

Seafood Combo

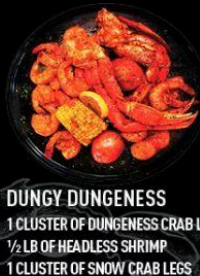
All combos are served with corn, potatoes, and sausage.



901 IBERVILLE ST
NEW ORLEANS, LA 70112



BAYOU BLUE CRAB
2 BLUE CRABS
1/2 LB OF HEADLESS SHRIMP
1 CLUSTER OF SNOW CRAB LEGS



DUNGY DUNGENESS
1 CLUSTER OF DUNGENESS CRAB LEGS
1/2 LB OF HEADLESS SHRIMP
1 CLUSTER OF SNOW CRAB LEGS



HOT N CAJUN SIGNATURE PLATTER
1 LOBSTER TAIL
1 LB OF HEADLESS SHRIMP
2 CLUSTERS OF SNOW CRAB LEGS
1 CLUSTER OF DUNGENESS CRAB LEGS
1/2 LB OF HEAD-ON SHRIMP
1 LB OF BLACK MUSSELS
4 CORN
4 POTATOES
4 BOILED EGGS
1 LB OF SAUSAGE



LOBSTER BOSS
1 LOBSTER TAIL
1/2 LB OF HEADLESS SHRIMP
1 CLUSTER OF SNOW CRAB LEGS



SNOW CRAB SLAM
2 CLUSTERS OF SNOW CRAB LEGS
1/2 LB OF HEADLESS SHRIMP



KING CRABBIN
1 KING CRAB LEG
1/2 LB OF HEADLESS SHRIMP
1 CLUSTER OF SNOW CRAB LEGS



SHRIMP SAGA
1 LB OF HEADLESS SHRIMP
1 CLUSTER OF SNOW CRAB LEGS

BUILD YOUR OWN COMBO

SELECT ITEM AVAILABLE IN 1/2 POUND COMBO(1LB) SERVE WITH CORN POTATO SAUSAGE

KING CRAB LEGS	SHRIMP (HEAD ON)	GREEN MUSSELS
SNOW CRAB LEGS	SHRIMP (HEADLESS)	BLACK MUSSELS
DUNGENESS CRAB LEGS	LOBSTER TAIL	CLAMS

BLUE CRAB
CRAWFISH (SEASONAL)

STEP 1

CHOOSE YOUR SEASONING
HOUSE CAJUN BLEND
LOUISIANA STYLE (DRY RUB)
NO SAUCE

STEP 2

CHOOSE YOUR SPICY LEVEL
MILD 🔥
MEDIUM 🔥🔥
HOT 🔥🔥🔥
EXTRA HOT 🔥🔥🔥🔥

STEP 3

ADD ONS	EGG(2)	4
CORN (3)	MUSHROOM	5
POTATO (3)	BROCCOLI	6
1/2 LB SAUSAGE	NOODLES	8



Wines

	GLASS / BTL
BONANZA CABERNET	11/40
LA CREMA MONTERREY PINOT NOIR	11/35
KENDALL JACKSON CHARDONNAY	11/38
KENDALL JACKSON SAUVIGNON BLANC	9/31
CAVIT PINOT GRIGIO	9/33
CAVIT ROSE	10/32
STELLA ROSA MOSCATO	10/31
STELLA ROSA BLACK	13/23
STELLA ROSA PEACH	12/23
STELLA ROSA RED BLEND	11/21
LUC BELAIRE BLEU	45
LUC BELAIRE GOLD BRUT	45



Signature Cocktails

SUMMER PEACH	\$14
ABSOLUT VODKA, REAL PEACH, SWEET TEA, FRESH LEMON	
MASTER MOJITO	\$14
DON O RUM, CLUB SODA, LIME, MINT	
FLAVOR CHOICES: STRAWBERRY, MANGO, PEACH, PASSION FRUIT	
SHIPWRECKED	\$15
DON O RUM, MANGO, STRAWBERRY, PINEAPPLE JUICE	
LA HURRICANE	\$15
DON O COCONUT RUM, PASSION FRUIT, ORANGE JUICE, LIME	
ADD A DARK RUM FLOATER FOR \$2	
CRAB-A-RITA	\$15
MILAGRO TEQUILA	
CHOICE OF PEACH, MANGO, PINEAPPLE	
JUNEBUG	\$14
MALIBU RUM, BOLS MELON, PINEAPPLE. SPLASH OF SPRITE	
CRABBY NUTCRACKER	\$14
151RUM, BOLS AMARETTO, LIME, GRENADINE.	
TOPPED WITH PINEAPPLE JUICE	



