

<h1>STARTERS</h1>	CRAB AND SHRIMP CAKES \$16 WITH A GINGER LIME MAYO	BACON WRAPPED SCALLOPS ^ \$12 WITH A CHIPOLTE MAPLE GLAZE	SEAFOOD SAMPLER \$17 CRAB AND SHRIMP CAKE, FISH STICKS AND SHRIMP DYNAMITE
	ASIAN NACHOS \$13 FRIED WONTONS TOPPED WITH SHRIMP OR CHICKEN AND A SPICY PEANUT SAUCE	CAJUN SAMPLER \$14 FRIED GREEN TOMATOES, OKRA AND ANDOUILLE SAUSAGE	MUSSELS ^ \$15 STEAMED WITH GARLIC, SHALLOTS, TOMATOES AND SPINACH IN A WHITE WINE SAUCE
	ZUCCHINI FRITTERS \$10 PANKO ZUCCHINI, FETA CHEESE AND FRESH HERBS WITH A GINGER LIME MAYO	SHRIMP DYNAMITE \$14 PANKO BREADED AND TOSSED IN A SWEET REMOULADE	PORK BELLY WONTON \$11 FRIED WONTONS FILLED WITH CRISPY PORK BELLY AND SLAW AND A SWEET AND SPICY MUSTARD

ALASKAN COD LAFAYETTE ^ \$26 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 \$28 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 ^ \$25 PECAN ENCRUSTED WITH A BOURBON PEACH SAUCE

<h1>SEAFOOD</h1>
ADD A CUP OF GUMBO, SOUP OR SALAD FOR \$4
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 \$4
<h1>TURF</h1>
8 OZ COLORADO TOP SIRLOIN * ^ \$30 CHOICE OF GARLIC BUTTER, BACON BLUE CHEESE CREAM SAUCE OR MUSHROOM MARSALA
HAND CUT STEAK * ^ MARKET PRICE ASK YOUR SERVER
ADD BACON WRAPPED SCALLOPS \$10 OR CRAB AND SHRIMP CAKE \$6

SLOW ROASTED PORK RIBS ^ \$24 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 * \$16 SERVED WITH CAJUN FRENCH FRIES CHEESE \$1 BACON \$2 AVOCADO \$1
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
<h1>PASTA</h1>
THESE DISHES ARE SERVED OVER FRESH LINGUINE

CAJUN PASTA \$24 ANDOUILLE SAUSAGE AND SHRIMP WITH FRESH SPINACH TOSSED IN A WHITE WINE SAUCE
LAYFAYETTE PASTA \$22 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

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY NEEDS ^GLUTEN FREE 20% GRATUITY MAY BE ADD TO PARTIES OF 6 OR MORE

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