

MARDI GRAS 2026

APPETIZERS

CRAB CAKE - 18
MARYLAND CRAB, CREOLE REMOULADE, RED BELL PEPPERS, ARUGULA.

CRAWFISH BAYOU DIP - 16
CREAM CHEESE, CRAWFISH, JALAPEÑOS, GREEN CHILIES, LOU LOU DUST, TOASTED PITA OR VEGGIES. (SUBSTITUTE CHICKEN).

OYSTERS ON HALF SHELL - 18/36
CHESAPEAKE, 1/2 DOZEN OR DOZEN, HORSERADISH, COCKTAIL SAUCE, LEMON, CRYSTAL'S HOT SAUCE.

HUSHPUPIES & DIP - 8
DEEP-FRIED CORNMEAL, CAJUN BUTTER, SMOKED HONEY.

WILD BILL'S FAMOUS CAJUN CHEESE - 14
SERVED WITH OUR HOUSE MADE BREADSTICKS

SOUP

SHE CRAB BISQUE - 7/10
LUMP CRAB, SHERRY WINE, CREAM, SHALLOTS, PAPRIKA, GREEN ONIONS.

ENTREES

JAMBALAYA - 22
CAJUN TOMATO BROTH, SMOKED CHICKEN, ALLIGATOR SAUSAGE, SHRIMP, CRAWFISH, PEPPERED WHITE RICE.

GUMBO - 22
DEEP BROWN ROUX, SMOKED CHICKEN, ALLIGATOR SAUSAGE, SHRIMP, CRAWFISH, PEPPERED WHITE RICE.

RED BEANS & RICE - 22
SLOW-COOKED BEANS, YELLOW ONION, ANDOUILLE SAUSAGE, PEPPERED WHITE RICE.

ÉTOUFFÉE - 22
CREAMY TOMATO SAUCE, CAJUN TRINITY VEGETABLES, CRAWFISH, PEPPERED WHITE RICE.

CAJUN SAMPLER - 32
CAN'T DECIDE? TRY ALL FOUR BAYOU DISHES! A CULINARY TOUR OF NEW ORLEANS!

SPICY CRAWFISH LINGUINE - 20
CRAWFISH, TASSO HAM, ROASTED RED PEPPERS, GREEN ONIONS, AND A FRANK'S RED HOT CREAM SAUCE.

CAJUN CHICKEN WINGS - 15
ROASTED WINGS, DAN O'S CAJUN CHIPOTLE DRY RUB OR CAJUN BUFFALO SAUCE, CHOICE OF HOUSE-MADE BLEU CHEESE OR DAN O'S RANCH.

BOUDIN BALLS (3) - 22
RISOTO, TASSO HAM, ANDOUILLE SAUSAGE, CAJUN SEASONING, REMOULADE.

CREOLE MUSSELS - 16
PEI MUSSELS, TASSO HAM, GARLIC, ONIONS, THYME, FIRE-ROASTED PEPPERS, CREOLE CREAM SAUCE, FOCACCIA BREAD.

WE KINDLY ASK THAT YOU LIMIT YOUR VISIT TO 1.5 HOURS SO THAT EVERYONE HAS A CHANCE TO PARTY WITH US FOR MARDI GRAS!

PLEASE CHECK OUT THE LIVE MUSIC WHEN YOU'RE FINISHED EATING!

BLACKENED MAHI - 34
BLACKENED MAHI, SERVED WITH CRAWFISH ÉTOUFFÉE, SHRIMP, PEPPERED WHITE RICE, MUSHROOMS.

SEAFOOD PO' BOY - 25
FRENCH BREAD, SHRIMP, CRAWFISH, ANDOUILLE, LETTUCE, TOMATOES, ONIONS, REMOULADE, CAJUN FRIES.

CRAB CAKE SANDWICH - 20
MARYLAND CRAB CAKE PATTY, CREOLE REMOULADE, RED BELL PEPPERS, ARUGULA, BRIOCHE BUN, CAJUN FRIES.

CRAWFISH MAC 'N' CHEESE - 16
CRAWFISH, CREAMY MAC 'N' CHEESE, BAKED BREAD CRUMBS. (SUBSTITUTE CHICKEN).

SHRIMP AND GRITS - 34
NEW ORLEANS-STYLE SHRIMP, GARLIC, LOU LOU DUST, BUTTER, FRIED OKRA, TASSO HAM, SCALLIONS, RED PEPPERS, CHEDDAR GRITS.

CLASSIC BURGER - 18
HALF-POUND PATTY, WILD BILL CHEESE, LETTUCE, TOMATO, ONIONS, BRIOCHE BUN, CAJUN FRIES.

MUFFULETTA SANDWICH - 16
HAM, SALAMI, PROVOLONE, AND HOUSE-MADE OLIVE TAPENADE, HOMEMADE FOCACCIA BREAD. SERVED WITH CAJUN FRIES.

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.

MARDI GRAS 2026

SWEETS

BREAD PUDDING - 12
OVEN-BAKED BRIOCHE, VANILLA
BOURBON SAUCE, CARAMEL, POWDERED
SUGAR.

BANANAS FOSTER CHEESECAKE - 12
VANILLA CHEESECAKE, BANANAS, DARK
RUM, DARK LIQUEUR, BROWN SUGAR,
POWDERED SUGAR, CREAMY BUTTER
SAUCE.

BEIGNETS - 12
FIVE FRIED FRITTERS, CHOCOLATE
MOUSSE, POWDERED SUGAR.

KING CAKE - 8

DRINKS

HURRICANE - 10
RUM, PINEAPPLE, ORANGE, PASSION FRUIT,
CRANBERRY, GRENADINE, MORE RUM

HAND GRENADE - 10
RUM, VODKA, GIN, MELON LIQUEUR, PINEAPPLE
JUICE

VOODOO PUNCH - 10
5 FLAVORS OF RUM, PINEAPPLE, ORANGE,
MELON

FRENCH 75 - 15
RABBIT HOLE BESPOKE GIN, LILLET BLANC,
LEMON, SIMPLE, PROSECCO

VIEUX CARRE - 18
KNOB CREEK RYE, COURVOISSIER COGNAC, DOM BENEDICTINE, SWEET
VERMOUTH, PEYCHAUD'S, ANGOSTURA

SAZERAC - 13
KNOB CREEK RYE, ABSINTHE RINSE, PEYCHAUD'S

KING CAKE ESPRESSO MARTINI - 14
ABSOLUT VANILLA, COLD BREW, KING CAKE CREAM LIQUEUR

BEER

ABITA AMBER - 6

ABITA PURPLE HAZE - 6

VOODOO RANGER IPA - 7