

Eat Tuesday

MENU - 2012

Stewed Crawfish Tails *with* Tasso Ham, Large White Limas,
Scallions & warm Corn Bread - 7

Shrimp, Crawfish and Sausage Gumbo - 6

Poached Oysters “Rockefeller” *with* Spinach, Applewood
Smoked Bacon & Spiked Cream - 12

Shrimp & Grits *with* Stewed Black Eyed Peas + Red Eye Gravy - 9

Pan Fried Chicken Liver Salad *with* Goat Cheese-Lemon
Vinaigrette, Pecans & Sweet Pickled Onions – 8

Crispy Oyster Sandwich *with* Lemon Aioli
and Steakhouse Potatoes - 13

Stewed Chicken, Duck Leg & Peppers over Red Beans and Rice - 13

Crispy Fried Chicken Breast *over* Sausage & Shrimp Jambalaya - 14

Pan Fried Pork Loin *over* Garden Chile, Shrimp & Andouille
Sausage Etouffee *with* Wild Rice - 15

New Orleans BBQ Shrimp *over* Dirty Rice *with* wilted Hearty Greens *and*
Warm Cornbread – 16

Cornmeal Crusted Catfish *with* Mashed Potatoes, Pickled Vegetable Salad
and Crawfish-Shrimp Butter Sauce – 15

Specialty Beers - \$3.00

OB Hurricane - \$6.00

Creole Manhattan – Crown Royal, Navan, Bitters + Lemon Twist - \$8.00

Bayou Boulevard – Absolut Peppar, Citron, Tabasco + Olive Juice - \$7.00