

3-COURSE PRIX FIXE MENU

✦ LAGNIAPPES ✦

Pronounced lan-yaps

The rich and varied dialects of Southern Louisiana have resulted in many special phrases and sayings. Lagniappes is one such phrase. It has Spanish origins but was adapted by the Creoles of New Orleans and means “an extra or unprecedented gift or benefit.” In that spirit, we present these 3-Course Prix Fixe meal options.

YOUR ENTRÉE PRICE INCLUDES BOTH APPETIZER AND DESSERT.

APPETIZERS

PEI MUSSELS

WITH YOUR CHOICE OF WHITE WINE GARLIC OR CREOLE SAUCE. SERVED WITH GRILLED BREAD.

COCONUT-CRUSTED CHICKEN TENDERS

SERVED WITH A CHARRED JALAPEÑO & ORANGE DIPPING SAUCE.

JALAPEÑO CORNBREAD BRUSCHETTA

WITH MOZZARELLA CHEESE, TOMATO AND ROASTED RED PEPPER.

CLAM CHOWDER

A BIG DADDY'S FAVOURITE. CREAMY & RICH WITH LOTS OF CLAMS, SERVED WITH OYSTER CRACKERS.

SALAD

YOUR CHOICE OF HOUSE OR CAESAR SALAD.

POPCORN SHRIMP

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

SEAFOOD GUMBO

A CLASSIC, HEARTY LOUISIANA-STYLE SOUP WITH SHRIMP, CRAB AND OYSTERS.

CRISPY CALAMARI

SERVED WITH OUR HOUSE-MADE COCKTAIL SAUCE.

ENTRÉES

\$26

GOAT CHEESE BRÛLÉE SALAD

MIXED GREENS WITH GRILLED ASPARAGUS, ONIONS AND PORTOBELLO MUSHROOMS, TOPPED WITH CANDIED & SPICED PECANS AND CARAMELIZED GOAT CHEESE.

JAMBALAYA

BRONZED CHICKEN, CHORIZO SAUSAGE AND SHRIMP SERVED WITH YOUR CHOICE OF SLOW-COOKED CREOLE-STYLE RICE OR FETTUCCINE IN A CREOLE CREAM SAUCE.

BRONZED CHICKEN BREAST

WITH TOMATO & MUSHROOM PAN GRAVY ON RED SKIN MASHED POTATOES WITH SEASONAL VEGETABLES.

BIG DADDY'S SEAFOOD SALAD

MIXED GREENS TOSSED WITH OUR HOUSE-MADE VINAIGRETTE, TOPPED WITH 3 JUMBO SHRIMP, SMOKED SALMON, BLUE CRAB MEAT AND SOUTHERN-FRIED OYSTERS.

RAVIOLI BONNE FEMME

ASPARGUS AND CHEESE STUFFED IN A BASIL GARLIC FONDUE, TOPPED WITH A RAGOUT OF FIELD MUSHROOMS AND SERVED WITH GARLIC TOAST.

BRONZED FISH OF THE DAY

SKILLET-SEARED WITH HOUSE SPICES, SERVED WITH CREOLE-STYLE RICE (WITH CHORIZO SAUSAGE & CHICKEN) AND SEASONAL VEGETABLES.

SMOKED DUCK SALAD

MIXED GREENS TOSSED WITH GRILLED ONIONS, CORN, CARAMELIZED APPLE AND HOUSE-MADE VINAIGRETTE TOPPED WITH JULIENNE & SLICED SMOKED DUCK AND CORNBREAD CROUTONS.

CREOLE FISH AND CHIPS

BEER-BATTERED, CREOLE-SEASONED HADDOCK WITH HOUSE-MADE TARTAR SAUCE & LOUISIANA-STYLE COLESLAW AND FRIES.

\$31

SEAFOOD FETTUCCINE

MUSSELS, SCALLOPS, SHRIMP AND CRAB TOSSED IN CREOLE CREAM SAUCE AND SERVED WITH GARLIC TOAST.

BIG DADDY'S BBQ PORK BACK RIBS

FIRE-GRILLED AND BRUSHED WITH VODOO BARBECUE SAUCE. SERVED WITH SWEET POTATO FRIES AND LOUISIANA-STYLE COLESLAW.

BRONZED SALMON

SEASONED WITH HOUSE SPICES THEN FIRE-GRILLED TO YOUR LIKING. SERVED WITH ROASTED RED SKIN POTATOES AND SEASONAL VEGETABLES.

TIPSY SHRIMP PASTA

JALAPEÑO BACON-WRAPPED JUMBO SHRIMP FLAMED WITH TEQUILA, SERVED ON FETTUCCINE AND TOSSED IN A TOMATO BASIL SAUCE. SERVED WITH GARLIC TOAST.

