



Everything we create from our Soups to Desserts are **MADE FROM SCRATCH** with love!

Lunch Menu

Lunch entrees are served with Coleslaw or House Salad (Garlic, Romano, Parmesan Vinaigrette)

Cajun Plate 12.95
Seafood gumbo, Louisiana crawfish etouffee, fried catfish fillet, fried shrimp, fried mushrooms and hushpuppy.

Fried Shrimp 9.95
Gulf shrimp deep-fried to perfection. Served with house-cut fries and hushpuppy.

Fried Catfish 9.95
Fresh pond raised catfish, deep-fried. Served with house-cut fries and hushpuppy.

Grilled Chicken 8.95
Breast of chicken marinated sweet and spicy. Served with vegetables and garlic bread.

Hot & Spicy Pasta Primavera 12.95
Gulf shrimp, Louisiana crawfish tails, purple onions, tomatoes, mushrooms, and broccoli sautéed in olive oil and seasonings, tossed with rotini and topped with parmesan cheese. Served with garlic bread. ADD CHEESY SAUCE 2.50

Chicken Caesar Salad 10.95
Grilled chicken tossed with housemade Caesar, croutons, parmesan cheese, and Romaine & Iceberg lettuce. ADD BOILED SHRIMP 2.95

'Original' Shrimp Salad 11.95
A spicy combination of boiled shrimp, bell pepper, celery, and purple onion in a spicy dressing, served on baby spinach.

Lunch Specials

Daily Lunch Specials are served with stuffed potato and garlic bread.

Monday

Crab & Shrimp Patties 10.95
Crabmeat and shrimp stuffing, lightly dusted with breadcrumbs, deep-fried, and topped with white wine cream sauce.

Tuesday

Shrimp Au Gratin 10.95
Gulf shrimp and mushrooms in a blend of cheeses and cream.

Wednesday

Petite Norman 10.95
Four butterflied shrimp deep-fried and topped with crabmeat etouffee.

Thursday

The Jason 10.95
Thin sliced fish fillets wrapped around crabmeat dressing, deep-fried, placed on rice and topped with Louisiana crawfish cream sauce.

Friday

Catfish La Fête 10.95
Pond-raised catfish fillets deep-fried and topped with Louisiana crawfish etouffee.