## APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SMOKED BOUQUIN</strong></td>
<td>Traditional rice and pork smoked sausage served over crisp fried onion strips with chipotle ranch dressing.</td>
<td>12</td>
</tr>
<tr>
<td><strong>ONION &amp; JALAPENO STRIPS</strong></td>
<td>Thinly-sliced, battered and quick-fried, served with ranch dressing.</td>
<td>9.5</td>
</tr>
<tr>
<td><strong>WHISKEY SHRIMP</strong></td>
<td>Six large shrimp sautéed in a Cajun tarragon whiskey cream sauce, served over toasted baguettes.</td>
<td>13.5</td>
</tr>
<tr>
<td><strong>N'AWLINS FRIED PICKLES</strong></td>
<td>Hand-breaded spicy Cajun-seasoned pickles, fried and served with ranch dressing.</td>
<td>6</td>
</tr>
<tr>
<td><strong>SEAFOOD-STUFFED MUSHROOMS</strong></td>
<td>Large button mushrooms sautéed in butter and garlic, loaded with seafood stuffing, topped with cheese and baked.</td>
<td>12</td>
</tr>
<tr>
<td><strong>FROG LEGS</strong></td>
<td>Southern-fried specialty, double-battered, and served with our remoulade sauce.</td>
<td>13.5</td>
</tr>
<tr>
<td><strong>ALLIGATOR</strong></td>
<td>Fried or blackened, a Louisiana delicacy.</td>
<td>15</td>
</tr>
<tr>
<td><strong>CAJUN KISSES</strong></td>
<td>Crawfish stuffed with shrimp, cheese and bacon, then battered and quick-fried.</td>
<td>13</td>
</tr>
<tr>
<td><strong>FRIED MUSHROOMS</strong></td>
<td>Button mushrooms seasoned, battered, and fried, served with ranch dressing.</td>
<td>9</td>
</tr>
<tr>
<td><strong>SEAFOOD FONDUE</strong></td>
<td>Spinach, mushrooms and cheeses melted with shrimp and crawfish.</td>
<td>11</td>
</tr>
<tr>
<td><strong>CAJUN CRAB CAKES</strong></td>
<td>Chef Boudreaux's secret crab-filing recipe, served with our pineapple-habanero marinade.</td>
<td>15</td>
</tr>
<tr>
<td><strong>QUEASILLAS</strong></td>
<td>A south-of-the-border classic with cheddar cheese, pico, chipotle tortilla and sour cream.</td>
<td>11</td>
</tr>
<tr>
<td><strong>SHRIMP COCKTAIL</strong></td>
<td>Six large boiled shrimp served with our homemade pico and cocktail sauce, avocado, and lemon.</td>
<td>10.5</td>
</tr>
<tr>
<td><strong>CRAWFISH BISQUE</strong></td>
<td>A decadent blend of crawfish tail meat, butter, dry sherry, and heavy cream.</td>
<td>8.5</td>
</tr>
</tbody>
</table>

## SALADS 'N SUCH

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>CAJUN CHEF SALAD</strong></td>
<td>A fresh tossed salad with sliced egg, cheese, tomatoes, red onion, ham, crisp bacon, peppered turkey slices and your choice of dressing. 11</td>
<td>12</td>
</tr>
<tr>
<td><strong>LAUREN'S SALAD</strong></td>
<td>Grilled chicken breast on a bed of field greens, topped with Mandarin oranges, blackberries, a strawberry and candied walnuts with a Balsamic vinaigrette dressing. 12. Shrimp 13</td>
<td>13</td>
</tr>
<tr>
<td><strong>LLC HOUSE SALAD</strong></td>
<td>Just salad 8.5</td>
<td>8.5</td>
</tr>
<tr>
<td></td>
<td>ADD Fried or Grilled Chicken for 4</td>
<td>4.5</td>
</tr>
<tr>
<td><strong>SW LOUISIANA CHOPPED SALAD</strong></td>
<td>Zesty BBQ</td>
<td>13.5</td>
</tr>
<tr>
<td></td>
<td>Chicken served atop Romaine tossed with onions, peppers, corn, tomatoes, tortilla strips, mixed cheeses and chipotle ranch dressing. 11.5</td>
<td>11.5</td>
</tr>
<tr>
<td><strong>SEAFOOD FONDUE</strong></td>
<td>Blackened crawfish served atop Romaine tossed with onions, peppers, corn, tomatoes, tortilla strips, mixed cheeses and chipotle ranch dressing. 11.5</td>
<td>11.5</td>
</tr>
</tbody>
</table>

