



# DINNER MENU

## STARTERS

### **BOOM BOOM SHRIMP \$14**

Fried shrimp garnished with a spicy aioli

### **BLUE CRAB AND CRAWFISH DIP \$14**

Served with toast points

### **GATOR BITES \$15**

Fried alligator served with creole aioli

### **SWAMP FRIES \$12**

Our cajun fries smothered in our crawfish cream sauce and topped with cheddar

## PO BOY SANDWICHES

*Served with our fries*

### **SHRIMP \$15**

Blackened or Fried

Dressed with lettuce, tomatoes & remoulade

### **CHICKEN (fried or blackened) \$15**

Dressed with lettuce, tomatoes & remoulade

Extra dressed in our andouille sausage gravy for an additional \$4

### **CATFISH (fried or blackened) \$15**

Dressed with lettuce, tomatoes & remoulade

### **FRIED GATOR \$15**

Dressed with lettuce, tomatoes & a creole aioli

### **FRIED OYSTER \$15**

Dressed with lettuce, tomatoes & remoulade served with potatoes

## BOILS

### **WHOLE CRAWFISH \$15 per LB.**

Served with melted butter

Add grilled andouille sausage for \$5

### **SPICED PEEL & EAT JUMBO SHRIMP**

\$15 for ½ LB. or \$25 per LB.

Add grilled andouille sausage for \$5

### **SHRIMP AND CRAWFISH**

\$25 ½ LB. of each

Add grilled andouille sausage for \$5

## DESSERT

### **BEIGNETS (3) \$7**

### **BREAD PUDDING \$7**

## OYSTERS

**HALF SHELL\*** \$15 for 6 or \$25 for 12

**FRIED OYSTERS** \$12 for 6 or \$20 for 12

## GUMBO

**CHICKEN & ANDOUILLE SAUSAGE\*\*\$22**

**SEAFOOD\*\*\$26**

*shrimp, crawfish, chicken & andouille sausage*

**VEGAN** \$6 for a cup

## ENTREES

### **TASTE OF N'AWLINS\*\* \$18**

a cup of Gumbo, Jambalaya, and Red Beans & Rice

*(add shrimp or crawfish for \$5)*

### **JAMBALAYA\*\* \$22**

with rice, Chicken, Andouille Sausage, Shrimp & Crawfish

*vegan option available*

*Cup: \$6 (vegan)*

### **RED BEANS 'N RICE\*\* \$15**

served with grilled Andouille Sausage

*(add shrimp or crawfish for \$5)*

*vegan option available*

*Cup: \$6 (vegan)*

### **JAMBALAYA PASTA\*\* \$24**

grilled chicken, andouille sausage, sautéed Shrimp, peppers, onions & rotini noodles tossed in our cajun cream sauce

### **CRAB CAKES \$28**

two fried lump Virginia crab cakes served with remoulade & two sides

### **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

## SIDES

**CAJUN FRIES \$5**

**MASHED POTATOES \$5**

**STONE GROUND GRITS \$5**

**GARDEN SALAD \$5**

**BRUSSEL SPROUTS \$5**

**HUSH PUPPIES \$5**

**FRIED OKRA \$5**

**MAC 'N CHEESE \$5**

\*\* 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.

20% Gratuity Added to Parties of 5 or More

Updated: 6/2/2022

## **COCKTAILS**

### **OYSTER SHOOTER**

Chilled Ketel One Vodka or Hornitos Tequila  
with hot sauce

### **MINT JULEP**

Markers Mark Bourbon, simple syrup chilled over ice  
and garnished with mint

### **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**

# 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*

