

SMALL PLATES MENU

\$2 OFF EVERY ITEM DURING VOODOO HOURS

\$5

PEI MUSSELS

½ LB. OF MUSSELS WITH YOUR CHOICE OF WHITE WINE GARLIC OR CREOLE SAUCE. SERVED WITH GARLIC BREAD.

POPCORN SHRIMP

SERVED WITH SMOKED TOMATO, PEPPER AIOLI AND CREOLE-SPICED KETCHUP.

FRIED CHEESE & GRITS

CHEESE AND ASPARAGUS-FILLED PASTAS, CORNMEAL-COATED AND SERVED WITH GARLIC CREOLE DIPPING SAUCE.

SWEET POTATO FRIES

SERVED WITH SMOKED TOMATO, PEPPER AIOLI AND CREOLE-SPICED KETCHUP.

CRISPY CALAMARI

SERVED WITH OUR HOUSE-MADE COCKTAIL SAUCE.

JALAPEÑO CORNBREAD BRUSCHETTA

WITH FRESH MOZZARELLA CHEESE, TOMATO AND ROASTED PEPPER.

SOUTHERN-FRIED PICKLE SPEARS

SERVED WITH BIG DADDY'S RANCH DIP.

CLAM CHOWDER

CREAMY & RICH WITH LOTS OF CLAMS, SERVED WITH OYSTER CRACKERS.

TRADITIONAL CORNBREAD & BUTTER

OUR WARM, FRESHLY-BAKED CORNBREAD. IT'S SIMPLE, BUT DELICIOUS!

\$7

CHEF'S CHOICE OYSTERS

4 CHEF-SELECTED OYSTERS SERVED WITH FRESHLY-GRATED HORSERADISH AND HOUSE-MADE SAUCES.

CREOLE-GRILLED CALAMARI

SERVED WITH ROASTED GARLIC CREOLE BUTTER.

BIG DADDY'S FLATBREAD

SAUTÉED FIELD MUSHROOM CREOLE ON CHEDDAR JALAPEÑO FLATBREAD.

COCONUT-CRUSTED CHICKEN TENDERS

SERVED WITH CHARRED JALAPEÑO & ORANGE DIPPING SAUCE.

KNIFE & FORK PULLED PORK

PULLED PORK AND VOODOO BARBECUE SAUCE ON TOASTED BREAD, TOPPED WITH CRISPY ONIONS AND JALAPEÑO STRIPS.

SMOKED SALMON CROSTINI

CRISP CIABATTA TOPPED WITH SMOKED SALMON, HORSERADISH CREAM AND CREOLE ONION JAM.

SHRIMP, CRAB & CHORIZO FRITTERS

NEW ORLEANS-INSPIRED FRITTERS, SERVED WITH GARLIC CREOLE DIPPING SAUCE.

\$12

BIG DADDY'S BBQ PORK BACK RIBS

FIRE-GRILLED AND BRUSHED WITH VOODOO BARBECUE SAUCE. SERVED WITH LOUISIANA-STYLE COLESLAW.

COCONUT SHRIMP

SERVED WITH A MARMALADE-STYLE DIPPING SAUCE.

BOURBON STREET CRAB CAKES

MADE IN-HOUSE WITH BLUE CRAB MEAT TOPPED WITH A ROASTED RED PEPPER CREAM SAUCE.

SEAFOOD FONDUE

SHRIMP, SCALLOPS, BLUE CRAB & MUSHROOMS IN A RICH ALFREDO SAUCE TOPPED WITH ASIAGO, JACK & PARMESAN CHEESE. SERVED WITH TOASTED CIABATTA AND CHEDDAR JALAPEÑO BREAD FOR DIPPING.

CAJUN-FRIED ALLIGATOR

SERVED WITH CREOLE-STYLE RICE (WITH CHORIZO SAUSAGE & CHICKEN) AND SAUCE.

MOLTEN GOAT CHEESE

SERVED ON A ROASTED PEPPER PURÉE WITH A GRILLED VEGETABLE RAGOUT AND ASSORTED BREADS.

~ OUR SMALL PLATES MENU IS AVAILABLE FOR DINE-IN ONLY. ~

WINE MENU

REDS

	6oz.	9oz.
GEORGES DUBOEUF BEAUJOLAIS, FRANCE	\$8 00	\$11 00
WYNDHAM ESTATE BIN 333 PINOT NOIR, AUSTRALIA	\$9 25	\$12 50
MIRASSOU PINOT NOIR, CALIFORNIA	\$8 50	\$11 25
GABBIANO CHIANTI, ITALY	\$9 50	\$12 75
BLACKSTONE MERLOT, CALIFORNIA	\$9 75	\$13 00
HOGUE CELLARS CABERNET MERLOT, WASHINGTON STATE	\$9 00	\$12 00
PELLER ESTATE HERITAGE CABERNET MERLOT, NIAGARA	\$6 75	\$9 00
APOTHIC RED ZINFANDEL, SYRAH & MERLOT BLEND, CALIFORNIA	\$9 75	\$13 00
DANCING BULL RED ZINFANDEL, CALIFORNIA	\$8 50	\$11 25
RAVENSWOOD RED ZINFANDEL, CALIFORNIA	\$9 75	\$13 00
LEAPING HORSE SHIRAZ, CALIFORNIA	\$9 00	\$12 00
WYNDHAM ESTATE BIN 555 SHIRAZ, AUSTRALIA	\$9 50	\$12 75
ROSEMOUNT ESTATE SHIRAZ, AUSTRALIA	\$9 50	\$12 75
McWILLIAMS HANWOOD CABERNET SAUVIGNON, AUSTRALIA	\$8 75	\$11 75

WHITES

	6oz.	9oz.
E&J GALLO WHITE ZINFANDEL, CALIFORNIA	\$7 00	\$9 00
BERINGER PINOT GRIGIO, CALIFORNIA COLLECTION	\$7 75	\$10 75
HOGUE CELLARS PINOT GRIGIO, WASHINGTON STATE	\$8 50	\$10 75
PELLER ESTATE PRIVATE RESERVE RIESLING, NIAGARA	\$9 50	\$12 75
STONELEIGH SAUVIGNON BLANC, NEW ZEALAND	\$9 75	\$13 00
OYSTER BAY SAUVIGNON BLANC, NEW ZEALAND	\$9 75	\$13 00
LEAPING HORSE UNOAKED CHARDONNAY, CALIFORNIA	\$8 75	\$11 50
PELLER ESTATE HERITAGE CHARDONNAY, NIAGARA	\$6 50	\$8 75
BLACKSTONE CHARDONNAY, CALIFORNIA	\$9 50	\$12 75
McWILLIAMS HANWOOD CHARDONNAY, AUSTRALIA	\$8 75	\$11 75