



RAGIN' CAJUN

SEAFOOD & PO' BOYS

STARTERS

FRIED BOUDIN BALLS 10.75

Deep fried Louisiana boudin served with creole mustard dipping sauce

ABITA BBQ SHRIMP 13.50

Gulf shrimp sauteed in Worcestershire sauce, butter, garlic, fresh rosemary & Abita Amber served with Leidenheimer french bread

ALLIGATOR FRITTERS 10.25

A traditional fritter filled with trinity, garlic, cayenne pepper, creole seasoning Louisiana Alligator tail meat served with Remoulade sauce

ITALIAN FRIED EGGPLANT STICKS 11.75

Coated in Italian breadcrumbs topped with shaved parmesan served with creole marinara

CRAWFISH QUESO 12.75

Melted Queso with generous portion of Louisiana Crawfish served with chips (add Andouille +2.00)

BBQ OYSTERS 14.75

Deep fried gulf oysters tossed in Crystal beurre Blanc topped with blue cheese crumbles

LOUISIANA SAUSAGE & CHEESE PLATE 13.75

Boudin, Andouille, Alligator, cheese served with crackers & creole mustard dipping sauce

PO' BOYS & SANDWICHES

All Po' Boys come dressed with shredded lettuce, tomato, pickles & mayo unless otherwise specified

NOLA ROAST BEEF 13.50

Sliced roast beef simmered in roast beef gravy (add cheese +.75)

FRIED SHRIMP PO' BOY 13.75

Fried gulf shrimp on Leidenheimer bread

FRIED CATFISH PO' BOY 13.75

Fried catfish on Leidenheimer bread

FRIED CRAWFISH PO' BOY 13.75

Fried Louisiana crawfish tails served on Leidenheimer bread

FRIED OYSTER PO' BOY 15.75

Fried gulf oysters on Leidenheimer bread

ANDOUILLE SAUSAGE PO' BOY 13.25

Andouille links sliced and grilled served on Leidenheimer french bread dressed

CHEESEBURGER PO' BOY 12.75

6 oz. Angus burger patty served on Leidenheimer french bread dressed

BLACKENED CHICKEN SANDWICH 12.75

Blackened chicken breast topped with house made coleslaw on potato bun

CRYSTAL CHICKEN SANDWICH 12.75

Fried chicken tenders tossed in Crystal hot sauce, honey & butter served with lettuce, tomato, red onion, blue cheese aioli & blue cheese crumbles

CLASSIC BURGER 12.50

Served on a bun with lettuce, tomato and pickles (add cheese +.75)

SPECIALTY PO' BOYS & SANDWICHES

COCHON DE LAIT PO' BOY 14.75

Cajun spiced slow roasted pork shoulder topped with creole mustard slaw

EGGPLANT PARMESAN PO' BOY 14.50

Eggplant parmesan with creole marinara, mozzarella & parmesan cheese on Leidenheimer bread

BBQ SHRIMP PO' BOY 15.75

Deep fried gulf shrimp tossed in Crystal Burre Blanc with shredded lettuce, tomato, red onions & blue cheese crumbles

BBQ OYSTER PO BOY 16.75

Deep fried gulf oysters tossed in Crystal Burre Blanc with shredded lettuce, tomato, red onion & blue cheese crumble

NEW ORLEANS STYLE MUFFULETTA 16.50

Ham, salami, mortadella, provolone cheese & traditional olive salad served on a round sesame loaf...1/2 loaf

DESSERT

PONCHATOUA STRAWBERRY SHORTCAKE 8.50

Macerated strawberries, whipped cream & powdered sugar served on a sweet shortbread biscuit

WHITE CHOCOLATE BREAD PUDDING 10.50

A decadent bread pudding made with white chocolate custard topped with a creamy white chocolate sauce

MISSISSIPPI MUD PIE 8.75

with Hot Fudge

SOUPS & SALADS

LOUISIANA SEAFOOD GUMBO

CUP 10.75 / BOWL 16.75

Shrimp, crawfish, andouille sausage over rice

CHICKEN & ANDOUILLE SAUSAGE GUMBO

CUP 9.75 / BOWL 15.75

Chicken a& andouille sausage over rice

LOUISIANA SOUP DU JOUR

CUP 9.75 / BOWL 15.75

Louisiana inspired soup of the day

LAGNIAPPE SALAD

SIDE 5.75 / ENTRÉE 12.75

Crisp lettuce, tomatoes, sliced cucumbers, red onions, shredded cheddar, bacon bits & croutons add chicken 3.00 / add shrimp 4.00