## ETOUFFEES

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<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>SHRIMP ETOUFFE</strong></td>
<td>Large bowls served with your choice of one side</td>
<td></td>
</tr>
<tr>
<td><strong>CAJUN CREOLE</strong></td>
<td>A traditional sweet and spicy tomato-based sauce with garlic-sautéed shrimp and rice. 13</td>
<td>13</td>
</tr>
<tr>
<td><strong>CHICKEN CREOLE</strong></td>
<td>A traditional sweet and spicy tomato-based sauce with garlic-sautéed chicken and rice. 13</td>
<td>13</td>
</tr>
<tr>
<td><strong>CRAWFISH ETOUFFE</strong></td>
<td>Delicate, sweet crawfish used in etouffee. 11.5</td>
<td></td>
</tr>
<tr>
<td><strong>CATFISH ETOUFFE</strong></td>
<td>By far the most talked about item in town or all around! Fresh farm-raised catfish, fried or blackened, perfectly seasoned and placed over rice and our creamy etouffee sauce. 16</td>
<td>16</td>
</tr>
</tbody>
</table>

## HOUSE SPECIALTIES

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<td>13</td>
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<tr>
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<td>Just salad 8.5</td>
<td>8.5</td>
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<tr>
<td></td>
<td>ADD Fried or Grilled Chicken for 4</td>
<td>4.5</td>
</tr>
<tr>
<td><strong>SW LOUISIANA CHOPPED SALAD</strong></td>
<td>Zesty BBQ</td>
<td>13.5</td>
</tr>
<tr>
<td></td>
<td>Chicken served atop Romaine tossed with onions, peppers, corn, tomatoes, tortilla strips, mixed cheeses and chipotle ranch dressing. 11.5</td>
<td>11.5</td>
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## PASTAS

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>CRAWFISH WITH BOWTIE PASTA</strong></td>
<td>With your choice of etouffee or Alfredo sauce. 15</td>
<td>15</td>
</tr>
<tr>
<td><strong>SHRIMP WITH BOWTIE PASTA</strong></td>
<td>With your choice of etouffee or Alfredo sauce. 15</td>
<td>15</td>
</tr>
<tr>
<td><strong>BLACKENED CHICKEN ALFREDO</strong></td>
<td>On top of tender bowtie pasta. 15</td>
<td>15</td>
</tr>
<tr>
<td><strong>SEAFOOD NEPALEON</strong></td>
<td>Tender bowtie pasta served in our Alfredo sauce with fried eggplant medallions and fried, grilled or blackened shrimp. 21</td>
<td>21</td>
</tr>
</tbody>
</table>

## DRESSINGS:

- Ranch
- Blue Cheese
- Chipotle Ranch
- Raspberry Vinaigrette
- Honey Mustard
- Balsamic Vinaigrette
- Thousand Island

### ADDITIONAL DISHES

- **SHRIMP CREOLE**: A traditional sweet and spicy tomato-based sauce with garlic-sautéed shrimp and rice. 13
- **CHICKEN CREOLE**: A traditional sweet and spicy tomato-based sauce with garlic-sautéed chicken and rice. 13
- **SHRIMP ETOUFFE**: Based on the most talked about item in town or all around! Fresh farm-raised catfish, fried or blackened, perfectly seasoned and placed over rice and our creamy etouffee sauce. 16
- **CAJUN CHEF SALAD**: Large bowls served with your choice of one side.

Please note: we cook with peanut oil. Chicken & fish subject to bones. *NOTICE*: There may be a risk associated with consuming raw shellfish. In the case with other raw protein products if you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.

GUMBOS

- **As good as it gets** and cooked with a dark roux. Large bowls served with one side.

