

Cajun Dinner

First Choice:

Oysters Remoulade

Gulf oysters cooked with creamed spinach, bacon, parmesan bread crumbs and remoulade.

Mumbo Jumbo Creole Gumbo

Deep flavored gumbo with crawfish, shrimp, chicken, andouille sausage and okra.

Gulf Crustacean Salad

Crawfish, shrimp, sausage and bacon tossed with greens and served with a southern vinaigrette.

Choice of Entrees:

N'Orleans Shrimp

INTENSE!! Our tribute to the great taste bitter. Large day boat gulf shrimp sauteed in beer and a dark roux with cajun spices. Served with dirty rice and sauteed collard greens tossed with bacon and onions.

Not for the faint of palate!

Jambalaya

A classic from the Bayou. We cook Andouille sausage, smoked chicken, shrimp and mussels in a flavorful creole sauce. Served over cajun rice.

Raj'n Cajun Steak

Tender flat iron steak rubbed with southern spices and chargrilled, topped with bacon, onions and peppers. Served with collard greens and buttermilk mashed potatoes.

NOTH'IN BUT SOUL

We show our southern pedigree with this inspiration. Fresh lemon sole is pan seared and served on top of sauteed collard greens and crispy, cheese grits. Served with a lemon-tomato butter sauce

Dessert Choice:

Bread Pudding, Beignets
and Pecan Pie