

APPETIZERS

	Half Dozen	Dozen
Chargrilled Oysters	15	28
Gulf oysters loaded with garlic butter and parmesan cheese.		
*Raw Oysters	12	20
Plump, mild and smooth gulf oysters		
Wings	9	16
Choose your flavor, Buffalo, Cajun (dry rub), Citrus Pepper, Garlic Parmesan, Hot & Sticky,		
Boudin Balls	8	
Gator		16
Calamari Strips	7	
Gumbo		9
Fried Okra	5	
Hush Puppies		5
Fried Pickles	6	
Jambalaya Bites		7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

APPETIZERS CONTINUED.....

Jumbo Lump Crab Cakes.....	20
NOLA Barbecue Shrimp.....	12
Shrimp Cocktail.....	21
Shrimp & Grits.....	10
Wash Beans - (Red Beans & Rice).....	6



SPECIALTIES

- Big Eazy.....28**
Have it all! Catfish, shrimp, calamari and soft shelled crab, all golden fried with hush puppies & Cajun Fries.
- Cajun Pastalaya.....16**
Sausage, shrimp, chicken, peppers and linguini in a Cajun cream sauce.
- Catfish Atchafalaya.....18**
Blackened Catfish smothered in a crawfish cream sauce on a bed of Dirty Rice.
- Crawfish Etouffee.....16**
Rich creamy crawfish stew served alongside steamed white rice.
- Lobsta or Shrimp Pasta.....26**
Grilled lobster tail or Grilled Shrimp with garlic butter linguini, parmesan, and served with a few crostini.
- Lobster Tchoupitoulas.....50**
Whole grilled lobster with clams, shrimp, lump crab meat and linguini topped with garlic butter and parmesan.
- Redfish Spillway.....25**
Grilled Redfish and Jumbo Lump Crab tossed in our Spillway Sauce with Parmesan and loaded on to oyster shells.

BOIL (MARKET PRICE)

*Seasonal

- * **Blue Crab 14**
- * **Clams 13**
- * **Crawfish 12**

- * **Dungeness Crab 36**
- King Crab 60**
- Lobster 24**

- Mussels 12**
- Shrimp 16**
- Snow Crab 31**

Veggies 7

Perfect Storm...75

Corn & Potato, King Crab, Mussels, Shrimp, Veggie

The Catch...140

Corn, Dungeness Clusters, King Crab, Potato & Sausage, Snow Crab

BOIL SAUCES

(Extra Side of Sauce is 1.25)

- Cajun**
- Citrus Pepper**
- Garlic**
- Trinity**
- Classic**

HEATS

(Think before you heat. No take backs!)

- #0 Safe Zone**
- #1 Shallow End**
- #2 Temperature Risin**
- #3 Alarm**
- #4 Ring of Fire**
- #5 Panic Button**
- #6 Alamo Reaper**



ADDITIONS

- Corn.....1**
- Dungeness Cluster..19**
- Lobster Tail.....24**
- Potato.....50 cents**
- Sausage (4 pieces).....2**
- Veggies.....5**

BOUNTY OF THE SEA

FEEDS 16 - 20
600.00

- 2 lbs. Clams**
- 4 Dungeness Crab Clusters**
- 2 lbs. King Crab**
- 6 lbs. Lobster Tails**
- 2 lbs. Mussels**
- 4 lbs. Shrimp**
- 2 lbs. Snow Crab**
- 2 Whole Dungeness Crab (4 to 5 lbs.)**
- 2 Whole Lobsters (4 to 5 lbs.)**



16 pcs. of Corn • 16 pcs. of Potatoes • 16 pcs. of Sausages • 2 lbs. of Veggies
6 pts. of Your Favorite Sauce and Heat

SIDES

French Fries	3	Onion Rings	6
Cajun Fries	3	Potato Salad	2
Sweet Potato Fries	5	Side of Sauce	1.50
Cole Slaw	2	Soppin Bread	3.50
Cornbread	3	Steamed Rice	2
Dirty Rice	7	1/2 LB. Veggies	5
Jambalaya	10		



PO'BOYS & MORE

Po'Boys are dressed with lettuce, tomato, pickle and mayo on a French roll. Add Cajun Fries for 2 dollars.