### House Specialties

- **Seafood Bisque**: A traditional sweet and spicy tomato-based sauce with garlic-sautéed shrimp and rice. 13
- **Chicken Creole**: A traditional sweet and spicy tomato-based sauce with garlic-sautéed chicken and rice. 13
- **Shrimp Diane**: Our version of this classic N'awlins favorite with button mushrooms and shrimp sautéed in garlic, butter, seafood stock and seasonings with rice. This is “the one!” 19.5
- **Red Beans ‘n’ Rice**: Cooked with our smoked sausage. Oooo weee, good! 9.5
- **Boulette Beans ‘n’ Rice**: Lima beans cooked in real butter with our sausage and served over rice. 9.5
- **Beef Tips ‘n’ Mushrooms**: Delicious tender chunks of Angus beef in a rich brown gravy served over rice. 13
- **Chicken ‘n’ Sausage Jambalaya**: With onion, bell peppers, tomatoes, served in a spicy creole sauce. 13
- **Smoked Boudin**: Traditional rice and pork smoked sausage served over crisp fried onion strips with chipotle ranch dressing. 12
- **Smoked Oyster**: Traditional rice and pork smoked sausage served over crisp fried onion strips with chipotle ranch dressing. 12
- **Red Beans ‘n’ Rice**: Cooked with our smoked sausage. Oooo weee, good! 9.5
- **Boulette Beans ‘n’ Rice**: Lima beans cooked in real butter with our sausage and served over rice. 9.5
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- **Red Beans ‘n’ Rice**: Cooked with our smoked sausage. Oooo weee, good! 9.5
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- **Beef Tips ‘n’ Mushrooms**: Delicious tender chunks of Angus beef in a rich brown gravy served over rice. 13
- **Chicken ‘n’ Sausage Jambalaya**: With onion, bell peppers, tomatoes, served in a spicy creole sauce. 13
SEAFISH

Ask your server before you get excited due to fresh, availability, quantity varied. Served with jasmine rice, salad and your choice of one side.

STUFFED FLOUNDER
Fried flounder filet stuffed with crab cake and smothered with our fondue. 20

YOUR WAY
Channel Chef Boudreaux and design your own entrée! Need some Mardi Gras royality treatment? Add one of our deee-licious sauces below.

PICK A FISH:
Snapper, Flounder, Grouper, Tilapia or Salmon

PICK A PREP:
GRILLED – Dressed with our spices and grilled to perfection.
BLACKENED – Generously seasoned with Cajun spices and blackened to a delicious color

SEAFOOD PLATTERS

**NOTICE:** There may be a risk associated with consuming raw seafood as well as raw oysters, clams, crabs, and crawfish. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.

SWEET POTATO FRIES

FRENCH FRIES

FRIED OKRA

MAC’N’ CHEESE

HUSHPUPPIES

VEGGIE OF THE DAY
STEAMED BROCCOLI

BUTTER BEANS ‘N’ RICE

RED BEANS ‘N’ RICE

FAMOUS PLATTERS

SEAFISH PLATTER
Fried Gulf shrimp, oysters, crawfish, catfish and a Cajun crab cake. 26

Add seafood gumbo 5

CRAWFISH COMBO
Uncrate fried tails and our Crawfish Etouffee. 18.5

CATTISH
Tender farm-raised catfish, fried to a crisp. 18

OYSTERS
Fresh oysters battered and fried. (12) 19.5

SHRIMP
Gulf shrimp prepared to your specification – fried, blackened, coconut or grilled. (8) 16.5, (12) 19.5

CRAWFISH
Lightly dusted fried tails. 19

FROG LEGS
A true Louisiana specialty. 18

COMBINATION PLATTER
Can’t decide? Choose two platter items. 21

Choice of . . .

FRIED OYSTERS
BLACKENED SHRIMP
FRIED CATFISH
CRAB CAKES
FRIED CRAWFISH
FROG LEGS
FRIED SHRIMP
COCONUT SHRIMP
GRILLED SHRIMP

You're probably from Louisiana if you can name all your 4渎 versions.

