rosemary Oyster Pan Roast	\$7.95	Blackened shrimp nestled on a bed of angel ha	
Plump and juicy Louisiana oysters roasted u		and creole sauce	
fresh rosemary, creamed and toasted with rom		Cajun Angel	\$19.95
Red Fish Beignets	\$6.95	Blackened shrimp and crawfish with alfredo	tossed
Served with garlic mayo Blue Crab Stuffed Mushrooms	\$8.95	angel hair pasta	44.00
Served with Tabasco butter sauce	90.55	Andouille Fettuccini Pan seared Andouille touched with Jambalay	\$17.95
Andouille Sausage Canapés	\$7.95	honey mustard sauce served with fettuccini alf	
Pan seared Andouille sausage with carameli	zed		
onion and Steen's sugar cane syrup glaze NEW ORLEANS SPECIALTIES			
001100		Pecan Crusted Catfish	\$17.95
SOUPS & SALADS		Farm raised catfish dusted in pecan flour and	
Louisiana Seafood & Andouille Gumbo		pan seared, served with dirty rice and vegetables du jour.	
Gulf shrimp, blue crab and Andouille sausage		Topped with creole meniure	West District
in a rich rich seafood broth with file, garnished with steamed rice		Bayou Chicken Pontalba	\$16.95
and green onions Cup \$4.95 Bowl \$10.95		Breast of chicken with sweet potatoes, peas, mushrooms,	
Turtle Soup (a Southern favorite)		green onion and topped with a lemon butter sauce Pasta St. Charles \$18.95	
Farm-raised Louisiana snapper, braised with lemon,		Shrimp and Andouille sausage sautéed with green onions,	
sherry and Creole tomatoesCup \$4.95 Bowl \$10.95 Cajun Louie \$11.95		creole mustard and cream sauce. Tossed with	
Gulf shrimp & Louisiana crawfish tossed with		penne pasta and grated Romano cheese	
remoulade sauce, layered over crisp greens		*Abita BBQ Gulf Shrimp (you peel 'em) \$21.95	
and herb croutons		Jumbo shrimp sautéed with cajun seasons and	
Hot Andouille Sausage & Spinach	\$9.95	simmered in an Abita beer BBQ sauce Crab Cakes Royal	\$23.95
Louisiana Andouille sausage seared to perfect with fresh spinach and shaved red onions,	tion	Blue crabmeat cakes with spinach, garlic and	
tossed with honey mustard vinagerette		roma tomatoes topped with lemon butter	
Blackened/Grilled Caesar	\$12.95		
Chicken, shrimp, catfish or fried oyster over		FRIED / BROILED SEA	FOOD
crisp romaine lettuce tossed with a black pepper and garlic dressing topped with croutons		Served with hush puppies,	
and parmesan		Cajun fries and Remoulade s	
	1,	Soft Shell Crab Platter	\$22.95
BLACKENED /		Oyster Platter Shrimp Platter	\$21.95 \$19.95
GRILLED SPECIALTIES		Catfish Platter	\$15.95
Served with fries and dirty rice or vegetables		"The Works" Combo Platter	\$24.95
Catfish (blackened only)	\$15.95	Shrimp, Oysters, Catfish, Soft Shell Crab	
Breast of Chicken	\$15.95	1011101111110	
Center of Pork Medallion	\$16.95	LOUISIANA SEAFOO	D BOIL
Ribeye Steak (12 oz.)	\$18.95	Whole Boiled Crawfish In Season / Mar	
Grilled or Pan Seared Prime Filet	\$25.95	Whole Boiled Shrimp In Season / Man	ket Price
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