Shrimp.....12

Catfish.....13

Soft Shell Crab.....14

Combo.....14

(Choose 2: Catfish Strips, Chicken Strips, Cod, Shrimp)

Muffuletta Sandwich.....9

Lobster Roll.....30

Served with cajun Fries and Cole Slaw.

Crawfish Roll.....14

BASKETS

Served With Cajun Fries unless otherwise stated.

Sub: O-Rings or Sweet Potato Fries 1 dollar Dirty Rice 3 dollars

Catfish.....14

Chicken Tenders.....8

Cod.....9

Shrimp.....12

Soft Shell Crab.....14

Combo.....15

(Choose 2: Catfish Strips, Chicken Strips, Cod, Shrimp)

Redfish.....12

Cajun grilled, served with steamed rice.

Salmon.....12

Grilled with citrus garlic butter, served with steamed rice.

DESSERTS

Banana Puddin	6
Bread Pudding	6
Cheesecake Flight ...(All 4 Flavors).....	24
Peach Crisp Cheesecake	6.50
Strawberry NY Cheesecak	6.50
Triple Chocolate Cheesecake	6.50
Turtle Cheesecake	6.50
Pecan Pie a la mode	5
Root Beer Float	4
Turtle Brownie a la mode	5



FOUNTAIN DRINK

Barq's Root Beer	2.75
Coke	2.75
Diet Coke	2.75
Dr. Pepper	2.75
Hi-C Fruit Punch	2.75
Iced Tea	2.75
Minute Maid Lemonade ...	2.75
Sprite	2.75
Sweet Tea	2.75

BOTTLES

Big Red	3
Coca Cola	3
Orange Fanta	3
Topo Chico	3



SIGNATURE COCKTAILS

Gentilly Julep.....**13**

Treaty Oak Red Handed Bourbon, fresh mint, sugar, soda water.

NOLA 75.....**13**

Hennessy VS, Chambord, sparkling wine, lemon.

Old Fashioned.....**13**

Treaty Oak Red Handed Bourbon, Peychaud and cherry bitters, Amarena cherry.

*** Oyster Shooter**.....**8**

Kruto Vodka, bloody mix and a Raw Oyster. Sluurp!

Sazerac.....**13**

The original cocktail. Sazerac Rye, Herbsaint Liqueur, lemon peel.

The Delta.....**13**

Bacardi Silver, Maraschino Liqueur, grapefruit, lime, Amarena cherry.

The Temptress.....**13**

Treaty Oak Waterloo Antique Gin, sparkling wine, lavender honey syrup, lemon.

The Uptown.....**13**

Bulleit Rye, Dolin Sweet Vermouth, cherry bitters, Amarena cherry. Served up.

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SIGNATURE DRINKS

Hurricane - Flight.....**22**

A variation of our 4 signature Hurricane drinks!

Smash'd Margarita Flight.....**22**

A flight of your SMASH'D Margarita favorites! Classic, Prickly Pear, Mango and Strawberry!

Bayou Tea.....**10**

Brewed Sweet Tea spiked with Deep Eddy Peach Vodka and lots of lemon.

Cajun Mule.....**10**

Sailor Jerry's Spiced Rum, ginger beer and lime with a Cajun rim.

Fleur De Lis.....**10**

Kruto Vodka, St Elder Elderflower Liqueur, grapefruit and lime. Fresh and refreshing!

Broken Levee Hurricane.....**10**

Mixture of Silver and Dark Rums , orange juice, and passion fruit This signature drink is complimented with grenadine, then garnished with both a cherry and orange slice.

Category 5 Hurricane.....**10**

Dangerous blend of Silver & Gold Rum with Passion Fruit, Mango, OJ & Almond Syrup (Previously just named Hurricane)

Storm Surge Hurricane.....**10**

Mixture of Silver and Spiced Rums, cranberry juice, orange juice, and pineapple juice. This signature drink is complimented with blue curacao, then garnished with both cherry and orange slice.

SIGNATURE DRINKS CONTINUED.....

The Eye Hurricane.....10

Mixture of Silver and Coconut Rums, vodka, orange juice, and pineapple juice. This signature drink is complimented with grenadine, then garnished with both a cherry and orange slice.