Served with cole slaw, hushpuppies and your choice of one side.

Served with jasmine rice, salad and your choice of one side.

COCONUT SHRIMP

FRIED CRAWFISH

FRIED CATFISH

FRIED OYSTERS

FRIED SHRIMP

COCONUT SHRIMP

GRILLED SHRIMP

You’re probably from Louisiana if you’re planning your wedding around hunting season and LSU football.

SIDES

RED BEANS ‘N’ RICE

BUTTER BEANS ‘N’ RICE

STEAMED BROCCOLI add $1

VEGGIE OF THE DAY

SIDE SALAD

COLESLAW

HUSHPUPPIES

MAC’CHEESE

FRIED OKRA

FRENCH FRIES

SWEET POTATO FRIES add $1

DRINKS

SOODAS

Cola • Diet Coke • Sprite
Dr. Pepper • Diet Dr. Pepper
COFFEE

Regular • Decaf
TEA

Hot Tea • Iced Sweet • Iced Unsweetened
LEMONADE

FIND US ON THE WEB

Louisiana if...you can pronounce Lafayette as "laff-yatta", not "lay-fay-ette"

LEMONADE

COFFEE

Regular • Decaf
TEA

Hot Tea • Iced Sweet • Iced Unsweetened

Served with your choice of one side.

LOW-CARB

Served with your choice of one side.

CHICKEN RAY

Features house-seasoned grilled chicken breast topped with Jack cheese and pico de gallo. 11

FISH RAY

Enjoy a Tilapia filet delicately seasoned and grilled. 13

SHRIMP RAY

Six seasoned grilled shrimp. 13

CLAWFISH BISQUE

Blackened – Cajun tarragon whiskey cream sauce 6.5

WHISKEY SHRIMP

Cajun tarragon whiskey cream sauce 6.5

SEAFOOD FONDUE

Spinach, mushrooms and cheese melted with shrimp and crawfish 7.5

SMOOTHERED CHICKEN FLOUNDER

One 8 oz. filet delicately seasoned and grilled. 13

CHICKEN RAY

Features house-seasoned grilled chicken breast topped with Jack cheese and pico de gallo. 11

SMOOTHERED CHICKEN

Tender chicken breast, hand breaded and fried, served with your choice of 2 sides. 13

SHRIMP ETTOUFEE

Six seasoned shrimp. 13

LOW-CARB

Served with your choice of one side.

CHICKEN RAY

Features house-seasoned grilled chicken breast topped with Jack cheese and pico de gallo. 11

FISH RAY

Enjoy a Tilapia filet delicately seasoned and grilled. 13

SHRIMP ETTOUFEE

Six seasoned grilled shrimp. 13

LEMONADE

COFFEE

Regular • Decaf
TEA

Hot Tea • Iced Sweet • Iced Unsweetened

LEMONADE

COFFEE

Regular • Decaf
TEA

Hot Tea • Iced Sweet • Iced Unsweetened

Served with your choice of one side.

LOW-CARB

Served with your choice of one side.

CHICKEN RAY

Features house-seasoned grilled chicken breast topped with Jack cheese and pico de gallo. 11

FISH RAY

Enjoy a Tilapia filet delicately seasoned and grilled. 13

SHRIMP ETTOUFEE

Six seasoned grilled shrimp. 13

LEMONADE

COFFEE

Regular • Decaf
TEA

Hot Tea • Iced Sweet • Iced Unsweetened

LEMONADE

COFFEE

Regular • Decaf
TEA

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CHICKEN RAY

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Enjoy a Tilapia filet delicately seasoned and grilled. 13

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Six seasoned grilled shrimp. 13

LEMONADE

COFFEE

Regular • Decaf
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Hot Tea • Iced Sweet • Iced Unsweetened

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CHICKEN RAY

Features house-seasoned grilled chicken breast topped with Jack cheese and pico de gallo. 11

FISH RAY

Enjoy a Tilapia filet delicately seasoned and grilled. 13

SHRIMP ETTOUFEE

Six seasoned grilled shrimp. 13

YOU’RE PROBABLY FROM LOUISIANA IF YOU...