



HOT TAILS & COLD HALF SHELLS

STARTERS

CRAWFISH AND ARTICHOKE DIP

Fresh Louisiana crawfish tails, chopped artichoke hearts and a variety of cheeses combined to make a rich and creamy dip. Served piping hot with crackers. 9.99

CORN AND CRAB BISQUE

Fresh corn and crabmeat simmered in creamy bisque. (cup) 6.99, (bowl) 11.99

RAW OYSTERS

Fresh shucked salty gulf oysters served on the half shell. (6) mkt price, (12) mkt price

JACK OYSTERS

Fresh shucked salty gulf oysters, topped with chopped jalapenos, bacon bits and pepper jack cheese. Charbroiled on the half shell. (6) mkt price, (12) mkt price

CHARBROILED OYSTERS

Fresh shucked salty gulf oysters lightly coated with Italian bread crumbs and Parmesan Romano cheese. Charbroiled on the half shell in garlic butter. (6) mkt price, (12) mkt price

NOTICE: THERE MAY BE RISKS ASSOCIATED WITH CONSUMING RAW SHELLFISH, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.

FRIED SEAFOOD

(ENTREES ARE SERVED WITH FRIES, SLAW AND FRENCH BREAD)

CATFISH

Pond raised catfish seasoned, beer battered and deep fried crispy. 17.99

SHRIMP

Jumbo gulf shrimp seasoned, beer battered and deep fried. 17.99

OYSTERS

Fresh shucked salty gulf oysters seasoned, beer battered and lightly fried. 18.99

COMBINATION

Combine any two seafood items from above. 19.99

POBOYS

(POBOYS ARE SERVED WITH A SIDE OF CHIPS)

CATFISH POBOY

Pond raised catfish filet seasoned, beer battered and deep fried crispy. Served on French bread dressed with lettuce, tomato and mayo. 11.99

SHRIMP POBOY

Jumbo gulf shrimp seasoned, beer battered and deep fried. Served on French bread dressed with lettuce, tomato and mayo. 11.99

OYSTER POBOY

Fresh shucked salty gulf oysters seasoned, beer battered and lightly fried. Served on French bread dressed with lettuce, tomato and mayo. 12.99

BOILED SEAFOOD

(EACH ORDER IS SERVED WITH 2 POTATOES)

BOILED CRAWFISH

Premium Louisiana crawfish boiled to perfection using our famous house seasoning blend. (3 Lbs) mkt price, (5 Lbs) mkt price

BOILED SHRIMP

Jumbo gulf shrimp boiled to perfection using our famous house seasoning blend. (1.5 Lbs) mkt price

BOILED 1/2 and 1/2

The best of both worlds. A combination of boiled crawfish and boiled shrimp. (2 Lbs crawfish + 1/2 Lb shrimp) mkt price

BOILED CRABS

Louisiana blue points boiled to perfection using our famous house seasoning blend. (1) mkt price, (6) mkt price

SIDES & EXTRAS

BOILED POTATOES (2) .89 | BOILED CORN (1) .89 | BOILED ONION (1) .89

BOILED MUSHROOMS (4) 1.00 | BOILED SAUSAGE LINK (1) 1.75

SLAW 1.50 | BOILED BOUDIN LINK (1) 2.50 | CAJUN BATTERED FRIES 1.99

LA CRAWFISH TIME DIP 1.50

KID'S MEAL

(KID'S MEAL IS SERVED WITH A DRINK, FRIES AND FRENCH BREAD)

FRIED CHICKEN STRIPS

White meat chicken strips deep fried crispy. 5.99

FRIED CATFISH

Pond raised catfish lightly seasoned, battered and deep fried crispy. 6.99

FRIED SHRIMP

Jumbo gulf shrimp lightly seasoned, battered and deep fried. 7.99

DESSERT

BREAD PUDDING

Bread pudding made in house using local French bread. Served piping hot covered in a delicious white chocolate sauce. 5.99 Add Vanilla Bean Ice Cream 6.99

SOFT DRINKS & TEA

SOFT DRINKS (20oz)

Pepsi, Dr. Pepper, Diet Pepsi, Diet Dr. Pepper, Mug Root Beer, 7-Up 2.85

TEA (20oz)

Sweetened Tea, Unsweetened Tea 2.85

WINE

CABERNET SAUVIGNON

Mondavi 5.75 | 14 Hands 7.00

PINOT NOIR

Salmon Creek 5.75

CHARDONNAY

Mondavi 5.75 | 14 Hands 7.00

MERLOT

Mondavi 5.75 | 14 Hands 7.00

PINOT GRIGIO

Mondavi 5.75 | Mezzacorona 7.00

WHITE ZINFANDEL

Beringer 5.75

BEER

DOMESTIC (12 oz LONGNECK) 3.00

Budweiser	Coors Light
Bud Light	Miller Lite
Michelob Ultra	Odoul's

CRAFT & IMPORT (12 oz LONGNECK) 4.00

Yuengling	Corona
Dos Equis	Corona Light

DRAFT (16 oz PINT) 5.00

Blue Moon	Abita Amber
Canebrake	Ragin Cajun Ale

SPECIALTY COCKTAILS & SHOOTERS

(FULL BAR SERVICE ALSO AVAILABLE)

HOT TAILS BLOODY MARY

Uniquely garnished with a boiled crawfish, a boiled shrimp and seasoned with the same house blend that made our crawfish famous; the Hot Tails Bloody Mary is a delicious and fiery cocktail that's often imitated but never duplicated. 10.00

KING CAKE MARTINI

This Mardi Gras-inspired martini is rimmed with green, yellow and purple sugar, then filled with the perfect combination of Grand Marnier, King Cake Vodka, Irish Cream and cinnamon to deliver a sweet King Cake Flavor. 11.00

MARDI GRAS MULE

The Mardi Gras Mule combines the flavors of the classic Moscow Mule with King Cake Vodka and blueberries to give it a savory and delicious Louisiana Twist. 10.00

OLD FASHIONED

This time-honored cocktail needs no introduction other than the fact we make ours with an amazing bourbon that's aged at sea; Jefferson's Ocean. 12.00

SALTED CARAMEL MARTINI

The salted caramel martini combines Caramel Vodka, Rumchata, Buttershots and caramel along with a lightly salted rim to create a creamy martini with a sweet and salty flavor. 10.00

CAJUN OYSTER SHOOTER

This spicy shooter consists of a fresh Louisiana raw oyster floating in a shot of vodka and Bloody Mary Mix. 5.00