

<h1>STARTERS</h1> <p>FRIED GREEN TOMATOES \$10 SERVED WITH A REMOULADE SAUCE</p> <p>ZUCCHINI FRITTERS \$11 PANKO ZUCCHINI, FETA CHEESE AND FRESH HERBS WITH A GINGER LIME MAYO</p>	<p>PORK BELLY WONTON \$11 FRIED WONTONS FILLED WITH CRISPY PORK BELLY AND SLAW AND A SWEET AND SPICY MUSTARD</p>	<p>BACON WRAPPED SCALLOPS \$12 WITH A CHIPOLTE MAPLE GLAZE</p>	<p>SEAFOOD SAMPLER \$18 CRAB AND SHRIMP CAKE, FISH STICKS AND CALAMARI</p>	
	<p>ASIAN NACHOS \$15 FRIED WONTONS TOPPED WITH SHRIMP OR CHICKEN AND A SPICY PEANUT SAUCE</p>	<p>CAJUN SAMPLER \$15 FRIED GREEN TOMATOES, OKRA AND ANDOUILLE SAUSAGE</p>	<p>MUSSELS \$16 STEAMED WITH GARLIC, SHALLOTS, TOMATOES AND SPINACH IN A WHITE WINE SAUCE WITH GARLIC TOAST</p>	<p>SHRIMP DYNAMITE \$15 PANKO BREADED AND TOSSED IN A SWEET REMOULADE</p>
	<p>CHICKEN WINGS \$11 YOUR CHOICE OF SWEET AND SPICY BOURBON MOLASSES, TRADITIONAL BUFFALO, OR DRY RUB OLD BAY</p>	<p>CALAMARI \$12 WITH A MAE PLOY AND REMOULADE SAUCE</p>	<p>CRAB AND SHRIMP CAKES \$16 WITH A GINGER LIME MAYO</p>	

ALASKAN COD LAFAYETTE ^ \$28
BLACKENED AND SERVED WITH SHRIMP SAUTEED IN GARLIC, CAPERS, TOMATOES AND BASIL

FONTENOT'S SCALLOPINI ^ \$29
JAPANESE LANTERN SCALLOPS BAKED WITH ROASTED TOMATO, FRESH BASIL, GARLIC AND PECORINO CHEESE

CAJUN COMBO \$29
BLACKENED OR FRIED CATFISH TOPPED WITH SHRIMP ETOUFFEE AND FRIED SHRIMP

CHILI SEARED SCALLOPS *^ \$29
OVER A ROASTED CORN TEQUILA CREAM SAUCE WITH JASMINE RICE

SHRIMP ETOUFFEE \$22
A RICH SAUCE OF GARLIC, PEPPERS, ONIONS, CELERY AND TOMATOES WITH JASMINE RICE

SEAFOOD BOUILLABAISSSE ^ \$28
COD, MUSSELS, SCALLOPS AND SHRIMP COMBINED IN THIS FRENCH STYLE DISH WITH JASMINE RICE

BOURBON STREET CATFISH ^ \$26
PECAN ENCRUSTED WITH A BOURBON PEACH SAUCE

SEAFOOD

ADD A CUP OF GUMBO, SOUP OR SALAD FOR \$5

BBQ SHRIMP AND BLACKENED COD ^ \$25
A TRADITIONAL LOUISIANA STYLE BBQ SHRIMP SAUCE SERVED OVER A CHEESY GRIT CAKE

SALMON TOULOUSE * ^ \$28
BLACKENED AND TOPPED WITH A SUN-DRIED TOMATO, ARTICHOKE AND SPINACH SPICY VODKA CREAM SAUCE

ADD A CUP OF GUMBO, SOUP OR SALAD FOR \$5

TURF

8 oz HANGER STEAK *^ \$31
CHOICE OF GARLIC BUTTER, BACON BLUE CHEESE CREAM SAUCE OR MUSHROOM MARSALA

14 oz HAND CUT RIBEYE *^ \$35
CHOICE OF GARLIC BUTTER, BACON BLUE CHEESE CREAM SAUCE OR MUSHROOM MARSALA

ADD BACON WRAPPED SCALLOPS \$10
OR CRAB AND SHRIMP CAKE \$7

SLOW ROASTED PORK RIBS ^ \$26
BABY BACK PORK RIBS SMOTHERED IN A CHIPOLTE MAPLE BBQ SAUCE

CHICKEN ROULADE ^ \$23
FILLED WITH CREAM CHEESE, SUNDRIED CHERRIES AND JALEPENOS WITH A CHARDONNAY CREAM SAUCE

KOBE BEEF BURGER * \$17
SERVED WITH CAJUN FRENCH FRIES CHEESE \$1 BACON \$2 AVOCADO \$1

CHICKEN FRIED STEAK \$23
WITH AN ANDOUILLE SAUSAGE GRAVV

RAVIOLI \$23
SWEET ONION AND GRUYERE CHEESE WITH ROASTED TOMATO BROWN BUTTER SAUCE
ADD CHICKEN, SHRIMP, COD OR SAUSAGE \$5

CLAM LINGUINI \$23
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