SHRIMP & BRONZED CHICKEN ÉTOUFFÉE

A POPULAR CAJUN RICE DISH WITH BRONZED CHICKEN AND SHRIMP IN A TRADITIONAL RICH TOMATO & PEPPER SAFFRON GRAVY.

8oz. TOP SIRLOIN

SEASONED WITH CREOLE SPICES, FIRE-GRILLED TO YOUR LIKING AND TOPPED WITH A HUNTER GRAVY. SERVED WITH ROASTED RED SKIN POTATOES AND SEASONAL VEGETABLES.

JUMBO SHRIMP

GARLIC BUTTER BROILED OR PECAN-CRUSTED, SERVED WITH CREOLE-STYLE RICE (WITH CHORIZO SAUSAGE & CHICKEN) AND SEASONAL VEGETABLES.

PORK TENDERLOIN

PAN-SEARED MEDALLIONS WITH A CARAMELIZED & BRANDIED APPLE DEMI-GLAZE. SERVED WITH RED SKIN MASHED POTATOES AND SEASONAL VEGETABLES.

DESSERTS

SWEET TREAT CUPCAKES

CHOOSE ONE OF THE FOLLOWING: PEANUT BUTTER, CHOCOLATE ON CHOCOLATE OR RED VELVET.

CRÈME BRÛLÉE

CLASSIC FRENCH VANILLA CUSTARD WITH A CARAMELIZED SUGAR CRACKLE.

BIG DADDY'S PECAN PIE

SERVED WITH VANILLA ICE CREAM.

BOURBON STREET BREAD PUDDING

A NEW ORLEANS CLASSIC! SERVED WITH VANILLA ICE CREAM AND WHISKEY SAUCE.

CHOCOLATE OR VANILLA ICE CREAM

DRIZZLED WITH BOURBON CHOCOLATE SAUCE.

✦ DINNER MENU ✦

OUR MENU ITEMS ARE ALL PREPARED FRESH USING NEW ORLEANS-INSPIRED RECIPES.

— OYSTERS —

WE OFFER A SELECTION OF FRESH OYSTERS IN SEASON.

ON THE BED

MAKE YOUR OWN SELECTION.
ASK YOUR SERVER ABOUT
WHAT'S IN TODAY.
~ MARKET PRICE ~

CHEF'S CHOICE

A DOZEN CHEF-SELECTED OYSTERS
SERVED WITH FRESHLY-GRATED
HORSERADISH AND HOUSE-MADE
SAUCES. \$21

OYSTERS ROCKEFELLER

WITH FRESH SPINACH AND SMOKEY
BACON TOPPED WITH ASIAGO, JACK &
PARMESAN CHEESES. \$13

— SIGNATURE FONDUES —

A RICH ALFREDO SAUCE TOPPED WITH JACK AND PARMESAN CHEESES SERVED
WITH TOASTED CIABATTA & CHEDDAR JALAPEÑO BREAD FOR DIPPING.

SEAFOOD

WITH SHRIMP, BAY SCALLOPS, BLUE CRAB MEAT
AND MUSHROOMS. \$14

SKILLET-BRONZED CHICKEN

WITH GRILLED VEGETABLES. \$12

— APPETIZERS —

BOURBON STREET CRAB CAKES

MADE IN-HOUSE WITH BLUE CRAB MEAT, TOPPED
WITH A ROASTED RED PEPPER CREAM SAUCE. \$12

SHRIMP COCKTAIL

SERVED TRADITIONAL-STYLE WITH
OUR HOUSE-MADE COCKTAIL SAUCE. \$12

JALAPEÑO BACON-WRAPPED SCALLOPS

SERVED WITH ROASTED GARLIC & PEPPER,
TOMATO STEW AND CRISPY ONIONS. \$14

CREOLE-GRILLED CALAMARI

MARINATED WITH CLOVER HONEY AND JALAPEÑO, THEN
DRIZZLED WITH ROASTED GARLIC CREOLE BUTTER. \$12

COCONUT SHRIMP

SERVED WITH A MARMALADE-STYLE DIPPING SAUCE. \$12

CAJUN-FRIED ALLIGATOR

SERVED WITH CREOLE-STYLE RICE (WITH CHORIZO
SAUSAGE & CHICKEN) AND SAUCE. \$12

SMOKED DUCK SALAD

MIXED GREENS TOSSED WITH GRILLED ONIONS, CORN,
CARAMELIZED APPLE AND HOUSE-MADE VINAIGRETTE TOPPED
WITH JULIENNE SMOKED DUCK & CORNBREAD CROUTONS. \$12

