Appetizers

- **Seafood Wontons (6)** served with plum ginger sauce $8.95
- **Seafood Stuffed Mushrooms** $6.95
- **Andouille Sausage** $7.95
- **Shrimp en Brochette (7)** $7.95
- **Smoked Duck Quesadilla** $7.95
- **Seafood Stuffed Mushrooms** $6.95
- **Appetizer Feast** includes four appetizers $28.95

Gumbo & Bisque

- Louisiana Seafood Gumbo $5.95
- Crawfish Bisque $5.95
- Crawfish & Corn $5.95
- Creole Seafood Gumbo $5.95
- Crawfish & Corn $5.95
- Crawfish & Corn $5.95

Salads

- **Salad of the Day** $5.95
- **Side Salad** $2.95
- **Cajun Salad** $5.95
- **Cajun Caesar Salad** $13.95
- **Dirty-Dog Rice** $3.95
- **Battered Fries** $3.95

Side Dishes

- **Roasted Potatoes** $2.95
- **Baked Sweet Potato** $2.95
- **Brown Rice Pilaf** $2.95
- **Braised Fresh Spinach** $2.95
- **Homemade Garlic Mashed Potatoes** $2.95
- **Vegetable du jour** $2.95

Side Dishes

- **Honey Mustard** $5.95
- **Triple Chocolate Seduction** $5.95
- **Key Lime Pie** $4.95
- **Pecan Pie** $4.95
- **Homemade Cheesecake** $5.95
- **Featured Sugar Free Dessert** $5.95

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- **Seafood Stuffed Mushrooms** $6.95
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**Appetizers**

- **Seafood Wontons (6)** served with plum ginger sauce $8.95
- **Smoked Duck Quesadilla** (Low Carb upon request) $7.95
- **Crawfish Bisque** (Low Carb upon request) $5.95
- **Andouille Sausage** $7.95
- **Smoked Duck Quesadilla** $7.95
- **Crawfish Bisque** $5.95
- **Treasures of the Bayou** $5.95
- **Crawfish Bisque** $5.95
- **Andouille Sausage** $7.95
- **Smoked Duck Quesadilla** (Low Carb upon request) $7.95
- **Crawfish Bisque** (Low Carb upon request) $5.95
- **Treasures of the Bayou** $5.95
- **Crawfish Bisque** $5.95

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- **Honey Mustard** $5.95
**Chef’s Specialties**

- **Crawfish Enchiladas**
  A spicy blend of cheeses, crawfish, onions and peppers, topped with cumin mornay sauce. Served with corn maque choux and dirty-dog rice.
  - $18.95

- **Chicken Bayou Teche**
  Seafood stuffed chicken breast topped with our bacon rotel cream sauce. Served with dirty-dog rice, corn maque choux and vegetable du jour.
  - $16.95

- **Whiskey Bayou Flounder**
  Boneless flounder fillet, stuffed with crabmeat, broiled and basted with a wine-butter sauce, then topped with crawfish etouffee. Served with potatoes au gratin and vegetable du jour.
  - $19.95

- **Catfish Blue Dog**
  Fresh raised catfish fillet, grilled or deep fried, then topped with our award winning crawfish etouffee. Served with steamed rice and vegetable du jour.
  - $18.95

- **Honey-Glazed Duck**
  Half a breast in honey sauce, grilled then roasted with a honey glaze. Duck breast served medium unless otherwise specified.
  - $24.95

- **Crabmeat Tasso Alfredo**
  Crab and spicy Pache’s tasso blended in a classic Alfredo cream sauce and served over a bed of angel hair pasta with vegetable du jour. Pasta with a Cajun Twist!
  - $16.95

- **Pork Tenderloin Asiana**
  Tender medallions of pork, seared and then finished on the grill. Served with an asian plum sauce and fresh spinach lightly sauteed with garlic and white wine, and potatoes au gratin.
  - $17.95

- **Crabmeat Etouffee**
  This Cajun favorite is served over steamed rice and accompanied by corn maque choux.
  - $16.95

- **Half & Half**
  Get the best of both worlds with this dish which features crawfish etouffee over steamed rice along with golden fried crawfish tails. Served with battered fries and corn maque choux.
  - $17.95

- **Crabmeat au Gratin**
  Succulent Louisiana crabmeat combined with spicy cheese au gratin sauce, topped with shredded cheddar and then baked to a bubbly finish. Served with dirty-dog rice, corn maque choux.
  - $18.95

