



Everything we create from our Soups to Desserts are **MADE FROM SCRATCH** with love!

Lunch Menu

Lunch entrees are served with salad or coleslaw with choice of (1) side. Cajun plate is served with salad or coleslaw.

Cajun Plate	15.45
Seafood gumbo, Louisiana crawfish etouffee, fried catfish fillet, fried shrimp, Boudin Ball and a hushpuppy.	
Fried Shrimp	11.95
Gulf shrimp deep-fried to perfection. Served with a hushpuppy.	
Fried Catfish	12.95
Fresh pond raised catfish, deep-fried. Served with a hushpuppy.	
Grilled Chicken	11.95
Breast of chicken marinated sweet and spicy. Served with garlic bread.	
Hot & Spicy Pasta Primavera	14.95
Gulf shrimp, Louisiana crawfish tails, purple onions, tomatoes, mushrooms, and broccoli sautéed in olive oil and seasonings, tossed with rotini and topped with parmesan cheese. Served with garlic bread.	ADD CHEESY SAUCE 2.50
Chicken Caesar Salad	11.95
Grilled chicken tossed with housemade Caesar, croutons, parmesan cheese, and Romaine & Iceberg lettuce.	ADD BOILED SHRIMP 3.95

Lunch Specials

Daily Lunch Specials are served with salad or coleslaw, choice of (1) side and garlic bread.

Monday

Crab & Shrimp Patties 14.95
Crabmeat and shrimp stuffing, lightly dusted with breadcrumbs, deep-fried, and topped with white wine cream sauce.

Tuesday

Shrimp Au Gratin 12.95
Gulf shrimp and mushrooms in a blend of cheeses and cream.

Wednesday

Petite Shrimp Norman 13.95
Four butterflied shrimp deep-fried and topped with crabmeat etouffee.

Thursday

The Jason 14.95
Thin sliced fish fillets wrapped around crabmeat stuffing, deep-fried, placed on rice and topped with Louisiana crawfish cream sauce.

Friday

Catfish La Fête 14.95
Pond-raised catfish fillets deep-fried and topped with Louisiana crawfish etouffee.