



STARTERS

HUSHPUPPY BASKET 9
Baker's dozen of our sweet corn hushpuppies

SPINACH & ARTICHOKE DIP 10
A creamy New Orleans specialty! Served with Italian breaded fried bowtie pasta

CRAB CAKES (2) 11
Panko fried cakes, served with creole remoulade

BACON WRAPPED SHRIMP 12
Shrimp stuffed with cream cheese & jalapeños wrapped in bacon. Served with our signature pepper jelly for dipping

FRIED CRAB CLAWS MKT

ONION RINGS 8

BOUDIN BALLS 10

FRIED PICKLES 8

CRAWFISH BREAD 12
New Orleans-style bread layered with rich crawfish Creole cream, topped with melted pepper jack, parmesan and cheddar cheese

SHAREABLES

BUBBA FRIES 11
Waffle fries loaded with melted cheddar cheese & bacon. Served with ranch. Make it "Fatty Fries": add blackened shrimp, pepper jack cheese & jalapeños +6

SEAFOOD NACHOS 15
Hand-cut flour tortilla chips, topped with our scratch-made jalapeño queso, blackened shrimp, crabmeat & other delicious spices!

BBQ SHRIMP 13
A New Orleans classic. Served with plenty of bread for dipping!

SALADS & SOUPS

Dressings: Balsamic Vinaigrette, Ranch, Honey Mustard, Italian, Blue Cheese, Thousand Island, Creole Remoulade

GARDEN 8
Tomato, cucumber, cheddar and housemade croutons. Add Chicken or shrimp (grilled, blackened or fried) +5

CAESAR 8
Romaine, parmesan & housemade croutons. Add Chicken or shrimp (grilled, blackened or fried) +5

SWEET HEAT SHRIMP 13
Golden fried shrimp tossed in sweet chili glaze on top a bed of greens, cucumbers, cheddar cheese & crunchy tortilla strips

THE SONNY 15
Golden fried shrimp & crawfish, pepper jack cheese, tomato, cucumber boiled egg & housemade croutons

TCHOUP CHICKEN 15
Tuscan garlic grilled chicken, chopped greens, bacon, tomato, cucumber, pepper jack cheese & housemade croutons

CORN & CRAB BISQUE 6/10

CHICKEN & SAUSAGE GUMBO 6/10

SEAFOOD GUMBO 6/10

SANDWICHES & POBOYS

All served a la carte. Make it a meal and add a side.

BOGUE CHITTO CHICKEN* 10
Blackened chicken breast, cheddar cheese, bacon & BBQ sauce, served on brioche

CRAB CAKE SANDWICH 9
Panko fried crab cake dressed with lettuce & creole remoulade, served on brioche

THE RIGGER* 10
Hand pattied burger, served on brioche. Make it a "Double Rigger" +4
Add cheese, bacon & jalapeños +.95 each

CANAL CLUB 10
American & Swiss cheese, bacon, ham & turkey dressed with lettuce, tomato & mayo. served on Texas toast

FATTY MELT 9
Ham, roast beef & turkey, sautéed in brown gravy with onions, mushrooms & jalapeños, smothered with Swiss & American cheese, served on Texas toast

PISTOL PETE POBOY 9/15
Blackened shrimp, sauteed onions & peppers, pepper jack cheese, dressed with lettuce & creole remoulade, served on toasted poboy bread

SIDES

FRIES 3

CAJUN POTATOES 3

ONION RINGS 3

BAYOU BOUDIN RICE 3

SAUTEED VEGGIES 3

GOUDA GRITS 3

BOILED SAUSAGE 4

POTATO SOUFFLE 4

BAKED MACARONI 4

POTATOES & CORN 4

SWEET POTATO FRIES 5

SIDE SALAD 5

SHRIMP POBOY* 8/14

CATFISH POBOY* 8/14

OYSTER POBOY* MKT

ROAST BEEF POBOY* 8/14

*dressed with mayo, lettuce, tomato & pickle

RAW & BOILED SEAFOOD

All boiled seafood is served with corn & potatoes. Add sausage for +4

OYSTERS	half	dozen
Raw	MKT	MKT
Char-Grilled	+2	+4
Bienville	+4	+8
Rockefeller	+4	+8

