

# Cajun Dinner

## First Choice:

### **Oysters Remoulade**

Gulf oysters cooked with creamed spinach, bacon, parmesan bread crumbs and remoulade.

### **Mumbo Jumbo Creole Gumbo**

Deep flavored gumbo with crawfish, shrimp, chicken, andouille sausage and okra.

### **Gulf Crustacean Salad**

Crawfish, shrimp, sausage and bacon tossed with greens and served with a southern vinaigrette.

## Choice of Entrees:

### **N'Orleans Shrimp**

INTENSE!! Our tribute to the great taste bitter. Large day boat gulf shrimp sauteed in beer and a dark roux with cajun spices. Served with dirty rice and sauteed collard greens tossed with bacon and onions.

Not for the faint of palate!

### **Jambalaya**

A classic from the Bayou. We cook Andouille sausage, smoked chicken, shrimp and mussels in a flavorful creole sauce. Served over cajun rice.

### **Raj'n Cajun Steak**

Tender flat iron steak rubbed with southern spices and chargrilled, topped with bacon, onions and peppers. Served with collard greens and buttermilk mashed potatoes.

### **NOTH'IN BUT SOUL**

We show our southern pedigree with this inspiration. Fresh lemon sole is pan seared and served on top of sauteed collard greens and crispy, cheese grits. Served with a lemon-tomato butter sauce

## Dessert Choice:

Bread Pudding, Beignets  
and Pecan Pie