

APPETIZERS

Shrimp Cocktail 13
Simmered in a Cajun boil and served with Cajun rémoulade, cocktail sauce and lemon

BBQ Bacon Wrapped Shrimp 13
Tender jumbo shrimp wrapped with applewood-smoked bacon, charbroiled and brushed with signature BBQ sauce

Crab Cakes 12
Pan-seared lump crab cakes served with Cajun rémoulade

Chicken Spring Rolls 10
Grilled chicken, black beans, cilantro, pepper jack cheese and served with sweet chili sauce

Firecracker Shrimp 13
Jumbo shrimp and grits served with BBQ cream sauce

Stuffed Mushrooms 11
Button mushroom caps stuffed with andouille sausage, chicken & mushrooms, topped with Gruyere cheese

Wonton Tacos 9
Grilled chicken breast served in a zesty teriyaki sauce and topped with a homemade Asian slaw

Fried Green Tomatoes 11
Served with crawfish tail meat and Hollandaise sauce

Teriyaki Chicken Wings 13
Flapper wings served with teriyaki sauce

SOUPS & SALADS

French Onion Soup 6
Served with a crostini, topped with Gruyere cheese

Chicken & Sausage Gumbo 6
Chicken, sausage and “dirty rice”

House Salad 5
Seasonal toppings, cornbread croutons and choice of dressing

Caesar Salad 8
Romaine lettuce, Caesar dressing, Parmesan, Reggiano and croutons
Add grilled chicken 5
Add grilled shrimp 7

Louie’s Wedge Salad 8
Iceberg, Maytag bleu cheese, tomato, onion and applewood-smoked bacon

STEAKS

We serve only the finest hand-selected, Choice aged beef.

Petite Filet	33
Filet	36
Rib Eye	37
New York Strip	33
Porterhouse	43

Surf up any entrée with grilled shrimp for only \$12!

Rare 110°F - Cool Red Center | Medium Rare 120°F - Warm Red Center | Medium 130°F - Hot Pink Center
Medium Well 140°F - Slight Pink Center | Well 165°F - Cooked Through

FISH & SEAFOOD

Blackened Redfish	28
Served with sautéed shrimp in a reduced cream sauce	
Crispy Shrimp	30
Tempura batter-crusted and served with cole slaw and lemon	
Country Fried Catfish	28
Mississippi raised catfish served with hushpuppies	
Cajun Shrimp & Crab Pasta	26
Crab, shrimp, penne and Cajun cream sauce	
Lobster Tail	50
Served with drawn butter and lemon	
Shrimp Scampi	30
Pasta, white wine, garlic, basil and cream	
Cajun Salmon	28
Pan-seared and served with a creamy Cajun shrimp sauce	

SPECIALTIES

Baby Back Ribs	30
Slow-cooked, fall-off-the-bone-tender ribs	
Stuffed Pork Chop	29
Stuffed with spinach, crispy applewood-smoked bacon, sun-dried tomatoes and Boursin® cheese	
Chicken Alfredo	28
Fettuccine, cream and Parmesan cheese	
Chicken Marsala	28
Pan-seared chicken breast topped with mushrooms and our Marsala wine sauce	

SIDES

Baked Potato	Twice Baked Potato	Sautéed Onions	Fries
Sautéed Mushrooms	Sweet Potato	Cauliflower Casserole	Seasonal Vegetable
Asparagus	Parmesan Potatoes	Creamed Spinach	

All side items are \$5 each.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.