MOLTEN GOAT CHEESE

SERVED ON A ROASTED PEPPER PURÉE WITH
GRILLED VEGETABLES AND ASSORTED BREADS. \$12

— SOUPS & SALADS —

SEAFOOD GUMBO

A CLASSIC, HEARTY LOUISIANA-STYLE SOUP
WITH SHRIMP, CRAB AND OYSTERS. \$8

CLAM CHOWDER

A BIG DADDY'S FAVOURITE. CREAMY & RICH WITH LOTS
OF CLAMS, SERVED WITH OYSTER CRACKERS. \$8

HOUSE SALAD

MIXED GREENS WITH OUR HOUSE-MADE VINAIGRETTE. \$7

CAESAR SALAD

WITH CREAMY CAESAR DRESSING,
PARMESAN CHEESE AND BACON CRUMBLE. \$7



Louisiana Classics & SPECIALTIES



BIG DADDY'S SHELLFISH BOIL

HALF LOBSTER, SNOW CRAB, SHRIMP, MUSSELS,
CHORIZO SAUSAGE AND CRAWFISH BOILED WITH
RED SKIN POTATOES AND CORN ON THE COB. \$35

FRESH ATLANTIC LOBSTER

FRESH LOBSTER, STEAMED AND SERVED WITH ROASTED
RED SKIN POTATOES, SEASONAL VEGETABLES AND
GARLIC BUTTER. \$28

— or —

MAKE IT KING REX-STYLE: AN OVEN-BROILED WHOLE
LOBSTER SPLIT AND STUFFED WITH BLUE CRAB MEAT,
CHORIZO SAUSAGE AND SEASONING. \$33

BOURBON STREET CRAB CAKES

MADE IN-HOUSE WITH BLUE CRAB MEAT TOPPED WITH
A ROASTED RED PEPPER CREAM SAUCE. SERVED WITH
CREOLE-STYLE RICE (WITH CHORIZO SAUSAGE & CHICKEN)
AND SEASONAL VEGETABLES. \$26

12 oz. NEW YORK STRIPLOIN STEAK

SEASONED AND FIRE-GRILLED TO YOUR LIKING, THEN
TOPPED WITH PEPPERCORN SAUCE, CRISPY ONIONS
AND JALAPEÑOS. SERVED WITH SWEET POTATO
FRIES AND SEASONAL VEGETABLES. \$30

ORANGE PEPPER DUCK

HALF A DUCK, SPICE-RUBBED AND OVEN-ROASTED,
TOPPED WITH AN ORANGE & PEPPER CABERNET
JUS ESSENCE. SERVED WITH RED SKIN MASHED
POTATOES AND SEASONAL VEGETABLES. \$25

BIG DADDY'S MIXED PLATTER

BROILED OR PECAN-CRUSTED JUMBO SHRIMP,
HALF LOBSTER, BRONZED CATFISH AND JALAPEÑO
BACON-WRAPPED SCALLOPS. SERVED WITH SEASONAL
VEGETABLES AND CREOLE-STYLE RICE (WITH CHORIZO
SAUSAGE & CHICKEN). \$35

✦ LUNCH MENU ✦

OUR MENU ITEMS ARE ALL PREPARED FRESH USING NEW ORLEANS-INSPIRED RECIPES.

CHEF'S FEATURES

ZYDECO SHRIMP SALAD

MIXED GREENS WITH APPLES, GLAZED SPICED PECANS AND CRUMBLLED BLUE CHEESE TOSSED WITH A MOLASSES HERB VINAIGRETTE TOPPED WITH THREE LARGE FIRE-GRILLED SHRIMP, BRUSHED WITH A SWEET GREEN JALAPEÑO TABASCO®-SPICED GLAZE.

\$16

— WITHOUT SHRIMP \$10 —

SIRLOIN BURGER

FIRE-GRILLED, TOPPED WITH SWEET CHILI TABASCO®, DOUBLE-SMOKED CHEDDAR CHEESE, CRISPY ONIONS AND JALAPEÑO STRIPS. SERVED WITH FRIES OR CAESAR OR HOUSE SALAD.

\$15

SEAFOOD CREOLE STEW

A MIXTURE OF SHRIMP, BLUE CRAB, BAY SCALLOPS AND FRESH FISH IN A LIGHT CREOLE TOMATO PEPPER SAUCE WITH TABASCO® BRAND GREEN PEPPER SAUCE. SERVED OVER RICE WITH SEASONAL VEGETABLES.

