

RAGIN' CAJUN

PIANO BAR







* APPETIZERS



CAJUN STARTERS

NAKED VOODOO WINGS
Spicy with flavor, large portions, secret sauce that might make you think you're under a spell, beware! 7.99

Chef's extremely hot sauce, not for the weak, use caution! 7.99

MILD, BLACK MAGIC WINGS
Witch doctors blend of BBQ & spices 7.99

CHICKEN STRIPS (4) Southern crispy strips, served with ranch or honey mustard 5.99

FROG LEGS Served by the pound, lightly battered and fried to perfection 8.99

Seasoned with fresh cilantro, garlic white wine sauce or red sauce. Served with toasted French bread to get that last drop of sauce 8.99

ALLIGATOR BITES A Louisiana delicacy, try them fried or blackened 9.99

BLACKENED SHRIMP Six seasoned shrimp rested on a touch of lobster bisque & toasted French bread, drizzled with creole sauce for a touch of heat 7.99

CRAWFISH TAILS ½ Lb. of fried tails with creole sauce 8.99

ONION PEDALS Served with spicy dipping sauce 3.99

GREEN BEANS ½ Lb. of spicy green beans served with creole sauce 6.99

SEAFOOD PLATTER
Shrimp, breaded crawfish tails, calamari, served with cocktail sauce and lemon 12.99

TRADITIONAL STARTERS

SWEET POTATO FRIES Served with honey mustard 4.99

COMBO PLATTER Two chicken strips, three toasted ravioli, three jalapeño poppers, three mozzarella sticks 8.99

CLAM STRIPS Hand battered and flash fried 6.99

CHILI CHEESE FRIES 4.99

FRIED SHRIMP Served with cocktail sauce 5.99

FRIED CALAMARI Lightly dusted squid served with cocktail sauce 6.99

SHRIMP COCKTAIL 10 shrimp with lemon & cocktail sauce 8.99

FRIED PICKLES Sliced lengthwise and double battered, a southern delicacy 6.99

TOASTED RAVIOLI Served with marinara 5.99

JALAPENO POPPERS Served with ranch 5.99

MOZZARELLA STICKS 5.99

OYSTERS ON THE HALF SHELL Half Dozen (Market Price)



SOUPS



Ask your server for today's selection 4.99

SOUP DU JOUR Ask your server for today's selection 4.99

LOBSTER BISQUE Rich & creamy lobster soup with a hint of sherry 5.99



Indicated a Spicy Selection



* ENTREES



CRAWFISH BOIL

Served with boil of corn, button mushrooms, garlic and red potatoes (Market Price)

OYSTERS ON HALF SHELL

A dozen shucked raw oysters served cold with lemon (Market Price)

OYSTERS ROCKEFELLER

Cooked with half shell and smothered with spinach and cheese blend seasoned with sea salt and cracked pepper (Market Price)

ETOUFFEE

Spicy & delicious Cajun stew with crawfish and vegetables finished with a dark roux served over rice 11.99

RED BEANS & RICE

The popular everyday Cajun dish with andouille sausage 9.99

BOURBON GLAZED STEAK

Thick shoulder cut steak with bourbon glaze and choice of one side 12.99

PUB STEAK

Thick shoulder steak you can still cut with a butter knife, cooked to order. Choice of one side 10.99

GRILLED CHICKEN

Chicken breast seasoned with lemon pepper. Served with your choice of two sides 9.99

BLACKENED CHICKEN

Blackened chicken breast served with your choice of two sides 9.99

BOURBON STREET CHICKEN

Grilled chicken with sweet bourbon glaze. Served with your choice of two sides 9.99

TASTE OF THE CAJUN

A nice sampler of red beans and rice, etouffee and fried crawfish 10.99

SIDES

FRENCH FRIES SWEET POTATO FRIES CAJUN CHIPS HUSHPUPPIES ONION PETALS VEGETABLE OF THE DAY ROASTED RED POTATOES CAJUN POTATO SALAD SIDE SALAD



SATSAG



All pastas served with garlic French toast Add side salad for \$2.00 more

ANDOUILLE SAUSAGE & PEPPER PENNE

Smoked andouille sausage & spicy peppers tossed with penne pasta and garlic infused marinara sauce. Served with toasted French bread 11.99

CHICKEN PENNE

Garlic chicken and peppers with garlic wine cream sauce tossed with penne noodles 10.99

MUSSELS LINGUINE

Mussels in red sauce on linguine pasta. Served with toasted French bread 11.99

SHRIMP LINGUINE

Sautéed shrimp, peppers and onions in garlic wine cream sauce 11.99

CRAWFISH PENNE

Crawfish, peppers and onions with seafood cream sauce tossed with penne noodles 12.99

