



Oysters On the Half Shell

Fresh Iced Oysters ~ our selection changes daily to ensure only the freshest oysters available!

***1/2 Dozen \$7.95**

***1 Dozen \$13.95**

***Oyster Sampler** ~ Try them all! 4 of each specialty that we offer! **\$22.95**

***Flame Roasted Oysters** ~ French butter cream, roasted garlic, fresh parsley and parmesan

***Rockefeller** ~ sautéed garlic and spinach, apple wood smoked bacon, provolone cheese

***Oysters Royale** ~ succulent crab, shrimp, white wine, cream and bread crumbs

***Parish Devils** ~ cilantro cream cheese, apple wood smoked bacon, fresh jalapeno and cheddar

1/2 Dozen \$9.95

Dozen \$18.95

Starters

Truck Stop Honey Onion Rings ~ fried golden brown and delicious! **\$5.95**

Smoked Tuna Dip ~ smoky, white lump tuna with cucumber, tomatoes and toasted brioche **\$7.95**

Nikki's Crab Cakes ~ lump and claw blue crab, corn, bell peppers with tomato jam **\$10.95**

Fried Green Tomatoes Remoulade ~ poached shrimp, arugula and remoulade **\$10.95**

Warm Crab, Spinach & Artichoke Dip ~ lump crab, spinach, artichokes, parmesan **\$11.95**

Cornmeal Breaded Catfish Fingers ~ served with homemade tartar **\$6.95**

Classic Shrimp Cocktail ~ chilled and dressed with our homemade cocktail **\$7.95**

Traditional Favorites

Creole Seafood Gumbo cup **\$3.95** / bowl **\$7.95**

a dark roux based gumbo consisting of blue crab, shrimp, andouille sausages and okra

Classic Red Beans & Rice \$8.95

a true classic made from smoked pork, andouille sausages and red beans ~ slow cooked for hours

Creole Jambalaya \$10.95

seasoned rice with smoked sausage, shrimp, chicken bell peppers, onions and tomatoes

Shrimp Etouffée \$15.95

Creole rice "smothered" in a light, buttery roux with succulent crawfish or shrimp, bell pepper, tomatoes and green onions

the Parish Medley \$12.95

A favorite! A sampling of our Creole jambalaya, seafood gumbo and red beans and rice

Classic Salads & Soups

Homemade dressings: Ranch, Bleu Cheese, Warm Honey Mustard, Spicy Louis, Caesar and House Vinaigrette

Classic Shrimp Louis Salad \$11.95

Gulf shrimp served over spinach, arugula, roasted red onion, asparagus and tomato in Louis dressing

Oysters Bleu Wedge \$14.95

fried oysters, iceberg, tomatoes, warm bacon, bleu cheese crumbles, green onions and housemade bleu cheese dressing

Fried Shrimp or Chicken Salad \$9.95

mixed greens, tomatoes, cucumber, garlic croutons, bacon, feta and red onion ~ recommended with our warm honey mustard!

Creole Spinach Salad \$14.95

fried oysters, crumbled bacon, roasted red onions, spinach and warm honey mustard

De luxe Shrimp Caesar \$12.95

romaine, housemade Caesar, croutons, capers, diced egg and balsamic marinated red onion

Oysters Rockefeller Soup \$12.95

A favorite in the "Big Easy!" Made from the freshest Gulf oysters, their sweet liquor, spinach and cream then topped with fried oysters and bacon. Enjoy!

Classic French Onion Soup \$7.95

Slow simmered and topped with a toasted French rusk, melted provolone and parmesan

***IMPORTANT WARNING: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.