

APPETIZERS

PEEL N EAT SHRIMP
1 1/2 LB - 8.99, 1 LB - 15.99
WITH CAJUN SEASONING

CORNBREAD 5.99
A HALF DOZEN OF
OUR FAVORITE
CORNBREAD SERVED
WITH BUTTER CHIPS

STEAMED MUSSELS 9.95
1 LB OF MUSSELS IN A
GARLIC WINE SAUCE,
SERVED WITH TOASTED
FRENCH BREAD

CALAMARI 8.99
DEEP FRIED CALAMARI
RINGS AND TENTACLES
WITH A SIDE OF
MARINARA SAUCE

GATOR BITES 9.95
ALLIGATOR NUGGETS
DEEP FRIED AND SERVED
WITH OUR HOUSE MADE
REMOLADE SAUCE

CHICKEN BOUDIN

BALLS 7.99
SIX SPICY BALLS OF
CHICKEN SAUSAGE AND
RICE DEEP FRIED AND
SERVED WITH RANCH

PORK BOUDIN

BALLS 7.99
SIX SPICY BALLS OF
PORK SAUSAGE AND RICE
DEEP FRIED AND SERVED
WITH RANCH

FRIED PICKLES

6.99
AN ORDER OF SLICED
PICKLES, BREADED THEN
FRIED AND SERVED WITH
HORSERADISH SAUCE

FRIED GREEN

TOMATOES 8.95
FRESH SLICED GREEN
TOMATOES BREADED THEN
DEEP FRIED UNTIL GOLDEN
BROWN, SERVED WITH
JALAPENO RANCH SAUCE

ALL DAY ENTREES

All entrees served with one side

SHRIMP AND GRITS

12.50
SHRIMP SAUTEED IN A
DELICIOUS CAJUN BBQ
(BUTTER AND CREOLE
SEASONING) SAUCE
SERVED OVER CHEESY
YELLOW STONE GRITS

CRAWFISH BOIL

14.99
TWO POUNDS OF
SEASONED WHOLE
CRAWFISH STEAMED
AND SERVED WITH
CORN ON THE COB AND
RED POTATOES

FRIED SHRIMP

PLATTER 12.99
A DOZEN OF OUR LARGE
SHRIMP FRIED UNTIL
GOLDEN BROWN SERVED
WITH COCKTAIL SAUCE

STEAMED SEAFOOD

PLATTER 34.99
ENJOY TWO SNOW CRAB
CLUSTERS, A POUND OF
OUR PEEL AND EAT SHRIMP
AND A POUND OF MUSSELS
SERVED WITH A SIDE OF
BOILED CORN ON THE COB
AND RED POTATOES, SERVED
WITH DRAWN BUTTER

BLACKENED FISH

13.99
8 OZ FILET OF
BLACKENED MAHI-MAHI
SERVED OVER A BED OF
DIRTY RICE

FISH AND CHIPS

13.99
STRIPS OF COD
BATTERED AND FRIED,
SERVED WITH FRIES AND
TARTAR SAUCE

PO BOYS & SANDWICHES

*Our French Baguettes are imported from
Jeldeneheiner's Bakery in New Orleans / All Po boys are
served with fries*

SHRIMP PO BOY

11.95
DEEP FRIED SHRIMP WITH
CAJUN SEASONING
WITH TOMATOES, LETTUCE
AND MAYONNAISE ON A
FRENCH BAGUETTE

MUFFALETTA

10.50
A QUARTER OF SICILIAN
BREAD WITH LAYERS
OF HAM, CAPICOLA,
MORTADELLA, SALAMI,
SWISS AND MOZZARELLA
CHEESE TOPPED WITH AN
OLIVE SALAD

BEEF PO BOY

9.95
SLOW COOKED ROAST
BEEF WITH HORSERADISH
MAYONNAISE WITH
LETTUCE AND TOMATO
ON A FRENCH BAGUETTE

FISH PO BOY

11.95
FISH OF THE DAY,
GRILLED, BLACKENED
OR FRIED WITH ROMAINE
LETTUCE AND TOMATO
ON A FRENCH BAGUETTE

GATOR TAIL

PO BOY 13.95
DEEP FRIED GATOR TAIL
BITES SERVED WITH
LETTUCE, TOMATO, AND
MAYONNAISE ON A
FRENCH BAGUETTE

OYSTER PO BOY

13.75
DEEP FRIED OYSTERS
WITH LETTUCE, TOMATO
AND MAYONNAISE ON A
FRENCH BAGUETTE

DINNER ENTREES

All entrees served with one side

After 4 pm

JAMBALAYA

13.99
A CLASSIC LOUISIANA
CREOLE DISH OF CHICKEN,
ANDOUILLE SAUSAGE AND
SHRIMP COOKED WITH
PEPPERS, ONIONS, CELERY,
TOMATOES AND RICE
SERVED WITH A SLICE
OF CORNBREAD

CREOLE DAUBE

14.99
A TRADITIONAL FRENCH
STEW OF SLOW COOKED
BEEF BRISKET COOKED
WITH CARROTS, ONIONS,
AND CELERY IN A RICH
TOMATO SAUCE, SERVED
OVER WHITE RICE WITH
A SLICE OF CORNBREAD

CRAWFISH

MAC AND CHEESE 14.99
OUR HOUSE MADE
4 CHEESE MAC AND
CHEESE WITH CRAWFISH
TAIL MEAT

CHICKEN

MAQUE CHOUX 14.99
ONE QUARTER BONE IN
CHICKEN LEG AND THIGH
BAKED WITH CORN, BELL
PEPPERS, ONIONS AND
CELERY IN A WHITE
WINE CREAM SAUCE
SERVED OVER A BED OF
WHITE RICE AND A SLICE
OF CORNBREAD