STEAK PASTA

Tender steak sautéed with fresh vegetables in garlic cream sauce tossed with penne noodles 12.99



* DESSERTS *

WHITE CHOCOLATE BREAD PUDDING Moist and decadent with handmade custard. Served a la mode \$4.95

BOURBON PECAN PIE Traditional southern favorite with a hint of bourbon \$4.95

CHOCOLATE CONFUSION CAKE

Oreo layer with fudge brownie, chocolate mouse, chocolate cake & chocolate chips. A chocolate lovers paradise \$5.95

ROOT BEER FLOAT

Abita root beer, Louisiana brewed and served with vanilla bean ice cream \$3.95

MINE

WHITE

Pinot Grigio Chardonnay Riesling Moscato White Zinfandel Korbel Champagne 29.99/btl



SPECIALTY BINKS

Hurricane Plantation Tea Louisiana Lemonade Cajun Bloody Mary



BEEK

DRAFT

Guinness \$4 Blue Moon \$5

Turbo Dog \$4

PBR \$2 Seasonal Draft

RED

Merlot Cabernet Sauvingnon Pinot Noir Shiraz Sweet Red



BEVERAGES











Tea • Sweet Tea • Coffee

* KIDS MENU &



CHICKEN STRIPS

2 chicken strips served with ranch dressing and French fries \$5.99

GRILLED CHEESE

Cheddar and mozzarella cheeses on texas toast with French fries \$4.99

PENNE PASTA

Red sauce & melted cheese, served with toasted French bread \$5.99

ASK YOUR SERVER ABOUT OUR LATE NIGHT BREAKFAST MENU! PARTY ROOM AVAILABLE! GIFT CERTIFICATES AVAILABLE





SALADS



HOUSE SALAD

Mixed greens with grated cheese, red onion, diced tomato 4.99

CHEF SALAD

Mixed greens topped with ham, eggs, cheese, red onion and tomatoes 6.99

BLACKENED CHICKEN SALAD Mixed greens, shredded cheese, red onion, tomato & blackened chicken breast 7.99

BLACKENED SHRIMP SALAD Your choice of house or Caesar salad with fresh sautéed blackened shrimp 8.99

CAESAR SALAD

Crisp romaine, Parmesan and mozzarella with creamy Caesar dressing 4.99 Add grilled or crispy chicken for 3.00

CRAWFISH SALAD
Your choice of house or Caesar salad with fried crawfish 8.99

BLACK AND BLUE SALAD Mixed greens, tomatoes, red onion, blue cheese & 8 oz. steak cooked to your liking with balsamic vinaigrette 9.99



SANDMIGHES



Served with choice of French fries, sweet potato fries, Cajun potato salad, hush puppies, onion petal, Cajun chips, side salad, vegetable of the day or roasted red potatoes.

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OYSTER

Fresh oysters lightly battered & fried 10.99

GATOR

Our favorite! Battered or blackened 11.99

SHRIMP

Golden battered shrimp 8.99

CRAWFISH

Hand battered & piled high 9.99

SCALLOP

Succulent sea scallops breaded & fried 9.99

CHICKEN

Grilled, fried, or blackened 8.99

Grilled smoked ham 8.99

8 ounces of seasoned and grilled steak 10.99

WHITE FISH 9.99

BACON CHEDDAR BURGER

Melted cheddar cheese & smoked bacon 8.99

BLACK & BLUE BURGER Cajun spiced & covered in melted bleu cheese & smoked bacon 9.99

SMOKE HOUSE BURGER

BBQ sauce & smoked bacon topped with onion petals 8.99

VOODOO BURGER

Mozzarella cheese, smoked bacon, onion petals and our famous voodoo sauce 8.99

BOURBON BURGER

Cheddar cheese, smoked bacon & chef's sweet bourbon glaze 8.99

PONY SHOE

Slice of toast with choice of ham or beef covered with fries & aged cheddar cheese 9.99

MUFFALETTA

Smoked ham, mozzarella & fresh olive paste on French bread. Half 7.99

VOODOO CHICKEN BREAST

Smothered with the same mysterious hot sauce that made our naked voodoo wings famous. Grilled or fried 8.99

BLACKENED CHICKEN BREAST

Seasoned & topped with mozzarella cheese & bacon 8.99

CHICKEN CLUB

Grilled or crispy chicken breast topped with mozzarella cheese & bacon 8.99

Guinness battered and served with tartar sauce and a lemon wedge 8.99

