



BAR MENU

Crab & Spinach Dip \$12

Snow crab meat, fresh spinach and cheeses mixed then baked until golden and creamy.

Mini Crab Cakes \$12

Handmade Blue Crab cakes seared until golden brown then topped with a sweet and spicy tomato ginger relish.

Bayou Fish Tacos \$7

Grilled soft cornmeal tortillas stuffed with fried Delta catfish, topped with a plum tomato, caper, red onion relish and a spicy roasted vegetable sauce.

Wild Mushroom Mini Pizza Forester \$9

Pizza dough topped with crimini, portobello, shiitake and oyster mushrooms, cheddar cheese roasted red pepper sauce then baked till golden brown.

Tomato & Herb Mini Pizza \$7

The classic bar pie with diced tomatoes, sweet marinara sauce and mozzarella cheese.

Gator Balls \$9

A blend of Alligator tail meat, pork and seasonings rolled into mini meatballs then simmered in a fiery sauce piquant.

Crawfish & Shrimp Spring Rolls \$11

Crawfish tail meat, tender shrimp, wild mushrooms, carrots and cabbage with a ginger and roasted garlic infused cream sauce rolled in a crispy spring roll wrapper.

Fried Calamari Creole \$7

Tender Calamari breaded and fried, served with a spicy Creole marinara.

Cajun Popcorn Shrimp \$8

Crispy fried beer battered shrimp with sherry wine and orange ginger dipping sauces.

Chicken & Sausage Jambalaya \$6

Classic N'Awlins rice dish served over Creole sauce.

Three Cheese Baked Bread \$6

Mozzarella and cheddar melted over French bread then topped with roasted plum tomato & garlic salsa and shaved Romano cheese.

Natchitoches Beef Pies \$7

Creole seasoned choice ground beef wrapped in a flaky pie crust and baked.

Crispy Chicken & Tasso Ham Croquettes \$6

Chicken, Cajun Tasso ham and Creole spices are formed into mini Croquettes, then sautéed to a golden brown and served over Creole mustard sauce.





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Cajun Spiced Chicken Fingers \$8

Breaded, fried and hot sauce tossed chicken strips served with French fries, blue cheese and celery sticks.

Bronzed Chicken Po'Boy \$8

Bronzed chicken breast served on a kaiser roll with honey mustard sauce. Served with French fries.

Hamburger or Cheeseburger \$6.50

6 oz. of fresh ground beef char broiled to perfection. Served with lettuce, tomato, onion and French fries. Cheese choices: cheddar, American, mozzarella.

French Fries \$2.50 w/ cheese \$3.50

Sweet Potato Fries \$3.50

**The following items are
available from 4pm - 10pm**

Sautéed Andouille and Garlic Bread Croutons \$8

Spicy Cajun Andouille sausage sautéed in olive oil then tossed with garlic bread croutons.

Crawfish, Andouille, and Roasted Red Pepper Ravioli \$12

Served in a light seafood and roasted tomato broth.

Black Pepper Shrimp \$10

Tender Gulf shrimp tossed in cracked black pepper, then sautéed with sherry wine butter sauce.

Garlic & Herb Roasted Clams \$12

Little neck clams steamed in a white wine, butter, garlic and herb sauce.

Flat Iron "Bistro" Steak \$15

Lean and tender prime Flat Iron Steak is seared to your liking and served with crispy French fried potatoes and Caesar salad.

Tuna Tarter Martini \$10

Sushi grade Ahi Tuna is chopped and tossed in an Asian marinade. Served atop edamame.

Oysters Old Bay \$14

Cape May Salt Oysters are baked with crab meat, baby spinach, smoked gouda cheese and drizzled with lobster sauce.

Seared Mini Beef Roulades \$9

Green onions and chopped garlic are rolled in thinly sliced top sirloin then marinated. Served atop a port wine and honey reduction.