SHRIMP AND CRAWFISH

ETOUFFEE 15.99
SAUTEED SHRIMP AND
CRAWFISH, WITH GARLIC,
ONIONS, CELERY AND
GREEN PEPPERS, COVERED
WITH A HEARTY ETOUFFEE
SAUCE SERVED OVER
WHITE RICE WITH A SLICE
OF CORNBREAD

RIBEYE STEAK

20.99
12 OZ RIBEYE STEAK,
GRILLED TO YOUR
LIKING, SERVED WITH A
FRIED GARLIC PARMESAN
POTATO MEDLEY

BURGERS

All burgers are served with fries

SHRIMP & CRAWFISH

BURGER 12.95
OUR HOUSE MADE
PATTY OF 8 OZ. OF
DICED SHRIMP AND
CRAWFISH WITH
GREEN ONIONS AND
PARSLEY, FLASH FRIED,
SERVED ON A TOASTED
BUN WITH LETTUCE,
TOMATO, ONION AND
PICKLES AND YOUR
CHOICE OF AMERICAN,
SWISS, PROVOLONE, OR
CHEDDAR CHEESE AND
TARTAR SAUCE

CLASSIC BURGER

9.95
CLASSIC 8OZ FRESH
NEVER FROZEN GROUND
BEEF BURGER GRILLED
TO YOUR LIKING ON
A TOASTED KAISER
BUN WITH LETTUCE,
TOMATO, ONION AND
PICKLES AND YOUR
CHOICE OF AMERICAN,
SWISS, PROVOLONE, OR
CHEDDAR CHEESE

SOUPS & CAJUN STARTERS

Cup \$5.99 Bowl \$9.99

RED BEANS

AND RICE
RED KIDNEY BEANS
SAUTEED WITH ONION,
GARLIC, CELERY,
AND GREEN PEPPERS,
SPRINKLED WITH CREOLE
SEASONING ON A BED
OF RICE

CREOLE TOMATO

AND BASIL BISQUE
FRESH TOMATO AND
BASIL COOKED WITH A
HINT OF CREOLE SPICE

GUMBO

A HEARTY LOUISIANA
FAVORITE STEW WITH
ANDOUILLE SAUSAGE
AND CHICKEN SERVED
OVER RICE

SOUP OF THE DAY

(WHEN AVAILABLE)
PLEASE ASK YOUR SERVER

SALADS

Add grilled chicken or shrimp to any salad for \$4

COBB SALAD 8.99

ROMAINE LETTUCE, TOMATOES, SLICED ONIONS, CUCUMBER, SHREDDED CHEESE, HARD BOILED EGGS WITH DICED HAM PIECES

Dressings

RANCH

JALAPENO RANCH

BLEU CHEESE

RASPBERRY VINAIGRETTE

HONEY MUSTARD

ITALIAN

CAESAR SALAD 7.99

ROMAINE LETTUCE, PARMESAN CHEESE AND GARLIC HERB CROUTONS TOSSED IN CAESAR DRESSING

HOUSE SALAD 7.99

SPRING GREEN LETTUCE, CHERRY TOMATOES, SHAVED CARROTS, SLICED RED ONION & CUCUMBER

SIDES

Large side 2.99

FRIED OKRA

FRENCH FRIES

FRIED POTATO MEDLEY

STEAMED BROCCOLI

DIRTY RICE

CHEESY GRITS

SMALL HOUSE SALAD

CORN ON THE COB

RED POTATOES

SWEET POTATO FRIES

CORN BREAD

DESSERT

BREAD PUDDING

WITH A BOURBON

CREAM SAUCE 5.95

A RICH HOUSE MADE LOUISIANA STYLE PUDDING WITH GOLDEN RAISINS, CINNAMON AND NUTMEG. SERVED WITH A BOURBON CREAM SAUCE

SALTED CARAMEL

CHEESECAKE 4.99

A SLICE OF SALTED CARAMEL CHEESECAKE WITH WHIPPED CREAM

DRINKS

2.25

COCA COLA

DIET COCA COLA

SPRITE

ICED TEA

LEMONADE

COFFEE

CAFÉ AU

LAIT BRULÉ 5.95

A TWIST ON THE CLASSIC DESSERT WITH COFFEE INFUSED CUSTARD AND A SHELL OF CARAMELIZED SUGAR

CHOCOLATE CAKE 5.99

THREE LAYERS OF MOIST CHOCOLATE CAKE WITH A DECADENT CHOCOLATE ICING TOPPED WITH CHOCOLATE SPRINKLES

JUICES

All juices 2.99

ORANGE

APPLE

PINEAPPLE

GRAPEFRUIT

PASSION FRUIT

KIDS

Kids Menu selections come with a side of fries & small drink

2 CHICKEN

TENDERS 4.99

WITH CHOICE OF RANCH OR HONEY MUSTARD

CORN DOG 4.99

2 MINI CHEESEBURGER

SLIDERS 4.99

These dishes may be mildly spicy



Takeout Menu

(321) 567-7567

2204 S Washington Ave
Titusville, FL 32780

Take-out Hours

TUESDAY-SUNDAY, 11 AM TO 9 PM

Restaurant Hours

SUNDAY, TUESDAY, WEDNESDAY,
THURSDAY, 11 AM TO MIDNIGHT
FRIDAY & SATURDAY, 11AM TO 2 AM
MONDAY CLOSED