

CHEF AROUND THE BAYOU



Entrees

CAJUN RED BEANS & RICE - \$14

Slow-cooked red beans with smoked sausage, holy trinity (onion, bell pepper, celery), and Creole spices served over fluffy white rice.

SEAFOOD ÉTOUFFÉE - \$18

A rich, buttery roux-based stew with shrimp and crawfish, simmered with tomatoes, garlic, and Cajun seasoning, served over rice.

CREOLE JAMBALAYA - \$14

A one-pot classic with chicken and andouille sausage simmered with tomatoes, rice, and bold spices.

SHRIMP PO' BOY - \$13

Crispy, golden-fried shrimp piled onto a toasted french baguette, dressed with shredded lettuce, sliced tomatoes, and tangy remoulade sauce with a side of pickles

CHICKEN TENDERS & FRIES - \$9

Sides - \$4

MAQUE CHOUX

A creamy Cajun corn dish sautéed with peppers, onions, and bacon.

COLLARD GREENS WITH SMOKED TURKEY

Slow-braised greens cooked with garlic, onions, and smoked turkey for depth.

WHITE FLUFFY RICE

Desserts

CAFE DU MONDE BEIGNETS - \$6

3 Pillowy, deep-fried dough squares dusted generously with powdered sugar

BANANAS FOSTER - \$7

Caramelized bananas flambéed in a buttery brown sugar and rum sauce, served over vanilla ice cream