

# 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

**\$25**

#### GOAT CHEESE BRÛLÉE SALAD

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

#### JAMBALAYA

CREOLE-STYLE RICE SLOW-COOKED WITH SHRIMP, CHORIZO SAUSAGE AND CHICKEN.

#### FETTUCCINE JAMBALAYA

GRILLED CHICKEN, CHORIZO SAUSAGE AND SHRIMP IN A CREOLE CREAM SAUCE.

#### PORK TENDERLOIN

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

#### 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

ASPARAGUS 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.

**\$30**

#### 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 VOODOO 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.

### DESSERTS

#### SWEET TREAT CUPCAKES

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

#### 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-GRADED  
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 ASIAGO, JACK AND PARMESAN CHEESES SERVED  
WITH TOASTED CIABATTA & CHEDDAR JALAPEÑO BREAD FOR DIPPING.

#### SEAFOOD

WITH SHRIMP, SCALLOPS, CRAB 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. \$12

#### 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. \$25

#### 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

# 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. ~