\$14

SMOKED TURKEY SANDWICH

SLICES OF SMOKED TURKEY TOPPED WITH LETTUCE AND TOMATOES, BRUSHED WITH CHIPOTLE TABASCO®-SPICED MAYO ON A TOASTED PRETZEL BUN. SERVED WITH FRIES OR CAESAR OR HOUSE SALAD.

\$12

SANDWICHES

ALL SANDWICHES ARE SERVED WITH ONE OF THE FOLLOWING:

LOUISIANA-STYLE COLESLAW, FRIES, SOUP OF THE DAY, CAESAR OR HOUSE SALAD.

THE GREATEST CAJUN CLUB

SKILLET-BRONZED OR GRILLED CHICKEN ON CRISPY EGG-BATTERED BREAD, WITH SPICED CRAB MAYONNAISE, CRISP BACON, TOMATO AND LEAF LETTUCE.

\$14

VOODOO PULLED PORK SANDWICH

SLOW-SMOKED PORK SHOULDER, TOSSED WITH OUR VODOO BARBECUE SAUCE, PILED HIGH ON A WARM, GARLIC-BRUSHED BUN WITH CRISPY ONIONS AND JALAPEÑOS.

\$12

SMOKED SALMON SANDWICH

WITH GREEN LEAF LETTUCE, RED ONIONS AND HORSERADISH CAPER MAYONNAISE, SERVED ON TOASTED CIABATTA BREAD.

\$14

LUNCH PASTAS

FETTUCCINE JAMBALAYA

GRILLED CHICKEN, SAUSAGE AND SHRIMP WITH FETTUCCINE PASTA IN A CREOLE CREAM SAUCE.

\$12

SEAFOOD FETTUCCINE

MUSSELS, BAY SCALLOPS, SHRIMP AND BLUE CRAB MEAT IN A CREOLE CREAM SAUCE.

\$14

CAJUN KITCHEN

CREOLE FISH-N-CHIPS

BEER-BATTERED AND CREOLE-SEASONED HADDOCK WITH HOUSE-MADE TARTAR SAUCE, LOUISIANA-STYLE COLESLAW AND FRIES.

\$13

— ADD AN ADDITIONAL PIECE OF HADDOCK \$5 —

SATCHMO'S JAZZ SIRLOIN BURGER

PEPPER-CRUSTED, TOPPED WITH BRIE CHEESE AND REMOULADE SAUCE.

\$14

JAMBALAYA RICE

A FAVOURITE CREOLE RICE DISH WITH CHICKEN, CHORIZO SAUSAGE AND SHRIMP.

\$12

CLASSIC SHRIMP & CHICKEN ÉTOUFFÉE

A CLASSIC CAJUN RICE DISH WITH SHRIMP AND CHICKEN IN A TRADITIONAL RICH TOMATO & PEPPER SAFFRON GRAVY.

\$13

BLACKENED FARM-RAISED CATFISH

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

\$14

BRONZED CHICKEN CAESAR

ROMAINE LETTUCE TOSSED IN ROASTED GARLIC DRESSING, TOPPED WITH SHREDDED PARMESAN, CROUTONS AND SKILLET-BRONZED CHICKEN.

\$13

MAKE IT A 2-COURSE MEAL

ADD SOUP OF THE DAY, CLAM CHOWDER OR SALAD TO ANY LUNCH ENTRÉE. \$3

SMALL PLATES MENU

\$2 OFF EVERY ITEM DURING VODOO HOURS

\$6

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.

SWEET POTATO FRIES

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

TRADITIONAL CORNBREAD & BUTTER

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

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.

\$8

CHEF'S CHOICE OYSTERS

4 CHEF-SELECTED OYSTERS SERVED WITH FRESHLY-GRADED HORSE RADISH AND HOUSE-MADE SAUCES.

CREOLE-GRILLED CALAMARI

SERVED WITH ROASTED GARLIC CREOLE BUTTER.

COCONUT-CRUSTED CHICKEN TENDERS

SERVED WITH CHARRED JALAPEÑO & ORANGE DIPPING SAUCE.

OPEN-FACED OYSTERS PO' BOY

CORNMEAL-FRIED OYSTERS ON FRENCH BREAD SLICES WITH A CHIPOTLE TABASCO® REMOULADE.

KNIFE & FORK PULLED PORK

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

SMOKED SALMON CROSTINI

CRISP CIABATTA TOPPED WITH SMOKED SALMON, HORSE RADISH 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 VODOO 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, BAY SCALLOPS, BLUE CRAB & MUSHROOMS IN A RICH ALFREDO SAUCE TOPPED WITH JACK AND PARMESAN CHEESES. 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 IN THE BAR AREA. ~