



## Appetizers (choice of one)

### **New Orleans Lump Crab Cakes**

Lump Louisiana crabmeat, seasoned bread crumbs, and seasoned vegetables all sautéed and presented with a homemade remoulade sauce.

### **Fried Green Tomatoes with Sautéed Shrimp**

Green tomatoes battered and fried topped with sautéed Louisiana shrimp and covered in a homemade remoulade sauce. Can also be served with fried oysters.

### **Buffalo Oysters**

Crispy fried oysters tossed in our signature buffalo sauce. Served with house made bleu cheese.

## Entrée (choice of one)

### **Spinach Salad**

Fresh spinach, candied pecans, thinly sliced red onion, tossed with pepper jelly vinaigrette. Served with fresh shrimp or oysters.

### **Buffalo Shrimp Salad**

Fresh Louisiana shrimp deep-fried and tossed in buffalo. Served on top of Mixed Greens, carrots, celery, and tomato with your choice of dressing.

### **Fish Tacos**

Grilled or fried fish strips topped with a spicy aioli, zesty slaw, and wrapped in flour tortillas. Served with red beans and rice.

### **Crawfish Etouffee**

The Louisiana vegetable trinity, cooked in a light creamy roux finished with seafood stock and crawfish, served with rice.

### **The "Ernster" Sandwich**

Two of New Orleans most delicious Po-boy ingredients combine to make this wonderfully special sandwich. Crispy, fried oysters on a layer of rich roast beef debris and Swiss cheese. Topped with lettuce, pickles, and a lemon-paprika aioli

### **Chicory Chicken Sandwich**

In honor of our facility next door, pulled chicken in our special chicory BBQ sauce, chipotle pepper, and topped off with a zesty slaw.

## Dessert

**Bread Pudding W/ 40 creek whisky sauce**