		/ Y \					
2322		STR	FFT		7	26	2
1000					; 70	5 1	
		CRI		N	1	7	
1500		Fat Tu					
COUDO	DIN	NER F	EATUR	ES	anti	Cum	Dovr!
SOUPS PRIME RIB AND A	ALLIGATO	DE SATISA	CF CUMBO			Cup \$5.99	Bowl \$7.99
PRIME RIB AND ALLIGATOR SAUSAGE GUMBO CRAB AND BLEU CHEESE BISQUE						\$7.99	\$9.99
RED BEANS, ANDOUILLE SAUSAGE, AND RICE						\$4.99	\$6.99
APPETIZERS							
CAJUN STEAMED CRAWFISH Steamed in beer with butter, lemon, and Cajun spices.						\$16.99	
CAJUN FRIED ALLIGATOR Served with a side of Remoulade sauce.						\$16.99	
BUFFALO WINGS Fresh jumbo chicken wings tossed in Buffalo sauce. Served with						\$15.99	
celery sticks and Bleu cheese dressing.						Ψ10.	
CAJUN FRIED FROG LEGS Served with a spicy piquant sauce.						\$16.99	
OYSTER SAMPLER						\$16.99	
Three oyster Rockefellars and three oysters stuffed with Crab and Crawfish Imperial; topped with Hollandaisse.							
FEATURES							
DUCK CREOLE	roast slices	l avar dirtv	riaa amathar	ad in a Cra	olo	\$35.9	9
Chargrilled Duck br sauce with mushro		,			oie		
RACK OF LAMB WITH PORT WINE SAUCE						\$38.99	
Grilled rosemary red wine marinated New Zealand spring lamb chops served over a port wine sauce with mushrooms, onions,						,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
sun-dried tomatoes, basil, oregano, and roasted garlic.							
SEAFOOD PIROQUE Fried eggplant boat stuffed with Andouille sausage, scallops, and						\$28.99	
Fried eggplant bod shrimp that's been						Ψ201)	
and red bell peppe							
Monterey Jack and		cheese.					
CAJUN GRILLED 1 12 oz. Cajun spiced		hoice Ribey	/e			\$38.9	99
RAGIN' CAJUN SE		•					
Sea Scallops, shrimp, crawfish, and mussels sauteed in a creamy Creole sauce with alligator sausage, mushrooms, onions, bell						\$34.99	
Creole sauce with peppers, and eggr					ed		
with fresh Parmeso		o with rotte		o and topp	,cu		
CATFISH, SHRIM	P, AND SA	AUSAGE JA	AMBALAYA		- al	Φος σ	
CATFISH, SHRIMP, AND SAUSAGE JAMBALAYA Blackened fresh wild Virginia Catfish filet over dirty rice smothered in a spicy Jambalya sauce with shrimp, Andouille sausage,						\$26.9	99
eggplant, green pe	eppers, mu	shrooms, to	matoes, and	d onions.			
	VEC	MACQUE	<u>OF THE DA</u> CHOUX	Y			
COCKTAILS		Q					
CARNIVAL PUNCI	H I I I I I I I I I I I I I I I I I I I	Ding grants	uioo Lorsar	iuios arad		\$8.99	
Vodka, Pomegrand ginger beer.	ate liqueur,	rineappie j	uice, Lemon	juice, and			
HURRICANE						\$9.99	
Dark and light rum	n, orange ju	ic <mark>e, p</mark> assior	nfruit juic <mark>e, a</mark> i	nd g <mark>renadi</mark> i	ne.	ψ9.95	