

## APPETIZERS

### BBQ Shrimp 16 🍷 ★

*Seasoned Jumbo Shrimp in Our Spicy Cream Sauce with Toasty Garlic Bread*

### Blackened Crab Cakes 16 🍷

*Lump Crab Cakes, Fresh Salsa & Drizzled with Chipotle Mayo Sauce*

### Sliders 14

*Choice of Beef / BBQ Pulled Pork / Chicken / Oysters Add Cheese or Bacon for \$1 Each*

### Bourbon Street Wings 13

*Choice of Buffalo, BBQ, Roasted Sriracha Garlic, Cajun Dry Rub or Mahogany*

### Chili Calamari 16 🍷

*Lightly Fried Calamari in a BBQ Chili Sauce*

### Blackened Sesame Tuna 16

*Pan Seared Blackened Ahi Tuna. Served with Homemade Cajun Kimchi & Wasabi Mayo*

### Texas Chili Nachos 14 🍷

*Homemade Texas Chili, Spicy Cheese Sauce, Black Bean Salsa, Jalapenos over Corn Tortilla Chips & Topped with Sour Cream*

### Southern Chicken Fingers 13 🍷

*Crispy Blackened Spiced, Panko Crusted Chicken Tender Strips. Served with Sweet Maple Mustard*

### French Mussels 16 🍷 GF

*PEI Mussels in a Spicy Tomato Fennel Broth. Served in a Cast Iron Pot with Toasty Garlic Bread*

### Blackened Chicken Quesadilla 15 🍷

*Layers of Blackened Chicken Smothered in Cheese. Served with Fresh Salsa, Sour Cream & Guacamole*

### Alligator Bites 17

*Fried Alligator Served with Chipotle Mayo Sauce*

### Boo Coo Balls 13

*Crispy Fried Red Beans & Rice Balls Stuffed with Andouille Sausage, Jack & Cheddar Cheeses*

*Served with Chipotle Mayo Sauce*

### Pulled Pork Nachos 14 🍷

*Tortilla Chips Smothered with Pulled Pork, Refried Beans, Melted Cheese, Jalapenos.*

*Served with Homemade Salsa, Sour Cream & Chipotle Mayo*

### Blackened Shrimp 16 🍷

*Spicy Shrimp served with our Homemade Salsa & Horseradish Sauce*

### Spinach & Artichoke Dip 13 v

*Served with Corn Tortilla Chips*

## SOUPS

### Soup Du Jour 8

### French Onion 8

*Delicious Soup topped with Melted Swiss & Parmesan Cheeses. Baked to Crispy Perfection*

### Lobster Bisque 10 🍷

*Traditional New Orleans Favorite. Served on Friday & Saturday Nights Only*

## ENTREES

### BBQ Baby Back Ribs 20

*Tender Pork Ribs in our Homemade BBQ Sauce. Served with Choice of Starch & Vegetable, Coleslaw & A Corn Muffin*

### Skirt Steak 20

*Marinated in our Own Secret Sauce & Cooked to Order. Served with Choice of Starch & Vegetable*

### Grilled Salmon 20

*Herb Marinated Atlantic Salmon Topped with Housemade Red Pepper Vinaigrette. Served with Choice of Starch & Vegetable*

## SIDES

*Sautéed Onions or Fried Onions 5*

*French Fries or Sweet Potato Fries 5*

*Charleston Red Rice or Sautéed Spinach 5*

*Mashed Potatoes or Baked Potato 5 (Served After 4pm Only)*

## SALADS

Add Chicken \$6 Add Salmon / Shrimp / Tuna / Skirt Steak \$8

### Seafood Cobb 20

Pan Seared Shrimp & Scallops over Mixed Greens with Tomato, Bacon, Hard Cooked Eggs, Crumbled Bleu Cheese in a Spicy Tomato Vinaigrette Topped with Crispy Onions

### Traditional Caesar 14

Crispy Heart of Romaine Tossed in our Own Caesar Dressing with Grated Parmesan Cheese & Housemade Croutons

### Bourbon Chopped 15

Iceberg & Mesclun Lettuce, Tomato, Onion, Hearts of Palm, Mushroom & Bacon Wrapped in a Bleu Cheese Dressing. Topped with Crispy Fried Onions

### Southern Fried Chicken 18

Fresh Baby Greens, Spicy Pecans, Cheddar Cheese, Topped with Buttermilk Fried Chicken & Tossed in a Brown Sugar Vinaigrette.

### Spinach Arugula 16

Fresh Baby Spinach & Baby Arugula Tossed in a Citrus Vinaigrette Topped with Feta Cheese, Seasonal Berries, Oranges & Spiced Pecans

## PASTA

### Murphy's Pasta 22

Jumbo Shrimp Sautéed in a Spicy Cream Sauce served with Toasty Garlic Bread

### Buffalo Shrimp Mac 20

Creamy Mac n Cheese Topped with Buffalo Shrimp, Smoked Gouda, Wisconsin Cheddar & Parmesan Cheeses, Baked to Crispy Perfection

### Mamou Pasta 24

Shrimp, Clams, Mussels & Crawfish in a Spicy Tomato Cream Sauce over Fettuccine

### Mediterranean Pasta 19

Fried Garlic, Roasted Cherry Tomatoes, Wilted Arugula, Crimini Mushrooms, Sundried Tomatoes, Kalamata Olives & Feta Cheese Tossed with Penne in a White Wine Butter Sauce

## BURGERS / SANDWICHES

Served with Lettuce, Tomato & Gherkin Pickle. Choice of French Fries or Sweet Potato Fries. Truffle Parmesan or Cajun Fries \$2 Extra

### Bourbon Burger 15

9 oz Black Angus Burger - Classic or Blackened Cooked to Order

### Chipotle Chicken Burger 16

Fresh Ground Chicken with Chipotle Adobo, Served on a Baked Brioche Bun

### Heart Stopper 17

9 oz Black Angus Burger Topped Texas Chili & Bacon Stuffed between 2 Grilled Cheese Sandwiches

### Creole Burger 17

9 oz Black Angus Burger Topped with Andouille Sausage & Pepper Jack Cheese. Served with Chipotle Mayo

### Rib Eye Sandwich 18

Grilled Marinated Rib Eye on Semolina Garlic Bread with Melted Mozzarella & Fried Onions

### Pressed Cajun Chicken Muffaletta 17

Grilled Chicken, Genoa Salami, Cajun Ham, Provolone Cheese, Gardenia Salad & Pickles Pressed on a Fresh Semolina Bread

### Blackened Chicken Wrap 15

Blackened Chicken, Cheddar, Lettuce Tomato & Horseradish Cream Sauce

### Blackened Tuna Wrap 18

Blackened Ahi Tuna, Cajun Kimchi & Wasabi Sour Cream Wrapped in a Flour Tortilla

### Nawlin's Po Boy 18

Lettuce, Tomato & Chipotle Mayo on Tuscan Bread

Choice of Fried Chicken / Catfish / Andouille Sausage / Fried Shrimp / Fried Oyster

### Vegetable Wrap 16

Portobello Mushrooms, Black Eyed Pea Hummus, Roasted Red Peppers, Goat Cheese, Lettuce & Tomato

Add the Following for \$2 Extra per item - Cheese, Bacon, Sautéed or Fried Onions or Mushrooms,

Jalapenos, Guacamole. Add Sliced Avocado for \$3 Extra

 - Spicy  - House Specialty  - Gluten Free  - Vegetarian