

APPETIZERS

Shrimp Cocktail	14
Simmered in a Cajun boil and served with Cajun rémoulade, cocktail sauce and lemon	
BBQ Bacon Wrapped Shrimp	14
Tender jumbo shrimp wrapped with applewood-smoked bacon, charbroiled and brushed with signature BBQ sauce	
Crab Cakes	16
Pan-seared lump crab cakes served with Cajun rémoulade	
Chicken Spring Rolls	12
Grilled chicken, black beans, cilantro, pepper jack cheese and served with sweet chili sauce	
Firecracker Shrimp	14
Jumbo shrimp and grits served with BBQ cream sauce	
Fried Green Tomatoes	12
Served with crawfish tail meat and Hollandaise sauce	
Teriyaki Chicken Wings	14
Flapper wings served with teriyaki sauce	

SOUPS & SALADS

Chicken & Sausage Gumbo	8
Chicken, sausage and “dirty rice”	
House Salad	6
Seasonal toppings, cornbread croutons and choice of dressing	
Caesar Salad	8
Romaine lettuce, Caesar dressing, Parmesan, Reggiano and croutons	
Add grilled chicken	13
Add grilled shrimp	15
Louie’s Wedge Salad	8
Iceberg, Maytag bleu cheese, tomato, onion and applewood-smoked bacon	
Louie’s Spinach Salad	9
Tender spinach, boiled egg, crumbled bacon, red onion, Gorgonzola cheese and praline bits in our signature balsamic vinaigrette dressing	

STEAKS

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

Petite Filet	50
Filet	60
Rib Eye	62
New York Strip	60
Porterhouse	77

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

Crispy Shrimp	32
Tempura batter-crusted and served with cole slaw and lemon	
Country Fried Catfish	30
Mississippi raised catfish served with hushpuppies	
Cajun Shrimp & Crab Pasta	28
Crab, shrimp, penne and Cajun cream sauce	
Cajun Salmon	30
Pan-seared and served with a creamy Cajun shrimp sauce	

SPECIALTIES

Baby Back Ribs	35
Slow-cooked, fall-off-the-bone-tender ribs	

Fresno Chicken	21
Panko-crusted 8-ounce boneless breast of chicken, deep-fried to a golden brown, topped with crumbled bacon and melted Cheddar and Monterey Jack cheeses	

Chicken Alfredo	28
Fettuccine, cream and Parmesan cheese	

Country Fried Steak	18
11-ounce tender steak, lightly breaded and golden fried, topped with Boursin mashed potatoes and country gravy	

3-Pc. Fried Chicken Dinner	15
Leg, thigh and breast tossed in our signature dredge and fried to a crispy golden brown, served with steak fries	

SIDES

Baked Potato	Twice Baked Potato	Fries	Sweet Potato
Seasonal Vegetable	Asparagus	Creamed Spinach	

All side items are \$7 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.