



# 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

### CRAWFISH BOIL EGG ROLLS 13.50

Louisiana crawfish tails, diced andouille sausage, diced spicy new potatoes, corn, onions and cheese served with Tabasco Pepper Jelly

### 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 15.75

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

### APPETIZER SAMPLER PLATTER 25.50

Boudin balls, alligator fritters, crawfish boil egg rolls & a sampler size of our sausage and cheese board

## 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

### 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

### PONCHATOULA 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

SEAFOOD • & • PO' BOYS

## DAILY LUNCH SPECIALS

### MONDAY

**NOLA STYLE RED BEANS & RICE 10.75**  
served with a thin cut grilled pork chop

### TUESDAY

**"TACO TUESDAY" 10.75**  
with 2 fried Mississippi catfish tacos served on flour tortillas  
topped with Comeback slaw served with French fries

### WEDNESDAY

**CRAWFISH GRILLED CHEESE 12.75**  
with Creole tomato soup

### THURSDAY

**ANDOUILLE STUFFED BLACKENED CHICKEN BREAST 11.50**  
served over rice topped with a wild mushroom gravy

### FRIDAY

**THIN SLICED MISSISSIPPI CATFISH DEEP FRIED 12.75**  
served with gouda grits & turnip greens

## 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)**