



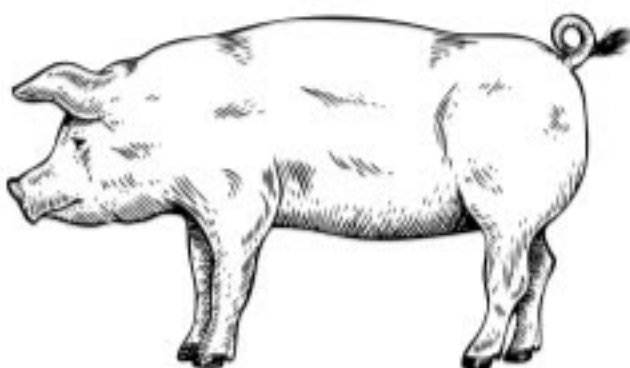
APPETIZERS & SALADS

LAFAYETTE , GF/V	12.95
House greens, toasted pecans, dijon vinaigrette, add cajun shrimp* \$12.95 add blackened Chicken* \$9.95	
CAESAR, GFM/V	14.95
Gem lettuces, croutons, fresh parmesan. add cajun shrimp* \$12.95 add blackened Chicken* \$9.95	
GUMBO*	15.95
Chicken, andouille sausage.	
FRIED OYSTERS*	18.95
Cornmeal breaded, house greens, garlic sauce.	



MAINS

CRAWFISH ETOUFFEE*	26.95
Crawfish, cajun gravy rice, andouille sausage, holy trinity. add catfish filet +11.95	
JAMBALAYA * GFM	26.95
Shrimp, Mussels, , andouille sausage, holy trinity, add catfish filet +11.95	
SHRIMP & GRITS* GF	25.95
Andouille sausage, cherry tomatoes, spinach, cheese grits.	
COCHON & GRITS*	25.95
Slow roasted pork, cheesy grits, pork collard greens.	
FRIED CHICKEN GUMBO*	26.95
Roasted chicken gumbo, andouille sausage, holy trinity, rice, adorned with fried chicken.	



HUSHPUPPIES, V	11.95
creole aioli.	
BARBECUE SHRIMP*GFM	16.95
Black pepper, worcestershire butter, toasted bread	
OYSTERS ROCKEFELLER*	18.95
Pecan pesto, brown butter, bread crumbs, skillet roasted.	
STUFFED MUSHROOMS*	15.95
Shrimp, brown butter, bread crumbs	
SEAFOOD CAKES*	18.95
Crab, shrimp, cod, cream cheese, celery, bread crumbs with a chilli sauce	

BUTCHER STEAK * GF	34.95
Steak of the day with blackened spices, cajun mashed potatoes, pork collard greens, house sauce add crawfish tails +12.95	
BOURBON STREET BURGER*	20.95
Bacon, American cheese, braised onion, tomato, creole aioli, barbecue, garlic fries.	
BLACKENED CHICKEN* GF	25.95
Served with cajun mashed potatoes, pork collard greens, house sauce	
SEAFOOD PLATTER *	35.95
Fried catfish, oysters, shrimp, hushpuppies, creole aioli.	
CATFISH FRY*	24.95
Cornmeal crusted, garlic fries, hush puppies, creole aioli.	
BLACKENED CATFISH* GF	26.95
Spice crusted catfish, lemon butter tabasco sauce, spinach, rice.	

SIDES

GARLIC FRIES, AIOLI	8.95
PORK COLLARD GREENS	8.95
CHEDDAR GRITS	8.95

ADD ONS

BLACKENED CHICKEN*	9.95
FRIED CHICKEN*	9.95
CRAWFISH TAILS*	12.95
CATFISH FILLET*	11.95
CAJUN SHRIMP*	12.95
AIOLI	0.95

PLEASE NOTE
A 20% autogratuity will be applied to checks of parties numbered 6+

V: Vegetarian
GF: Gluten Free
GFM: Gluten Free Modifiable

PO'BOYS

Catfish baguette, creole aioli, lettuce, tomato, garlic fries.	19.95
Shrimp baguette, creole aioli, lettuce, tomato, garlic fries.	19.95
Oyster baguette, creole aioli, lettuce, tomato, garlic fries.	21.95
Cajun French Dip baguette, roast beef, creole aioli, cheddar cheese, au jus, garlic fries.	21.95

PASTA

CRAWFISH MAC & CHEESE*	26.95
Cajun cream sauce, cheddar, crawfish, bread crumbs, herbs.	
CAJUN CHICKEN PASTA*	25.95
Rigatoni, mushrooms, spinach, parmesan, cajun cream sauce.	
SEAFOOD PASTA*	28.95
Creole roasted tomatoes, shrimp, mussels, crawfish.	

*The Tacoma-Pierce County Health Department would like us to remind you that consumption of raw or uncooked meat, eggs, fish, or shellfish may lead to foodborne illness



Desserts

BREAD PUDDING \$9.95

Brown sugar and cinnamon filling served with bourbon cream

POT AU CHOCOLATE \$9.95

Served with vanilla Chantilly cream

BEIGNETS \$8.95

CHEF'S SEASONAL SPECIAL

NIGHT CAP
FRENCH PRESS

CAFE VODOO
Vodka, amaretto, espresso liqueur

TAWNY PORT