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# BRUNCH

**IMPERIAL BLOODY MARY 14**  
**BOTTOMLESS\* MIMOSA 11**

\*WITH PURCHASE OF ENTRÉE, ENDS AT 3:00PM

## APPETIZERS

CAJUN BOUDIN SPRING ROLLS w PONZU SAUCE 12  
BOUDIN BISCUITS & GRAVY 14  
CHARBROILED OYSTERS 16  
(1/2 DZ) SPICY GARLIC BUTTER, PANKO BREAD CRUMBS, ROMANO  
CHARBROILED SHRIMP 26  
(1/2 DZ) SPICY GARLIC BUTTER, PEPPERJACK, GOUDA

## SOUPS/SALADS

TURTLE SOUP w CHOPPED EGG, SHERRY c 10 B 16  
SEAFOOD GUMBO c 12 B 18  
HOUSE SALAD CREAMY TABASCO JELLY VINAIGRETT, CRISPY ONIONS 9  
CAESAR SALAD w CHOPPED EGG & CROUTONS 11

## ENTREES

FRESH FRUIT WAFFLES, BACON, 2 EGGS 16  
OMELET DU JOUR w COUNTRY POTATOES 18  
SUNRISE CRAB CAKE, SUNNY-SIDE UP EGG w HOLLANDAISE 26  
CREOLE BRUNCH PUDDING, SUNNY-SIDE UP EGG w COUNTRY GRAVY 14  
FILET TIPS & SCRAMBLED EGGS  
OVER ROASTED GARLIC GOUDA MASHED POTATOES w HOLLANDAISE 25  
FRIED SMOKED CHICKEN & WAFFLE w APPLEWOOD SMOKED BACON 16  
10 OZ. SMOKED PRIME RIB, 2 EGGS w COUNTRY POTATOES 29  
8 OZ. SIGNATURE BURGER w HOUSE CUT FRIES 16 ADD EGG +1  
CAJUN RUBBED PRIME NEW YORK STRIP, 2 EGGS w COUNTRY POTATOES 46  
FRIED COLOSSAL GULF SHRIMP w DIRTY RICE 22

*OUR COUNTRY POTATOES ARE TOSSED WITH ONIONS, MIXED PEPPERS AND ANDOUILLE.*