Beer



DRAFT BEER

MODELO	9
MANGO CART	8
SIPS	12
ULTRA	8
HOLLY ROLLER	8
PARADISE PARK	8
CANEBREAK	9
KONA	8
DORAOA	8
SKATER AID	8



BOTTLED BEER

BUDWEISER	6	HEINEKEN	7
MICHELOB ULTRA	7	BLUE MOON	7
BUD LIGHT	6	ABITA AMBER	7
MILLER LITE	6	ABITA PURPLE HAZE	7
COORS LIGHT	6	ABITA SEASONAL	7
STELLA ARTOIS	7	STELLA ARTOIS NON ALCOHOLIC	4
YUENGLING	7	WHITE CLAW	7
CORONA	7	DOMESTIC BUCKET	22
DOS EQUIS	7	PREMIUM BUCKET	26
MODELO	7		

AN 18% SERVICE CHARGE WILL BE AUTOMATICALLY APPLIED TO PARTIES OF 6 OR MORE, IRRESPECTIVE OF BILL DIVISION.
WARNING: THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS.
IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.
ADVISORY: SOME ITEMS SERVED AT THIS ESTABLISHMENT MAY CONTAIN IMPORTED SHRIMP. ASK FOR MORE INFORMATION.



APPETIZERS

HUSH PUPPIES(10)	7
FRIED CHEESE STICKS (6)	8
FRIED PICKLES (15)	7
ONION RINGS (15)	8
CRAB RANGOONS (8)	9
CAJUN FRIES	7
FRENCH FRIES	7
FRIED CALAMARI (15)	12
FRIED OYSTERS (6)	13
FRIED POPCORN SHRIMP	11
*Imported Shrimp	
FRIED FROG LEGS (6)	13
CRAB CAKES (2)	13
CHICKEN WINGS 11(6PC) / 16(12PC)	
Plain Breaded / BBQ / Buffalo / Cajun	
Sweet & Spicy	
FRIED SOFT SHELL CRAB	18
FRIED ALLIGATOR BITES	17

PO'BOYS

Lettuce . Tomatoes . Mayo . Ketchup
Honey Mustard . House Mayo . Ranch
Served with French Fries | Cajun Fries

FRIED CATFISH	15.99
FRIED SHRIMP	15.99
*Imported Shrimp	
CHICKEN TENDER	15.99
FRIED OYSTER	25.99
ALLIGATOR PO-POY	23.99

SALAD

Lettuce, Cherry Tomatoes,
Cucumber, Red Onions &
Shredded Cheese



SIDE SALAD	SM 9
SHRIMP SALAD	SM 10 LG 17
*Imported Shrimp	
BOILED GRILLED	
HOUSE SALAD	SM 10 LG 19
Shrimp Crawfish Crabmeat	
*Imported Shrimp	

À LA CARTE

FRIED RICE	9
SHRIMP FRIED RICE	SM 11 LG 18
*Imported Shrimp	
CRAWFISH FRIED RICE	SM 11 LG 18

BASKETS

Hush Puppies & French Fries | Cajun Fries |
Fried Rice

FRIED CATFISH (3)	17.99
FRIED WHITE FISH (3)	17.99
FRIED JUMBO SHRIMP (6)	17.99
*Imported Shrimp	
FRIED OYSTER (10)	18.99
CHICKEN TENDER (4)	17.99
FRIED SEAFOOD BASKET	25.99

4 Shrimp | 2 Catfish | 4 Fried Oysters
*Imported Shrimp



GRILL

Fried Rice | Steamed Broccoli

SHRIMP (15)	23
*Imported Shrimp	
CATFISH (3)	23
WHITE FISH (3)	23
COMBO	28
8 Shrimp 2 Catfish or 2 White Fish	
*Imported Shrimp	



SOUP

SEAFOOD GUMBO CUP 7 | BOWL 14

KIDS CHOICES

Served with French Fries
(12 & Under)

CHICKEN TENDERS	8
CATFISH	8
POPCORN SHRIMP	8
*Imported Shrimp	



OYSTERS

RAW	13 1/2 DZ 22 DZ
CHARBROILED	15 1/2 DZ 26 DZ
Served with Garlic Bread	



SIDES

STEAMED RICE	5
NOODLES	8
EXTRA CONDIMENTS	1

DESSERT

BEIGNETS	6
CHOCOLATE CAKE	10
CHEESECAKE	8
Plain, Strawberry, Chocolate, Caramel	



BEVERAGES

FOUNTAIN DRINK	2.99
UNLIMITED REFILL	
FRESH BREWED ICED TEA	2.99
FLAVORED ICED TEA	3.5



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