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BEGINNERS

BAYOU BOUDIN NACHOS HALF - \$12 / FULL - \$18

Homemade corn tortilla chips with a mix of shredded cheese. Topped with boudin and our delicious queso. Pico & sour cream on the side.

3 CHEESE CRAWFISH DIP \$16

Sauteed Crawfish, garlic, cream cheese, and a mix of Cajun spices served with crostini bread

NATCHITOCES MEAT PIES \$12

Original Spicy beef or crawfish

SAVORY GATOR BITES \$15

Alligator tail meat tossed in our seasoned breading, fried to perfection, and served with our house blend remoulade sauce

CLASSIC SHRIMP COCKTAIL \$11

Cold delicious Shrimp served with our signature cocktail sauce

CAJUN BOUDIN BALLS \$12

Louisiana Boudin Balls fried to a golden brown and topped with our homemade queso.

SOUTHERN FRIED PICKLES \$10

Hand battered dill pickle chips served with our Cajun ranch dipping sauce

HUSH PUPPIES \$9

Homemade puppies fried to perfection served with our house blend remoulade sauce

VOODOO WRAPS \$13

Chicken and Andouille sausage stuffed eggrolls with cream cheese & Cajun spices. Deep fried and served with Tabasco pepper jelly.

WINGS HALF - \$12 / FULL - \$18

Cajun style, BBQ, Buffalo, or lemon pepper. Served with carrots & celery with your choice of ranch or blue cheese

LIGHTER SIDE OF LA

THE WEDGY \$12

Classic wedge salad with a LA spin. Iceberg lettuce covered with ranch dressing, blue cheese crumbles, tomatoes, red onions, peppered bacon, and our homemade sweet & spicy pecans
Add shrimp or chicken - \$8

SHRIMP REMOULADE \$12

Mixed greens and boiled shrimp tossed in remoulade sauce, topped with fried green tomatoes
Add shrimp or chicken - \$8

GRILLED CHICKEN CAESAR SALAD \$15

Romaine lettuce, parmesan cheese, croutons, & Caesar dressing.

BLACKENED CHICKEN, CATFISH, OR SHRIMP \$19

Boneless chicken breast, catfish fillet, or shrimp served with fresh veggie medley and garlic bread

FAMILY SECRETS

MILLY MO'S ETOUFFEE' \$19

Smooth and creamy crawfish etouffee' served with rice and garlic bread

CATFISH ATCHAFALAYA \$21

Fried or grilled Catfish fillet over a bed of rice, topped with crawfish etouffee' or our cheesy crawfish sauce. Served with 2 hush puppies

SLAP YO' MAMA CAJUN PASTA \$20

Our homemade pasta dish with our in-house blended spices with fettuccini pasta and garlic toast. Your choice of shrimp, crawfish, catfish, alligator, chicken, or veggies

MAW MAW'S SHRIMP & CORN CHOWDER \$16

Rich and creamy chowder seasoned to perfection

PASTALAYA PASSION \$18

Bowtie pasta jazzed up Cajun Alfredo with chicken & andouille sausage, onion, & peppers. Served with garlic bread

JAMBALAYA \$18

A savory rice dish with chicken and Andouille sausage seasoned just right

CE C'EST BON RED BEANS & RICE \$15

Camellia red beans, andouille sausage, and spices simmered to deliciousness. Served with homemade cornbread

BIG C'S GUMBO \$15

Chicken and Andouille sausage gumbo served with rice and garlic bread

"STAN LEE" CAJUN PATTY MELT \$15

8oz beef patty w/ American and gouda cheese, grilled onions, & fries

BAYOU BOUDIN BURGER \$15

8oz beef patty topped with a boudin patty dressed with lettuce, pickle, & tomato.

Add cheese \$2 | Add bacon \$2 | Add fried egg \$2

CAJUN SAMPLER PICK 3 | \$17

PICK 5 | \$28

Your choice of our signature shrimp & corn chowder, red beans & rice, gumbo, etouffee', or jambalaya

SHRIMP TACOS (3) \$14

Your choice of grilled, blackened, or fried shrimp with tomato, lettuce, and cheese with our sweet and spicy sauce on the side

SHRIMP OR CATFISH & GRITS \$16

Grilled shrimp or catfish over our homemade Cajun grits garnished with cheese, bacon bits, and chives

CAJUN CHICKEN STRIPS \$12

Fried chicken strips served with fries or cole slaw and your choice of dipping sauce

CAJUN BAKER \$12

A large baked potato loaded with butter, cheese, chives, sour cream, & bacon bits. Your choice of protein

