



RAGIN' CAJUN

SEAFOOD • G • PO' BOYS

BRUNCH

CRAWFISH & ANDOUILLE HASH

Brabant potatoes, Louisiana crawfish tails, diced andouille, tri colored peppers topped with poached eggs & andouille hollandaise

\$13.75

BANANAS FOSTER FRENCH TOAST

Sliced sourdough bread topped with banana liqueur infused syrup, fresh banana slices & crème fresh

\$14.50

ETOUFFEE & EGGS

2 poached eggs served on gouda grits topped with crawfish etouffee

\$16.25

COCHON DE LAIT BENEDICT

2 poached eggs on top of Leidenheimer French bread toast & our slow roasted Cajun spiced pork shoulder topped with andouille hollandaise

\$15.75

BREAKFAST PO' BOY

Diced potatoes, tri colored peppers, eggs, andouille sausage, melted provolone cheese on Leidenheimer French bread with Crystal aioli

\$12.50

EYE OPENERS

BOURBON MILK PUNCH

Milk, heavy cream, Kentucky bourbon whiskey, vanilla bean infused simple syrup & fresh ground nutmeg

\$11.50

CAJUN MARY

Traditional Bloody Mary mix spiced up with Zatarain's crab boil served with pickled okra, pickled string bean & a spicy boiled shrimp

\$12.75

THE ROUGAROU

Vodka, blackberry puree, ginger beer...a dark twist on a Moscow Mule

\$12.25

THE HURRICANE

Made with authentic Pat O' Brien's Hurricane mix & rum

\$12.25

THE JUBILEE

Coffee, vodka, Kahlua & Bailey's served over ice with espresso beans

\$12.25

BOTTOMLESS MIMOSA OR BLOODY MARY

\$10.50

Parties of 10 or more will have an 18% gratuity added to their bill

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.