

APPETIZERS

BOUDIN BALLS
Simmered pork mixed with Cajun rice and spices, corn dusted and fried served with de' Licious aioli.

CAJUN SALMON BITESCorn dusted and Cajun seasoned, fried golden brown.

Corn dusted and Cajun seasoned, fried golden brown tossed with Cajun hot honey sauce.

GUMBO ORLEANS cup **8.99** bowl **14.99** Shrimp, andouille, chicken, okra and Trinity simmered with dark roux and spices.

8 PIECE CUT WINGS
Tossed in your choice of sauce: Sweet Teriyaki, Banging
Bistreaux, Bar B Que, Hot, Hot Honey, Lemon Pepper

HOT HONEY WINGS
Four whole chicken wings tossed in our signature sauce.

GREEN TOMATO TCHOUPITOULAS

Green tomatoes hand-breaded and deep fried topped with Crawfish and Cajun Cream sauce.

14.99

PO'BOY'S AND BURGERS

NEW ORLEANS POBOY

18.95

Choice of Shrimp, Chicken, Catfish, Oyster, Crawfish Served fried or blackened with lettuce, tomato, pickles and de' Llicious aioli sauce. Served with fresh cut fries.

BISTREAUX BURGER 13.95

1/2 lb. Angus beef your choice of pepper jack or cheddar cheese and lettuce, tomato, pickles, red onions and de'Licious aioli sauce. Served with fresh cut fries.

CAJUN CHICKEN SANDWICH

13.95

27.96

Marinated chicken breast tossed in our signature Hot Honey sauce, pepper jack cheese, lettuce, tomato, pickles, red onions and de' Llicious aioli sauce. Served with fresh cut fries.

CAESER SALAD

Fresh cut Romaine lettuce, croutons and parmesan cheese topped with your choice of:

BLACKENED CHICKEN 15.95
SHRIMP 16.95
GRILLED SALMON 19.95

PARMESAN CRUSTED LAMB CHOPS (2)

DESSERTS

WHITE CHOCOLATE BREAD PUDDING 8.95
BEIGNET'S (4) 8.95
BANANA FOSTER'S BEIGNET'S (4) 10.95
CHOCOLATE LAVA CAKE 7.95

NEW ORLEANS FAVORITES

RED BEANS & RICE
A "New Orleans Staple" slow simmered with Trinity and Creole spices served with Jasmine Rice and a grilled Andouille link.

CHICKEN & BEINGETS

16.99

18.99

4 whole chicken wings, Creole seasoned and fried to perfection, drizzled with The Bistreaux Hot Honey sauce. Served with an order of our signature Beignets

CATFISH ACADIANFried catfish covered in Crawfish Etouffee served with Jasmine

rice and your choice of one side.

PARMESAN CRUSTED LAMB CHOPS (3) 34.99
Tender lamb chops, Creole seasoned, grilled to perfection. Served with your choice of two sides.

SHRIMP or CRAWFISH ETOUFFEE 19.99

A Cajun roux with Trinity, spices and your choice of shrimp or crawfish tail meat. Served with Jasmine Rice

BLACKENED RIBEYE STEAK 34.99

14 OZ USDA Black Angus Choice, Creole seasoned and charbroiled to your liking. Served with your choice of two sides.

GRITS

Creamy Southern-style grits blended with melty pepper jack cheese for a smooth, savory kick. Grits is covered in a rich sauce with Andouille sausage, Trinity and green onions. Topped with your choice of:

SHRIMP 19.99

FISH (CATFISH OR FLOUNDER) 18.99

GRILLED SALMON 22.99

PARMESAN CRUSTED LAMB CHOPS (2) 29.99

PASTA

Cavatappi Pasta tossed with, onions, peppers, Andouille sausage and Cajun Cream sauce. Tossed with your choice of:

BLACKENED CHICKEN 18.99
SHRIMP 19.99
GRILLED SALMON 22.99
PARMESAN CRUSTED LAMB CHOPS (2) 29.99

SEAFOOD PLATTERS

SELECTIONS

SIDES

* Catfish * Flounder * Shrimp * Oysters * Crawfish * Stuff Crab

Choose 1 selection 17.99
Choose 2 selections 24.99

Choose 3 selections 29.99

Served with fries and coleslaw | \$1.99 upcharge for different sides

6.95

* Dirty Rice * Grits * Coleslaw* Collard Greens* Broccolini Mac & Cheese * Fresh Cut Fries * Red Beans and Rice