Michelada.....10

This Mexican Bloody Mary is a savory mixture of Tomato Juice, Spices, and Beer.

Red Lemonade.....10

Locally distilled Bourbon, Orange Liqueur and our house made Sweet-n-Sour.

Sangria.....10

Red or White, depending on the season.

Smash'd Daiquiri.....10

Bacardi Silver Daiquiri served on the rocks. Choose.

Smash'd Margarita.....10

Hand shaken over ice. Classic, Strawberry, Mango, Guava, Prickly Pear or Watermelon.

Smash'd Mary.....10

Kruto Vodka, bloody mix garnished with pickled veg and crab leg.

Spicy Margarita.....10

Shaken mixture of our Signature SMASH'D Margarita Mix, Heat Level #2 and dash of hot sauce.

DRAFT BEER

Abita Purple Haze.....	5
Bud Light.....	4
Dos Equis.....	5
Michelob Ultra.....	4
Miller Lite.....	4
Shiner Bock.....	5

BOTTLES & CANS

Budweiser.....	4
Coors Light.....	5
Corona.....	5
Heineken.....	5
Lone Star.....	3
Lone Star Light.....	3
Stella Artois.....	5



HOUSE WINES FEATURING BAREFOOT CELLARS

Cabernet Sauvignon.....4

Chardonnay.....4

Merlot.....4

Moscato.....4

Pinot Grigio.....4

Albarino

Torraxal.....10/40

Cabernet Sauvignon

Dark Horse.....8/30

Cabernet Sauvignon

Louis Martini.....11/44

Chardonnay

Oyster Bay.....9.5/38

Chardonnay

Sand Point.....7/28

Malbec

Deseno.....8.5/34

Merlot

Sky Fall.....10/40

Pinot Grigo

Barone Fini.....8.5/34

Pinot Noir

Hob Nob.....8/32

Prosecco

La Marca.....Split...9

Red Blend "GSM"

Barrossa Valley.....10/40

Rose

Fleur De Prirres.....11/44

Sauvignon Blanc

Oyster Bay.....9.50/38

Sauvignon Blanc

Sand Point.....7/28

Shiraz

Barrossa Valley.....10/40

BY THE GALLON

Bayou Tea (1/2 Gal)	30
Bayou Tea (Gallon)	45
Hurricane (1/2 Gal)	30
Hurricane (Gallon)	45
Hurricane Flight	45
Margarita Flight	45
Sangria (1/2 Gal)	30
Sangria (Gallon)	45
Smash'd Margarita (1/2 Gal)	30
Smash'd Margarita (Gallon)	45
Sweet Tea (Gallon)	5
Unsweetened Tea (Gallon)	5

COOK AT HOME BOIL KIT

Bayou St John Small.....50

Feeds 2-3 with 2LBS of Shrimp, 2 Pieces of Corn, 2 Potatoes, 8 pieces of Sausage, Crab Boil Seasoning, Classic Seasoning and Trinity Butter Sauce Heat #0

Bayou St John Large87

Feeds 4-5 with 4LBS of Shrimp, 4 Pieces of Corn, 4 Potatoes, 16 pieces of Sausage, Crab Boil Seasoning, Classic Seasoning and Trinity Butter Sauce Heat #0

Bywater Small.....83

Feeds 2-3 with 1LB Snow Crab, 1LB Dungeness Crab, 1LB of Shrimp, 2 Pieces of Corn, 2 Potatoes, 8 pieces of Sausage, Crab Boil Seasoning, Classic Seasoning and Trinity Butter Sauce Heat #0

Bywater Large.....153

Feeds 4-5 with 2LB Snow Crab, 2LB Dungeness Crab, 2LB of Shrimp, 4 Pieces of Corn, 4 Potatoes, 16 pieces of Sausage, Crab Boil Seasoning, Classic Seasoning and Trinity Butter Sauce Heat #0

Grand Isle.....218

Feeds 6-7 with 1LB King Crab, 2LB Snow Crab, 1LB Dungeness Crab, 2LB of Shrimp, 1LB Mussels, 2 Lobster Tails, 4 Pieces of Corn, 4 Potatoes, 16 pieces of Sausage, Crab Boil Seasoning, Classic Seasoning and Trinity Butter Sauce Heat #0