

<h1>STARTERS</h1>	CRAB AND SHRIMP CAKES WITH A GINGER LIME MAYO \$16	BACON WRAPPED SCALLOPS ^ WITH A CHIPOLTE MAPLE GLAZE \$12	SEAFOOD SAMPLER CRAB AND SHRIMP CAKE, FISH STICKS AND CALAMARI \$17	
	ASIAN NACHOS FRIED WONTONS TOPPED WITH SHRIMP OR CHICKEN AND A SPICY PEANUT SAUCE \$14	CAJUN SAMPLER FRIED GREEN TOMATOES, OKRA AND ANDOUILLE SAUSAGE \$14	MUSSELS ^ STEAMED WITH GARLIC, SHALLOTS, TOMATOES AND SPINACH IN A WHITE WINE SAUCE \$15	
	ZUCCHINI FRITTERS \$10 PANKO ZUCCHINI, FETA CHEESE AND FRESH HERBS WITH A GINGER LIME MAYO	CHICKEN WINGS \$9 YOUR CHOICE OF SWEET AND SPICY BOURBON MOLASSES, TRADITIONAL BUFFALO, OR DRY RUB OLD BAY	PORK BELLY WONTON \$11 FRIED WONTONS FILLED WITH CRISPY PORK BELLY AND SLAW AND A SWEET AND SPICY MUSTARD	SHRIMP DYNAMITE \$14 PANKO BREADED AND TOSSED IN A SWEET REMOULADE

ALASKAN COD LAFAYETTE ^ BLACKENED AND SERVED WITH SHRIMP SAUTEED IN GARLIC, CAPERS, TOMATOES AND BASIL \$27	CHILI SEARED SCALLOPS ^* OVER A ROASTED CORN TEQUILA CREAM SAUCE WITH JASMINE RICE \$29
FONTENOT'S SCALLOPINI ^ JAPANESE LANTERN SCALLOPS BAKED WITH ROASTED TOMATO, FRESH BASIL, GARLIC AND PECORINO CHEESE \$29	SHRIMP ETOUFFEE \$22 A RICH SAUCE OF GARLIC, PEPPERS, ONIONS, CELERY AND TOMATOES WITH JASMINE RICE
CAJUN COMBO \$28 BLACKENED OR FRIED CATFISH TOPPED WITH SHRIMP ETOUFFEE AND FRIED SHRIMP	SEAFOOD BOUILLABAISSSE ^ COD, MUSSELS, SCALLOPS AND SHRIMP COMBINED IN THIS FRENCH STYLE DISH WITH JASMINE RICE \$28
	BOURBON STREET CATFISH ^ PECAN ENCRUSTED WITH A BOURBON PEACH SAUCE \$25

SEAFOOD

ADD A CUP OF GUMBO, SOUP OR SALAD FOR \$4

BBQ SHRIMP AND BLACKENED COD ^ A TRADITIONAL LOUISIANA STYLE BBQ SHRIMP SAUCE SERVED OVER A CHEESY GRIT CAKE \$25
SALMON TOULOUSE ^ ^ BLACKENED AND TOPPED WITH A SUN-DRIED TOMATO, ARTICHOKE AND SPINACH SPICY VODKA CREAM SAUCE \$28

ADD A CUP OF GUMBO, SOUP OR SALAD FOR \$4

TURF

8 OZ COLORADO TOP SIRLOIN ^* CHOICE OF GARLIC BUTTER, BACON BLUE CHEESE CREAM SAUCE OR MUSHROOM MARSALA \$30
HAND CUT STEAK ^* ASK YOUR SERVER MARKET PRICE
ADD BACON WRAPPED SCALLOPS \$10 OR CRAB AND SHRIMP CAKE \$6

SLOW ROASTED PORK RIBS ^ BABY BACK PORK RIBS SMOTHERED IN A CHIPOLTE MAPLE BBQ SAUCE \$25
CHICKEN ROULADE ^ FILLED WITH CREAM CHEESE, SUNDRIED CHERRIES AND JALEPENOS WITH A CHARDONNAY CREAM SAUCE \$23
KOBE BEEF BURGER * SERVED WITH CAJUN FRENCH FRIES CHEESE \$1 BACON \$2 AVOCADO \$1 \$17
CHICKEN FRIED STEAK \$22 WITH AN ANDOUILLE SAUSAGE GRAVY

RAVIOLI \$22 ASK YOUR SERVER ABOUT THE HOME MADE RAVIOLI OF THE DAY AND CHEFS SELECTION OF SAUCE
ADD CHICKEN, SHRIMP, COD OR SAUSAGE \$5
CLAM LINGUINI \$22 WITH A LEMON BUTTER SAUCE

PASTA

THESE DISHES ARE SERVED OVER FRESH LINGUINE

CAJUN PASTA \$25 ANDOUILLE SAUSAGE AND SHRIMP WITH FRESH SPINACH TOSSED IN A WHITE WINE SAUCE
LAFAYETTE PASTA \$23 SHRIMP, GARLIC, CAPERS, TOMATOES AND FRESH BASIL
PICATTA \$26 DIJON AND CAPER WHITE WINE CREAM SAUCE TOPPED WITH A PANKO AND PARMESAN ENCRUSTED SALMON OR FRIED CHICKEN BREAST

GUMBO \$15 SHRIMP, CHICKEN, PEPPERS, OKRA, TOMATOES AND CAJUN SPICES SERVED OVER RICE
SOUP DU JOUR \$10 WE PREPARE ALL OF OUR SOUPS USING THE FRESHEST INGREDIENTS AND IMAGINATION

SOUPS & SALADS

SOUTHWESTERN COBB ^ \$18 CHICKEN OR SHRIMP, AVOCADO, BACON, ROASTED CORN, SWISS AND CHEDDAR CHEESE, BOILED EGG OVER FRESH GREENS
BEET SALAD ^ \$19 HOMEMADE GOLDEN & RED PICKLED BEETS, POACHED PEARS, ROMA TOMATOES, GORGANZOLA AND APPLEWOOD SMOKED BACON OVER FRESH GREENS WITH A BALSAMIC REDUCTION WITH YOUR CHOICE OF CHICKEN OR SHRIMP