

# MARDI GRAS 2026

## APPETIZERS

**CHICKEN WINGS - 13**  
SEVEN JUMBO ROASTED CHICKEN WINGS TOSSED IN A SPICY HOT SAUCE OR SRICACHA CREAM SAUCE. SERVED WITH DAN'O'S RANCH OR BLEU CHEESE.

**BAYOU DIP - 16**  
CREAM CHEESE, ROASTED CHICKEN, JALAPENOS, GREEN CHILIES, LOU LOU DUST. SERVED WITH TOASTED PITA BREAD. (SUBSTITUTE CRAWFISH +3)

**WILD BILL'S FAMOUS CAJUN CHEESE - 12**  
SERVED WITH OUR HOMEMADE BREADSTICKS

**CRAB CAKES - 15**  
FRESH MARYLAND CRAB WITH CHILI HOLLANDAISE. SERVED WITH A VEGETABLE MEDLEY

## SOUP

**SHE CRAB BISQUE - 7/10**  
LUMP CRAB, SHERRY WINE, CREAM, SHALLOTS, PAPRIKA, GREEN ONIONS.

WE KINDLY ASK  
THAT YOU LIMIT  
YOUR VISIT TO 1.5  
HOURS SO THAT  
EVERYONE HAS A  
CHANCE TO PARTY  
WITH US FOR  
MARDI GRAS!

## ENTREES

**JAMBALAYA - 16**  
CAJUN TOMATO BROTH, SMOKED CHICKEN, ANDOUILLE SAUSAGE, SHRIMP, CRAWFISH, DIRTY RICE.

**GUMBO - 16**  
DEEP BROWN ROUX, SMOKED CHICKEN, ADOUILLE SAUSAGE, SHRIMP, CRAWFISH, DIRTY RICE.

**RED BEANS & RICE - 16**  
SLOW-COOKED BEANS, YELLOW ONION, ANDOUILLE SAUSAGE, DIRTY RICE.

**ÉTOUFFÉE - 17**  
CREAMY TOMATO SAUCE, CAJUN TRINITY VEGETABLES, CRAWFISH, DIRTY RICE.

**SPICY CRAWFISH LINGUINE - 20**  
CRAWFISH, TASSO HAM, ROASTED RED PEPPERS, GREEN ONIONS, AND A FRANK'S RED HOT CREAM SAUCE.

**MUFFULETTA - 16**  
HAM AND GENOA SALAMI, PROVOLONE CHEESE, HOMEMADE OLIVE TAPENADE, FOCACCIA BREAD. SERVED WITH CAJUN CRISPS.

**CAJUN SHORT RIB MELT - 16**  
BRAISED SHORT RIB, WILD BILL'S CAJUN CHEESE, MOZZARELLA, BANANA PEPPERS, CARAMELIZED ONIONS, BRIOCHE BUN.

**SHRIMP PO' BOY - 18**  
SAUTEED SHRIMP, CAJUN GARLIC BUTTER, LETTUCE, TOMATO, ONIONS, REMOULADE. SERVED WITH CAJUN CRISPS.

**SHRIMP & GRITS - 24**  
NEW ORLEANS-STYLE SHRIMP COOKED IN GARLIC, CAJUN SPICES, AND BUTTER. SERVED OVER CREAMY GRITS.

**CAJUN DUSTED OYSTERS - 25**  
PAN-FRIED OYSTERS OVER FOUR CHEESE GRITS WITH SPRING ONIONS, CRISPY BACON, AND OUR CRAWFISH ÉTOUFFÉE

**CRAWFISH MAC 'N' CHEESE - 15**  
CRAWFISH, CREAMY MAC 'N' CHEESE, PARMESAN

**LOUISIANA RED FISH - 32**  
PAN-SEARED REDFISH, CREAMY GRITS, TASSO HAM, CAJUN BUTTER, SEASONAL VEGETABLES.

**TWIN CRAB CAKES - 28**  
FRESH MARYLAND CRAB WITH CHILI HOLLANDAISE. SERVED WITH A ROASTED VEGETABLE MEDLEY.

**LOU LOU BURGER - 16**  
GROUND PRIME STEAK, WILD BILL'S CAJUN CHEESE, BACON, LETTUCE, TOMATO, ONION, TOASTED GARLIC BRIOCHE BUN. SERVED WITH CAJUN CRISPS.

**CRAWFISH PIZZA - 20**  
FRANK'S RED HOT CREAM SAUCE, MOZZARELLA, PEPPER JACK, CRAWFISH, TASSO HAM, ROASTED RED PEPPERS, GREEN ONIONS.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

\$3 SPLIT FEE

\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

# MARDI GRAS 2026

## SWEETS

**BREAD PUDDING - 8**  
OVEN-BAKED BRIOCHE, BOURBON  
SAUCE, CARAMEL, POWDERED SUGAR.

**BANANA PUDDING - 8**  
VANILLA PUDDING, WAFERS, CARAMEL,  
WHIPPED CREAM, BANANAS

**KING CAKE - 8**  
THE QUINTESSENTIAL MARDI GRAS  
DESSERT! MADE BY LOCAL BAKERY,  
FLAVOR QUEEN!

## DRINKS

**HURRICANE - 10**  
RUM, PINEAPPLE, ORANGE, PASSION FRUIT,  
CRANBERRY, GRENADINE, MORE RUM

**HAND GRENADE - 10**  
RUM, VODKA, GIN, MELON LIQUEUR, PINEAPPLE  
JUICE

**FRENCH 75 - 15**  
GIN, LEMON, SIMPLE, PROSECCO

**SAZERAC - 13**  
RYE, ABSINTHE RINSE, PEYCHAUD'S BITTERS

**KING CAKE ESPRESSO MARTINI - 14**  
ABSOLUT VANILLA, COLD BREW, KING CAKE  
CREAM LIQUEUR

## BEER

**ABITA AMBER - 6**

**ABITA PURPLE HAZE - 6**

**VOODOO RANGER IPA - 7**

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