



DINNER MENU

STARTERS

BOOM BOOM SHRIMP \$14
fried shrimp garnished with a spicy aioli

BLUE CRAB AND CRAWFISH DIP \$12
Served with toast points

GATOR BITES \$14
Fried alligator served with creole aioli

PO BOY SANDWICHES

Served with our fries

BLACKENED SHRIMP \$14
Dressed with lettuce, tomatoes & remoulade

FRIED SHRIMP \$14
Dressed with lettuce, tomatoes & remoulade

CHICKEN (fried or blackened) \$14
Dressed with lettuce, tomatoes & remoulade
Extra dressed in our andouille sausage gravy for an additional \$4

CATFISH (fried or blackened) \$13
Dressed with lettuce, tomatoes & remoulade

FRIED GATOR \$14
Dressed with lettuce, tomatoes & a creole aioli

FRIED OYSTER \$14
Dressed with lettuce, tomatoes & remoulade served with potatoes

SIDES

CAJUN FRIES \$5
MASHED POTATOES \$5
STONE GROUND GRITS \$5
GARDEN SALAD \$5
MAC 'N CHEESE \$5
BRUSSEL SPROUTS \$5
HUSH PUPPIES \$5

OYSTERS

HALF SHELL* \$15 for 6 or \$25 for 12
Served with cocktail sauce
FRIED OYSTERS \$12 for 6 or \$20 for 12
Served cocktail sauce

BOILS

WHOLE CRAWFISH \$15 per LB.
Served with melted butter
Add grilled andouille sausage for an additional \$5

SPICED PEEL & EAT JUMBO SHRIMP
\$15 for ½ LB. or \$25 per LB.
Add grilled andouille sausage for an additional \$5

SHRIMP AND CRAWFISH
\$25 ½ LB. of each
Add grilled andouille sausage for an additional \$5

THE STAPLES

JAMBALAYA SUPREME** \$20
with rice, Chicken, Andouille, Shrimp & Crawfish
Can be prepared vegan (no proteins)

RED BEANS 'N RICE** \$15
served with grilled andouille sausage
(add shrimp, crawfish or both for \$5)
Can be prepared vegan (no proteins)

JAMBALAYA cup** \$6
Prepared Vegan
add chicken or andouille sausage for \$3
add shrimp or crawfish for \$5

RED BEANS 'N RICE cup** \$6
Prepared Vegan
add chicken or andouille sausage for \$3
add shrimp or crawfish for \$5

ENTREES

JAMBALAYA PASTA** \$24
grilled chicken, andouille sausage, sautéed Shrimp, peppers, onions & rotini noodles tossed in our cajun cream sauce. served with toast points

CRAB CAKES \$26
two fried lump Virginia crab cakes served with remoulade & two sides

CRAB & CRAWFISH MAC 'N CHEESE \$22

BLACK 'N BOOM CHICKEN \$20
Two blackened chicken thighs topped with our Boom Boom sauce with choice of two sides

CAJUN FRIED CHICKEN \$20
topped with gravy and served with two sides

CAJUN FRIED or BLACKENED CATFISH \$18
served with two sides & cocktail sauce

BOURBON STREET SHRIMP 'N GRITS \$24**
sautéed shrimp, andouille sausage, peppers, and onions deglazed with Bourbon and finished with a spicy cream sauce over local yellow stone ground grits

FRIED SHRIMP \$20
served with two sides

COCKTAILS

OYSTER SHOOTER

Chilled Ketel One Vodka or Hornitos Tequila
with hot sauce

THE HURRICANE

white rum and dark rum with pineapple, lime juice,
orange juice & grenadine

HURRICANE GONZI

Hornitos Tequila with pineapple, lime
& orange juice plus grenadine

VOODOO MULE

Choice of Ketel One Vodka, Bulleit Bourbon or with
ginger beer & fresh lime juice

BOURBON STREET LEMONADE

Bulleit Bourbon, sour & simple syrup

DINNER:

MON/TUE/THU/FRI/SAT/SUN

4pm-10pm

BRUNCH:

SATURDAY & SUNDAY 10am-3pm

BAR: OPEN UNTIL 2am

THANK YOU!

PLEASE TIP YOUR SERVER

20% Gratuity Added to Parties of 5 or More

** contains pork product

*- These items can be prepared raw or undercooked. Consuming raw,
or undercooked meats, poultry, seafood, shellfish, and eggs may
increase the risk of foodborne illness, especially if you have a medical
condition.

Updated: 3/30/2022

BEER LIST

DRAFTS

Bell's Amber

Comstock, MI | Amber Ale | 5.8% ABV

Hardywood Singel

Richmond, VA | Belgian | 6.2% ABV

Calvert Excellent Adventure

Baltimore, MD | America IPA | 7% ABV

Allagash White

Portland, ME | Belgian Whitbeir | 5.1% ABV

Legend Brown Ale

Richmond, VA | Brown Ale | 5.8% ABV

Starr Hill The Love

Richmond, VA | Hefeweizen | 5.1% ABV

Buskey Dry Cider

Richmond, VA | Cider | 5.5% ABV

Hardywood Great Return

Richmond, VA | American IPA | 7.5% ABV

Bell's Two Hearted

Comstock, MI | American IPA | 7% ABV

Cigar City Jai Alai

Tampa, FL | America IPA | 7.5% ABV

Bold Rock Apple Hard Cider

Nellysford, VA | Hard Cider | 4.7% ABV

Kindred Sprit HeadSpace

Goochland, VA | American IPA | 7.7% ABV

Legend Z-Dam

Richmond, VA | Golden Ale | 6% ABV

Pale Fire Red Molly

Harrisonburg, VA | Irish Red Ale | 5.6% ABV

Oscar Blues Old Chub

Brevard, NC | Scotch Ale | 8% ABV

Devils Backbone Vienna Lager

Roseland, VA | American Amber Ale | 5.8% ABV

Ardent Pilsner

Richmond, VA | Pilsner | 5% ABV

3 Floyds Zombie Dust

Hammond, IN | Pale Ale | 6.2% ABV

Abita TurboDog

Abita Springs, LA | Brown Ale | 5.6% ABV

Abita Purple Haze

Abita Springs, LA | Lager | 4.2% ABV

CANS

Twisted Tea

Cincinnati, OH | Hard Ice Tea | 5% ABV

Pabst Blue Ribbon

Milwaukee, WI | American Lager | 4% ABV

White Claw Hard Seltzer

Mango or Black Cherry

Chicago, IL | Hard Seltzer | 5% ABV

High Noon Hard Seltzer

Various Flavors

Modesto, CA | Hard Seltzer | 4.5% ABV

Guinness

Dublin, Ireland | Irish Stout | 4.2% ABV

BOTTLES

Bud Light

St. Louis, MO | Pale Lager | 4.2% ABV

Budweiser

St. Louis, MO | Pale Lager | 5% ABV

Miller Lite

Milwaukee, WI | Pale Lager | 4.2% ABV

Coors Light

Golden, CO | Pale Lager | 4.2% ABV

Corona Extra

Mexico | Pale Lager | 4.5% ABV

Michelob Ultra

St. Louis, MO | Pale Lager | 4.2% ABV

Stella Artois

Belgium | European Pale Lager | 5.2% ABV

Updated: 6/10/2022