SNOW CRAB PLATTER	MKT
2 Snow Crab Clusters	
SHRIMP	1 lb 19
ROYAL REDS	1 lb 25

BOIL FEAST	MKT
1 lb Shrimp, 1 lb Royal Reds, 1 Snow Crab Cluster	



SCAN FOR
MARKET PRICING

FRIED SEAFOOD

Served with fries, hushpuppies & Texas toast

SHRIMP	16	SHRIMP SAMPLER	17	CAP'N FATTY Jumbo shrimp, crab cake, stuffed shrimp, catfish, popcorn shrimp & oysters
CATFISH*	16			
1/2 & 1/2 PLATTER	16	CRAB MEAT STUFFED SHRIMP	18	
OYSTER	MKT	Butterflied, jumbo shrimp, stuffed full of our crabmeat stuffing & lightly fried		
CRAB CAKE PLATE (2)	14	JR CAP'N FATTY	26	PONTCHARTRAIN PETE Featuring all the best from Lake Pontchartrain: loaded with crab fingers, jumbo shrimp, popcorn shrimp & oysters. PLENTY for 2 to share!
*we exclusively use ONLY 100% USDA catfish		Jumbo shrimp, crab cake, stuffed shrimp, catfish & popcorn shrimp.		

PASTAS

CRABMEAT STUFFED BELL PEPPERS (2)	18	FOUR SEASONS	24
Stuffed with our family's crabmeat stuffing recipe, served with angel hair pasta tossed in our signature Bienville sauce		Grilled shrimp & crawfish tossed in our Creole cream sauce over fettuccini & topped with lump crabmeat & fried oysters	
SEAFOOD NAPOLEON	23	CRAB TRAP	21
Layered Italian breaded eggplant medallions & panko fried crab cake, lightly fried & topped with our shrimp & crabmeat cream sauce, served over agel hair pasta		Our crabmeat stuffing, balled up & trapped inside 2 fried catfish strips, served over angel hair pasta tossed with crawfish étouffée	
ALFREDO ERIN	14	CAJUN ALFREDEAUX	16
Your choice: grilled or blackened chicken in our garlic Alfredo sauce. Sub shrimp +2		Our twist on an Italian classic- creamy sauce tossed with sautéed crawfish, peppers & Cajun spices over fettuccine, topped with fried crawfish tails. Sub fried shrimp +2	

SIGNATURE ENTREES

THE FAT CAT	18	REDFISH ACADIANA	25
Crawfish étouffée served over rice & topped with fried catfish. Sub fried shrimp +2		Blackened redfish topped with crawfish étouffée, served with bayou boudin rice & sauteed vegetables	
CRAWFISH TWO STEP	16	THE CUCO	15
We've amped up our traditional crawfish étouffée & rice dish by adding fried crawfish tails on top- once you try it, you'll never go back!		3 shrimp tacos, grilled, blackened or fried, dressed with lettuce, pico & sriracha mayo, served with chips & queso	
GRIS GRIS SHRIMP & GRITS	14	RIBEYE	29
This southern staple is kicked up with our creamy smoked gouda grits, topped with our jalapeño cheese sauce, sautéed onions, peppers & bacon		14 oz hand-cut Prime Certified Angus Beef. Served with potato soufflé & sauteed vegetables	
BLACKENED CHICKEN PLATE	16		
2 chicken breasts served with baked macaroni & sauteed vegetables			

If you have chronic illness of the liver, stomach or blood and/or have immune disorders, you are at greater risk of serious illness from raw or undercooked oysters & should always eat oysters fully cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

DESSERTS

WHITE CHOCOLATE CREME BRULEE	7
MAMA'S BREAD PUDDING	7
CREOLE CREAM CHEESECAKE	7



DRINKS

WE PROUDLY SERVE COCA-COLA, COMMUNITY TEA & COFFEE PRODUCTS