- **Crab Dinner**
  A cup of corn and crab bisque, stuffed crab back, two crab cakes, crabmeat etouffee, crab claws and crabmeat au gratin. Served with battered fries, corn maque choux and a side salad.
  - $25.95

- **Shrimp Dinner**
  A cup of shrimp gumbo, stuffed shrimp, grilled shrimp, shrimp etouffee and shrimp au gratin. Served with battered fries, corn maque choux and a side salad. A True Cajun Feast!
  - $24.95

- **Crabmeat Florentine**
  Succulent Louisiana crabmeat set on a bed of spinach with a sprinkling of jalapenos, laced with spicy bechemel cream sauce, topped with Monterey jack cheese and baked to a bubbly finish. Garnished with crab fingers and served with dirty-dog rice, corn maque choux.
  - $19.95

- **Louisiana Purchase**
  A cup of corn and crab bisque, stuffed crab back, two crab cakes, crabmeat etouffee, crab claws and crabmeat au gratin. Served with battered fries, corn maque choux and a side salad.

  **All Chef’s Specialties are served with a hot pistolette and our homemade honey-garlic butter.**

- **Filet of Beef Tenderloin**
  Half pound of beef tenderloin, grilled to your specifications and served with homemade garlic mashed potatoes, fresh spinach lightly sauteed with garlic and white wine, and a side salad.
  - $32.95

- **Ribeye Steak**
  12 oz. choice Ribeye, grilled to your specifications and served with potatoes au gratin, vegetable du jour and a side salad.
  - $24.95

  **BEEF UP YOUR STEAK:***
  - *add grilled shrimp (6) ......................................$5.95
  - *add sliced sautéed portabella...............................$2.95
  - *add blue cheese cream sauce ..............................$2.95
  - *add crabmeat wine butter sauce .........................$5.95

- **Hamburger Steak with “The Works”**
  An 8 oz charbroiled sirloin burger with cheese, onions and mushrooms, topped with a rich brown gravy. Served with homemade garlic mashed potatoes and corn maque choux. A hearty homemade favorite!
  - $10.95

- **World Acclaimed Seafood Platter**
  This sensational platter includes a stuffed crab, stuffed shrimp, fried oysters, catfish, shrimp, crawfish tails and battered fries. A local favorite!
  - $24.95

- **Fried Catfish**
  Fresh fried catfish fillets, tossed in our seasoned cornflour blend and lightly fried.
  - $17.95

- **Fried Oysters**
  Fresh shucked gulf oysters, tossed in our seasoned cornflour blend and lightly fried.
  - $19.95

- **Fried Crawfish**
  Sweet crawfish tails, buttermilk battered and golden fried.
  - $17.95

- **Fried Stuffed Shrimp**
  Large Louisiana shrimp, wrapped in our fresh seafood stuffing, lightly rolled in seasoned bread crumbs & fried.
  - $16.95

- **Fried Shrimp**
  A dozen large Louisiana gulf shrimp, buttermilk battered and fried to golden perfection.
  - $17.95

**Grilled Seafood**

- **Grilled Tilapia**
  Fresh Tilapia fillet, grilled and set on a bed of angel hair pasta with artichokes and shrimp in a garlic white wine butter sauce. Served with vegetable du jour.
  - $15.95

- **Blackened Catfish**
  Fresh catfish fillet, seasoned with special spices then seared to get that zesty blackened flavor. Served alongside angel hair pasta with a lemon butter sauce and vegetable du jour.
  - $16.95

- **Grilled Fillet of Tuna (Market Price)**
  Fresh tuna fillet grilled to order, accompanied by a fresh tomato salsa and laced with a lemon butter sauce. Served with brown rice pilaf garnished with toasted pecans and green onions and fresh spinach lightly sauteed with garlic and white wine.

**Grilled Mahi Mahi**

  A fillet of Mahi Mahi is grilled and served atop brown rice pilaf garnished with toasted pecans and green onions, with an Asian beurre blanc sauce and fresh spinach lightly sauteed with garlic and white wine. Garnished with Tobiko caviar.
  - $19.95

**Grilled Shrimp**

  A dozen large Louisiana gulf shrimp, seasoned to perfection and grilled. Served with angel hair pasta, lemon butter sauce and fresh spinach lightly sauteed with garlic and white wine.
  - $16.95