PICK YO POBOY

TRADITIONAL 8" Served on Gambino French bread, dressed with lettuce, tomato, & pickles and your choice of mayo, tartar, or remoulade sauce. Your choice of oysters, shrimp, crawfish, catfish, alligator, or chicken	\$18	SPLIT LINK SAUSAGE POBOY A grilled link of Andouille split link sausage dressed with lettuce, tomatoes, pickles, & creole mustard served with fries	\$15
HALF & HALF Half of a traditional PoBoy with your choice of a cup of gumbo, chowder, red beans, etouffee', or jambalaya served with fries. Protein of your choice	\$18	MUFFALETTA A combo of ham, mortadella, and salami meats combined with provolone & mozzarella cheese and olive spread served on a Gambino's muffaletta bread with fries	\$16
NOLA BREAU'S ROAST BEEF POBOY Our very own New Orleans style roast beef dressed with lettuce, tomato, & pickles. Served with Cajun fries	\$18	FRIED CHICKEN SANDWICH Fried chicken breast with mayo, lettuce, tomato, & pickles served with fries	\$16

SOUTHERN SEAFOOD

CREATE YOUR OWN PLATTER Choose from shrimp, crawfish, catfish, alligator, & oysters with your choice of a regular side	1 PROTEIN & 1 SIDE \$17 2 PROTEINS & 2 SIDES \$24 3 PROTEINS & 2 SIDES \$32	SNOW CRAB SPECIAL Two snow crab clusters, 9 shrimp, 1 sausage link, 1 corn, & 2 potatoes with melted butter	MP
CATFISH OR CHICKEN OVER RED BEANS & RICE Your choice of fried, blackened, or grilled catfish or chicken served over red beans & rice served with corn bread	\$23	CAJUN SHRIMP BOIL Your choice of 9 or 18 EZ Peel shrimp served with 1 corn, 2 potatoes, and melted butter	MP
CAJUN ETOUFFEE' Your choice of fried shrimp, crawfish, or catfish served over our crawfish etouffee' with garlic bread	\$26	OYSTERS ON THE ½ SHELL Your choice of 6 or 12 served with cocktail sauce, horseradish, & crackers	MP
SNOW CRAB BOIL Two snow crab clusters with 1 corn & 2 potatoes and melted butter	MP	BOILED CRAWFISH (SEASONAL) Served in 3lb or 5lb Increments with regular spice or extra spicy	MP
		LIVE CRAWFISH (SEASONAL) We offer 15lb or 33lb sacks	MP

LAGNIAPPE

GUMBO / CUP	\$7	JAMBALAYA / CUP	\$7	MELTED BUTTER	SMALL \$.50 / LARGE \$1
RED BEANS & RICE / CUP	\$7	ETOUFFEE' / CUP	\$7	EXTRA SAUCES	\$.50
SHIRMP & CORN CHOWDER / CUP	\$7	SAUSAGE LINK	\$6		

PLATE LUNCHES \$12

SERVED MONDAY - THURSDAY
Ask your server for that day's special

SIDES

DIRTY RICE \$6	GARLIC TOAST \$2
FRESH VEGGIES \$6	CORN BREAD \$2
FRIED OKRA \$6	COLE SLAW \$5
POTATO SALAD \$6	CORN ON THE COB \$2.50
FRIED GREEN TOMATOES \$8	RED POTATOES (2) \$2.50
CAJUN FRIES \$6	SIDE SALAD \$6
ONION RINGS \$6	

BEVERAGES \$3

COCA COLA	ROOT BEER
DIET COKE	ORANGE
DR. PEPPER	LEMONADE
COLA ZERO	TEA
LEMON UP	

SINFUL SWEETS

DAWN'S BREAD PUDDING Our homemade bourbon bread pudding is a must try with no nuts or raisins (Ask about seasonal flavors)	\$11
FRIED BREAD PUDDING Bourbon bread pudding cubed and deep fried served with powdered sugar & raspberry sauce	\$13
KOUSIN KIWIS CREOLE CHEESECAKE A homemade short bread crust original cheesecake topped with our very own bourbon pecan sauce	\$10
NEW ORLEANS BEIGNETS Light and fluffy deep-fried pastry topped with powdered sugar	\$9
SOUTHERN BANANA PUDDING Our version of banana pudding topped with vanilla wafers and whipped cream	\$10
ABITA ROOT BEER FLOAT Ice cold Abita root beer combined with blue bell vanilla ice cream	\$9
BLUE BELL ICE CREAM Ask your server for available flavors	1 SCOOP \$4 / 2 SCOOPS \$6

We automatically charge a gratuity of 20% to all large parties of 5 or more guests.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.