

## Appetizers, Starters & Salads

- Blackened New Orleans Shrimp Remoulade **\$15**
- New Orleans-style seasoned shrimp over smoked cheddar grits  
**\$15 for appetizer      \$30 for entrée**
- Truffled parmesan fries **\$10**
- Grilled sausage w/caramelized onions and creole mustard **\$13**
- Portobella mushrooms filled w/Italian sausage, asiago cheese, herbs and Italian bread crumbs **\$13**
- Jumbo lump crabmeat and smoked gouda cheesecake w/greens **\$14**
- Crispy coconut shrimp topped w/mango chili paste sauce **\$14**

## Salads

**Wedge Salad:** Candied bacon, crumbled blue cheese, and blue cheese dressing drizzled over a lettuce wedge **\$11**

**Caesar with a Kick:** Romaine lettuce tossed w/our house-made vinaigrette, white anchovies, lemon zest, lemon juice, parmesan, olive oil and a dash of tabasco **\$10** *add salmon or chicken for \$9, shrimp for \$11*

**Steak Salad:** Sliced strip steak, fried onions & buttermilk ranch over crispy greens and topped with French fries **\$20**

**Muffaletta Salad:** A savory mixture of marinated Kalamata, Greek and Spanish olives, carrots, celery and cauliflower tossed over fresh greens **\$10**

**House Salad:** Greens, tomatoes, sliced red onions and cucumbers topped with our own aged balsamic strawberry preserve vinaigrette **\$9**

## Soups \$10

She-crab bisque with jumbo lump crabmeat  
Smoked bacon & sweet corn curried chicken chowder

## Sandwiches

*All sandwiches dressed w/lettuce, tomato & onions on the side, served with Fries.*

**Cajun Roasted Pork Shoulder:** Braised for 24 hours w/house-made rub of special spices, garlic, onions, and herbs **\$16**

**Muffaletta:** Mortadella, ham, capicola, provolone cheese, and olive salad layered together, then baked **\$17**

**Cuban Sandwich:** Layers of pulled pork, bacon, Dijon mustard & pickles topped with Swiss cheese and baked **\$17**

**Grilled & Marinated Portobello Mushroom:** On a brioche bun **\$15**

**Cajun Popcorn Chicken Sandwich:** Crispy seasoned chicken dressed with Cajun aioli **\$17**

**House-crafted Steak Smash Burger:** A ground beef, short ribs, sirloin & ribeye burger cooked throughout **\$17** w/cheese\* **\$19**

*\*cheese is a house-blend of shredded provolone, cheddar & mozzarella*

## Sides \$7

**Fondue mashed potatoes**

**Candied sweet potatoes**

**Smothered collard greens**

**Truffled parmesan fries**

**Sauteed spinach**

**Creamed Sweet Corn**

**Gingered Green Beans**

**Roasted caramelized root vegetables**

## Main Courses

**Lump Crabmeat Cake:** Served over sauteed spinach w/a roasted red pepper beurre Blanc **\$37**

**\*\*Seafood Court Bouillon (Coo-be-yoon):** A stew of shrimp, crabmeat, crawfish, scallops and fish simmered in a spicy tomato/seafood stock reduction laced w/Pernod and sauce Rouille **\$38**

**\*\*Seared Ahi Tuna & Crispy Coconut Shrimp:** Served over coconut rice and gingered string beans **\$35**

**Seafood Lasagna:** Ricotta, mozzarella & parmesan cheese lasagna topped with shrimp, crabmeat and Cajun cream sauce **\$32**

**\*Blackened (or not) Salmon:** Topped w/pecan praline sauce and served over mashed sweet potatoes and smothered collard greens **\$32**

**\*Slow-roasted Pork Shoulder & Grilled Andouille Sausage:** Served over Cajun jambalaya and topped with pan juice **\$25**

**Barbeque Pulled Pork:** Served with candied bacon & caramelized onions over creamy baked mac & cheese **\$27**

**Smothered Meatloaf:** Slow baked seasoned ground beef served w/caramelized onion gravy, mashed potatoes & buttered string beans **\$25**

**\*Beef Short Ribs:** Braised for 24 hours, then topped with caramelized onion and pan sauce over fondue mashed potatoes **\$30**

**Chicken Parmesan:** Chicken breast coated w/herbed Italian bread crumbs served w/pasta marinara **\$25**

**Crispy Chicken Tenders:** Served w/House fries **\$24**

**\*Creole Chicken Confit:** Slow cooked and topped w/smoked bacon gravy over candied sweet potatoes & smothered collard greens **\$26**

**Chicken & Waffles:** Crispy chicken tenders over two buttermilk waffles topped with vanilla bourbon syrup. Served with house fries **\$22**

*\* Gluten free*

*\*\* Can be modified to be gluten free*

## Pasta Dishes

**Cajun Seafood Pasta:** A Philly favorite! Shrimp, crabmeat and crawfish simmered in Cajun spiced parmesan cream sauce **\$33**

**Vegetarian Pasta du jour:** A selection of seasonal vegetables, roasted garlic, olive oil and fine herbs served w/shaved asiago **\$24**

**Carbonara Pasta du jour:** Roasted wild mushrooms and crispy pork belly deglazed w/a marsala cream sauce **\$25**

**Pasta Bolognese:** Traditional combo of ground beef, pork and pancetta simmered in herbed tomato sauce **\$25**

### For the Little Ones (10 and under)

**\$10 each**

- **Handcrafted macaroni & cheese**
- **Burger w/French fries**
- **Chicken tenders w/fries**
- **Short ribs and mashed potatoes**

*All Children's plates are served with applesauce.*

### Desserts

**\$10 each**

- **New Orleans Beignets** tossed w/powdered sugar
- **Chocolate Bourbon Pecan Pie** topped w/ice cream
- **Sticky Bun Bread Pudding** w/caramel whipped cream
- **Fresh Seasonal Berries** w/house sorbet

*All desserts and toppings are handcrafted on premise.*