MARDI GRAS FEAST

APPETIZERS

FRIED GATOR BITES - served with remoulade sauce $12

FRIED OYSTERS - served with choice of cocktail sauce or remoulade sauce $12

CAJUN WINGS - fried & grilled wings with dry Cajun seasoning $10

BAKED CABBAGE WEDGE SALAD - warm cabbage wedge topped with crispy bacon, red onions, bacon, pickled beets and an orange dijon vinaigrette. $12

ENTREES

CHICKEN & SAUSAGE GUMBO - served over white rice $12

RED BEANS & RICE - red beans slow cooked with vegetables and andouille sausage served over white rice $10

BLACKENED CATFISH - with red beans & rice and collard greens $16

CRAWFISH ETOUFFEE - crawfish tails smothered in a Cajun gravy served over white rice $14

PO BOYS - choice of fried oyster & sausage, alligator & sausage, crawfish & sausage or shrimp & sausage served with lettuce and tomato on a hoagie roll $16

CAJAN BEEF & GRITS - filet tips simmered with peppers & onions served over cheesy grits $18

DESSERT

MINI KINGS CAKES
Individual praline kings cake $7

BEIGNETS
Traditional beignets tossed in powdered sugar or cinnamon/sugar $7