

CAJUN NIGHT

SALADS AND APPETIZERS

HOUSE SALAD

Chopped Greens, Cherry Tomatoes, Cucumbers, Shredded Carrot, and Croutons

CAJUN COBB

\$12

Chopped Greens, Tomatoes and Olives, Pepperjack Cheese, Blackened Bacon, Avocado, Hard Boiled Eggs

CRAB CAKES

\$18

Two Crab Cakes with a Cajun Remoulade

BOUDIN BALLS

\$12

Boudin Sausage balls hand breaded and fried golden brown. Served with Cajun Aioli

CRAWFISH FONDUE

\$14

creamy cajun cheese sauce filled with crawfish tails, served with crostinis

FRIED CALAMARI

\$18

golden fried calamari rings with remoulade and lemon aioli

YACHT CLUB SHRIMP COCKTAIL

\$18

(3) jumbo shrimp served with crafted cocktail sauce and lemon wedges. Add more Shrimp for \$6 each

ENTRÉES

Entrées served with choice of Mashed Potatoes and Cajun Gravy, Dirty Rice, Red Beans and Rice, Cajun Fries, Fresh Green Beans, Cucumber and Onion Salad, or Side Salad extra side - \$3

PASTALAYA

\$18

Penne pasta, Chicken, and Andouille with Peppers, Onions and a zesty Cajun tomato sauce

VOODOO FRIED CHICKEN

\$20

Golden Fried Chicken Beast smothered in Voodoo Gravy

CATFISH ÉTOUFFÉE

\$20

Fried Catfish covered in Crawfish Étouffée

BOURBON BEEF TIPS

\$22

Sautéed Beef tips with Mushrooms and a Sweet Bourbon Sauce

CAJUN BUTTER FILET

\$48

Blackened Filet with a Cajun compound Butter