



Bringin' Southern Hospitality one plate at a time

ENTREES (COMES WITH TWO SIDES OF YOUR CHOICE)

P1. 2 DELTA CHOPS

TWO JUICY CENTER CUT 4 OZ. PORK CHOPS DEEP FRIED IN OUR SPECIAL CREOLE BATTER. 9.25

P2. HOMEMADE CHUCK BURGER

A 6 OZ. HANDCRAFTED BURGER SEASONED WITH OUR SPECIAL BLEND OF CREOLE SPICES ON A GOURMET BUN. 8.50

P3. CAJUN FRIED CHICKEN

GOLDEN FRIED CHICKEN WINGS WITH OUR UNIQUE BLEND OF CREOLE AND CAJUN SEASONINGS

3 PIECE 5.50 | 4 PIECE 6.50 | 5 PIECE 8

P4. BAYOU SHRIMP PO'BOY

LIGHTLY FRIED SHRIMP WITH OUR SIGNATURE CREAMY REMOULAD SAUCE, FRESH TOMATOES AND LETTUCE, PLACED ON A FRESH BAKED FRENCH ROLL. 9.25

P5. CREOLE BOUDIN BALLS

SIX CHICKEN AND PORK MIXED WITH ONIONS, COOKED RICE AND HERBS. FRIED TO PERFECTION AND SERVED WITH OUR SIGNATURE CREAMY REMOULADE SAUCE. 7.50

P6. BIG EASY CATFISH PLATTER

TWO SOUTHERN STYLE FILETS, DIPPED IN A LIGHT CORN MEAL AND FRIED TO PERFECTION. 9.50

P7. SEAFOOD GUMBO BOWL. 9 | CUP OF SEAFOOD GUMBO. 4

CREOLE STYLED GUMBO FILLED WITH RICE, SHRIMP, CRAB, CHICKEN, AND ANDOUILLE SAUSAGES. 9

SIDES. 1.50

**GARLIC MASHED POTATOES - MAC & CHEESE - RICE & GRAVY - SAUTEED SPINACH - SQUASH & ZUCCHINI
YAMS - FRENCH FRIES - SWEET POTATO FRIES - GREENS - PEACH COBBLER**

DESERT

PEACH COBBLER - CHEESE CAKE - 7UP POUND CAKE