

Small Plates

New Orleans BBQ Shrimp	Beer & Brown Butter Sauce, Garlic, Scallions, Pimentos, French Roll for dipping	\$18
Blue Crab Beignets	3 Beer Battered Crab Fritters, Creole Mustard and Steen's Aioli	\$18
Creole Turkey Wings	Creole seasoned served with Mango Chutney	3 XL Wings \$16

Salads \$9

Muffaletta Panzanella

Ciabatta, Burrata, Radishes, Tomato, Red Onion, Mustard Greens Pesto, Salami, Mortadella and Micro Greens

Everything Wedge

BBQ Bacon, Onions, Creole Mustard Vinaigrette, Cherry Tomatoes, Everything seasoning and Blue Cheese snow

Burgers & Things \$19

Served with Herb Seasoned Fries

All American Cajun Burger Spicy Chix

8 oz Sirloin, Brisket & Short Rib Blend, Cheddar Cheese, BBQ Bacon, LTO
Double 4 oz Sirloin, Brisket & Short Rib Blend, Cheddar, LTO, Burger Bomb sauce
Buttermilk marinated Crispy Chicken, Pickle, Buffalo Aioli

Pizzas \$14

Michael Angelo Cajun Waltz Classic Margarita FontainBlue

Pepperoni, Bacon, Port Wine Caramelized Onions, House made Tomato Sauce, Mozz
Andouille Sausage, Creole Tomato sauce, Mozz
Garden Vegetable Tomato Sauce, Basil, Fresh Mozz
Fig Preserves, Blue Cheese, Prosciutto, Red Onions

Tacos

3 Beef Birria \$14

3 Parm Crusted Shrimp \$18

Dinners

Pasta Pontchartrain	Sauteed Shrimp & Crab in Brandy Cream Sauce over Angel Hair Pasta	\$32
Jambalaya	Chicken, Andouille, Fried Catfish and Shrimp	\$28
Gumbo YaYa	Louisiana Favorite! Stew of Chicken and Andouille in a rich sauce, served with rice	\$22
Shrimp & Grits	Blackened Shrimp over Pimento Cheese Grits and Creole Tomato Sauce	\$28

Sides \$6

Mac & Cheese	Pimento Cheese Grits	Herb Seasoned Fries	Roasted Asparagus
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