

# STARTERS

<b>Voodoo Onion Rings</b>	10
With Ranch or Spicy Aioli	
<b>Crispy Fried Alligator*</b>	17
Spicy Aioli, Chives, Radicchio	
<b>Loaded Pierogies</b>	12
Mashed Potatoes, Onion Marmalade, Crème Fraîche	
<b>Fried Green Tomatoes</b>	10
Abita Amber Ale Batter, Cheddar, Creole Mustard Ranch	
<b>Cajun Grilled BBQ Shrimp (8)</b>	19
Cajun Slaw	
<b>Oysters* <sup>♠</sup></b>	MP
A Foursome or Dozen: Raw Half Shell or add \$1 per oyster for Rockefeller	
<b>NOLA Margherita Flatbread</b>	12
Fresh Grape & Sun-Dried Tomatoes, Basil Pesto, Fresh Mozzarella, Red Onions --Add Andouille, Chicken or Bacon (\$4), Add Shrimp (\$5)	
<b>Pissaladiere Flatbread</b>	14
Tasso Ham, Caramelized onions, Swiss Cheese, Fresh Thyme	
<b>Voodoo Crawfish</b>	18
Spicy aioli and Voodoo Dust	
<b>Zesty Fried Frog Legs</b>	15
Garlic Aioli	

## SALADS

Add Chicken \$5, Catfish \$6, Shrimp \$6, Salmon \$6, Steak \$7

<b>NOLA Salad <sup>♠</sup></b>	9
Petite Greens, Romaine, Red Onions, Sweet Potato Chips, Chèvre, Tomatoes, House Made Dijon Vinaigrette	
<b>Caesar Salad</b>	9
Romaine Lettuce, Parmesan Cheese, Cajun Croutons, House made Caesar Dressing	
<b>Pittsburgh Salad</b>	9
Romaine Lettuce, Petite Greens, Sautéed Mushrooms and Onions, Cherry Tomatoes, White Cheddar, French Fries, House Made Ranch	

## SOUPS

<b>Seafood Bisque</b>	12
Lobster, Shrimp, Crabmeat, Crawfish.	
<b>Gumbo Ya-Ya</b>	7
Chicken, Andouille Sausage, Okra, Filé, Steamed Rice	
<b>Cauliflower Soup <sup>VG</sup></b>	6
Cauliflower, Bread Crumbs, Fines Herbes	
<b>French Onion</b>	7
Caramelized Onions, Swiss Cheese, Baguette, Fines Herbes	

## \$5 SIDES

Voodoo Fries	White Rice/Cajun Rice
Fruit Salad	Beans and Greens

## ENTREES

<b>Seafood Jambalaya* (GF)</b> Cajun Creole Rice, Chicken, Shrimp, Andouille Sausage, Crawfish +Vegetarian option (\$19)	<b>30</b>
<b>Shrimp and Grits* <sup>✓</sup></b> Shrimp, Trinity, Amber Ale, Cheddar Grit, Candied Cold Smoked Bacon Vegetarian option (\$19)	<b>27</b>
<b>Grilled Chicken &amp; Dumplings* <sup>✓</sup></b> Ricotta Dumplings, Corn, Carrots, Leeks, Peas, Cajun Chicken Broth	<b>19</b>
<b>Grilled Catfish* (GF)</b> Sweet Potato Mashed, Cajun Vegetable Medley, Spiced Honey	<b>23</b>
<b>Cajun Ribeye</b> 12oz. Cajun Ribeye with Greens and Beans. Add Shrimp(\$6)	<b>35</b>
<b>Louisiana Pasta*</b> Penne, Shrimp, Chicken, Andouille Sausage, Mushroom, Cajun Cream, Shredded Parmesan. Add Crawfish (\$7)	<b>25</b>
<b>Crawfish Boil</b> Steamed Cajun Crawfish, Andouille Sausage, Corn on the Cob, Fingerling Potatoes.	<b>39</b>
<b>Crab Cake Dinner</b> Grilled Petite Asparagus, Arugula Salad, Pineapple Salsa, Voodoo aioli.	<b>28</b>
<b>Andouille Stuffed Peppers</b> Cajun Rice, Andouille, Zucchini, Yellow Squash, Mushrooms, Spinach, Creole Sauce. Vegetarian Option (\$18)	<b>21</b>

## SANDWICHES

Sandwiches served with choice of Voodoo Fries or Fruit Salad

<b>Seafood Po Boy</b> Fresh Baguette, Amber Ale Batter, NOLA Remoulade, House Pickles, Lettuce, Tomato Pick a Protein: Catfish(\$16), Shrimp(\$18), Alligator(\$21)	<b>17</b>
<b>NOLA Burger*</b> Fried Green Tomato, Mixed Field Greens, Spicy Aioli Add- Pepper Jack or Cheddar Cheese \$1	<b>17</b>
<b>Creole Pulled Pork Po Boy</b> Fresh Baguette, Braised Pork Shoulder, Cajun Slaw, Onion Rings, Sweet & Spicy Barbeque Sauce	<b>16</b>
<b>Cajun Chicken Sandwich</b> Brioche Bun, Pepper Jack Cheese, Bacon, Honey Mustard, Lettuce, Tomato, Onion	<b>16</b>
<b>Nashville Hot Chicken Sandwich</b> Brioche Bun, Buttermilk Marinated Chicken, Nashville Hot Sauce, Creole Ranch Dressing, Lettuce, Pickle, Red Onion	<b>17</b>

---

\* These items are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. GF - gluten free; <sup>✓</sup> - gluten free with modification  
 V - Vegan. VG - Vegetarian