CAJUN COBB SALAD

CHICKEN 12.75

SHRIMP 13.75

chopped greens, diced tomatoes, boiled egg, bacon bits, avocado, blue cheese crumbles

ENTREES

FRIED SHRIMP PLATTER 18.75

Fried Gulf shrimp with French fries, house made coleslaw, tarter sauce and cocktail sauce

FRIED CATFISH PLATTER 19.75

Fried catfish with French fries, house made coleslaw, tarter sauce and cocktail sauce

SEAFOOD PLATTER 25.75

Fried gulf shrimp, fried catfish & fried crawfish with French fries, house made coleslaw, tarter sauce and cocktail sauce

BLACKENED CHICKEN PASTA 18.50

Blackened chicken breast in a Louisiana Alfredo sauce

CRAWFISH & ANDOUILLE PASTA 19.75

Louisiana crawfish & Andouille sausage cooked in a Cajun spiced garlic cream sauce

CREOLE SHRIMP & GRITS 19.75

Gulf shrimp cooked in a tomato based sauce with celery, onion, bell peppers, andouille sausage & creole seasonings served over stone ground gouda grits

NEW ORLEANS STYLE RED BEANS & RICE 15.75

Slow cooked red beans served over rice with Andouille sausage

CRAWFISH ETOUFFEE 19.75

Louisiana crawfish and andouille sausage cooked with celery, bell peppers, onions & tomatoes served over rice

CREOLE JAMBALAYA 19.50

A one pot rice dish with tomatoes, trinity, Louisiana crawfish, andouille, chicken & creole spices

WHO DAT CATFISH 21.50

Fried catfish filet topped with Louisiana crawfish etouffee served over rice

CRAWFISH BOIL 18.75

SHRIMP BOIL 18.75

CRAWFISH & SHRIMP BOIL 19.75

SIDES

RED BEANS & RICE 6.75

CRAWFISH ETOUFFEE 6.75

JAMBALAYA 6.75

FRENCH FRIES 4.75

MASON'S POTATO SALAD 4.75

(great with Gumbo!)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have a medical condition.

PARTIES OF 10 OR MORE WILL HAVE AN 18% GRATUITY ADDED TO THEIR BILL



RAGIN' CAJUN



SPECIALTY DRINKS

All specialty drinks \$12.25 served in a Ragin Cajun logoed Mardi Gras cup for you to keep

THE ROUGAROU

Vodka, Blackberry, Ginger beer...a dark twist on the classic Moscow Mule.

CREOLE HURRICANE

Parrot Bay rum blended with fresh juices an iconic New Orleans cocktail

SWAMP SANGRIA

White wine, Orange liqueur, peach schnapps perfect for cooling down after some Cajun cooking

MONSOON

Coconut rum, pineapple and cranberry

BOURBON STREET TEA

Buffalo Trace Bourbon, Sweet Tea & Honey

ACADIAN PALOMA SMASH

1800 Coconut Tequilla, Fevertree Grapefruit, Agave

CAJUN MARY

Zing Zang Bloody Mary mix spiced up with Zatarain's crab boil and Cajun spices served with pickled okra and a boiled gulf shrimp

BEER

DOMESTIC DRAFT 5.75

LOCAL CRAFT DRAFT 6.50

DOMESTIC BOTTLE 5.50

Michelob Ultra, Bud Light, Miller Lite, Coors Lite, Budweiser

CRAFT 6.75

ask your server for current selections

WINE

8.50 GL/34.50 BTL

CABERNET SAUVIGNON

PINOT NOIR

PINOT GRIGIO

CHARDONNAY

ROSE

SPARKLING

DRINKS

All soft drinks \$3.50

COKE

DIET COKE

DR PEPPER

SPRITE

GINGER ALE

FANTA ORANGE

BARQ'S ROOT BEER

MINUTE MAID LEMONADE

ICE TEA (\$3.25)

