

Appetizers



CRAB CAKE

Maryland crab, creole remoulade, red bell peppers, arugula. 18

CRAWFISH BAYOU DIP

Cream cheese, crawfish, jalapeños, green chilies, Lou Lou dust, toasted pita or veggies. (Substitute chicken). 16

SMOKED SALMON LAVASH*

Flatbread, smoked salmon, sun-dried tomatoes, arugula, mozzarella, parmesan, red chili flakes, smoked sea salt. 15

OYSTERS ON HALF SHELL*

Chesapeake, 1/2 dozen or dozen, horseradish, cocktail sauce, lemon, Crystal's hot sauce. 18 / 36

CREOLE MUSSELS

Pei mussels, tasso ham, garlic, onions, thyme, fire-roasted peppers, creole cream sauce, focaccia bread. 16

HUMMUS TRIO

House-made traditional hummus, two daily specialty hummus, pita or veggies. 13

CHEESE STICKS

House-made pizza crust, garlic butter, mozzarella, house-made marinara. 15

BOUDIN BALLS 22

Risotto, tasso ham, adouille sausage, cajun seasoning, cajun cream sauce

CHICKEN WINGS

Roasted wings, Dan O's Cajun Chipotle Dry Rub or Cajun Buffalo, choice of house-made bleu cheese or Dan O's Ranch. 15

CHEESE STICKS

House-made pizza crust, garlic butter, mozzarella, house-made marinara. 15

Soup & Salad

Add salmon 10, shrimp 9, roasted chicken 8.

SHE CRAB BISQUE

Lump crab, sherry wine, cream, shallots, paprika, green onions. 7/10

CLASSIC WEDGE*

Iceberg lettuce, smoked bacon, Roma tomatoes, red onions, house-made bleu cheese, bleu cheese crumbles. 13

CAESAR

Romaine lettuce, Cajun croutons, parmesan cheese, house-made Caesar dressing. 13

SEASONAL

Spring mix, pepitos, golden raisins, bleu cheese crumbles, Granny Smith apples, molasses vinaigrette 13

ROASTED CHICKEN SALAD

Roasted chicken, mixed greens, tomatoes, red onions, roasted red peppers, balsamic vinaigrette 15

Bayou

JAMBALAYA

Cajun tomato broth, smoked chicken, alligator sausage, shrimp, crawfish, peppered white rice. 22

GUMBO

Deep brown roux, smoked chicken, alligator sausage, shrimp, crawfish, peppered white rice. 22

RED BEANS & RICE

Slow-cooked beans, yellow onion, andouille sausage, peppered white rice. 20

ÉTOUFFÉE

Creamy tomato sauce, Cajun trinity vegetables, crawfish, peppered white rice. 22

BAYOU SAMPLER

Jambalaya, gumbo, crawfish etoufee, and red beans and rice 32

Pizza

Vegan cheese +3 and cauliflower crust +3.

THE LOU CHICAGO

Chicago deep dish pizza, cheese blend, pepperoni, sausage, mushrooms, bring a fork. (Veggie options available). 12" 35

VEGGIE PIZZA

Mozzarella cheese spinach, red peppers, onions, mushrooms, squash, zucchini, garlic butter sauce. 10" 18

CAJUN SEAFOOD PIZZA

Mozzarella cheese, crawfish, shrimp, mushrooms, white onions, red peppers, sun-dried tomatoes, blackened parmesan cream sauce 10" 26



Entrees & Handhelds

BOURBON SALMON*

Pan-seared Alaskan salmon, bourbon glazed, cheddar grits, sauteed veggies 25

SHRIMP AND GRITS

New Orleans-style shrimp, garlic, Lou Lou dust, butter, fried okra, scallions, red peppers, cheddar grits 22

CHICKEN CARBONARA

Chicken, fresh mushrooms, red onions, green onions, bacon, parmesan cream sauce, linguine 16
(Gluten-free pasta available +3).

FOUR CHEESE RAVIOLI

Ricotta, asiago, mozzarella, parmesan, ravioli, zucchini, squash, spinach, red onion, asparagus, mushroom, pesto cream sauce. 18. (Add salmon 10, shrimp 9, roasted chicken 8).

CLASSIC BURGER*

Half-pound patty, Wild Bill cheese, lettuce, tomato, onions, cajun aioli, brioche bun, Cajun fries. 16

CRAB CAKE SANDWICH

Maryland Crab Cake Patty, creole remoulade, red bell peppers, arugula, brioche bun, choice of side 20

ROASTED CHICKEN WRAP

Roasted chicken, pesto aioli, spring mix, roasted red peppers, tomatoes, parmesan, choice of side 16

BLT WRAP

Avocado, romaine, tomatoes, bacon, Dan O's Spicy Ranch, choice of side 16

SEAFOOD PO BOY

New Orleans-style shrimp, crawfish, andouille sausage, lettuce, tomato, remoulade, French bread, cajun fries 21

FRIED OYSTER PO BOY

Cajun dusted oysters, lettuce, tomato, remoulade, French bread, cajun fries 20

Sweets

BREAD PUDDING

Oven-baked brioche, vanilla bourbon sauce, caramel, powdered sugar. 12

BANANAS FOSTER CHEESECAKE

Vanilla cheesecake, bananas, dark rum, dark liqueur, brown sugar, powdered sugar, creamy butter sauce. 12

BEIGNETS

Five fried fritters, chocolate mousse, powdered sugar. 12

CHOCOLATE CAKE

Doubled layered cake, chocolate mousse, raspberry, milk chocolate, Oreo crumbles. 12

BANANA PUDDING

Vanilla pudding, wafers, caramel, whipped cream, bananas. 9

ROTATING VEGAN DESSERT

Ask server for details

CHEF NIKKI'S DAILY SPECIAL

Ask server for details

Sides

CREOLE KALE 6

CHEDDAR GRITS 6

SAUTÉED SPINACH 6

PEPPERED WHITE RICE 6

ASPARAGUS 6

CAJUN FRIES 6

20% gratuity will be added to parties of 6 or more

\$3 split fee

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.*