# Boudreau & Thibodeau's Cajun Cookin'

## Appetizers

**Cajun Sampler** Golden fried oysters, boudin links, popcorn shrimp, an' some o' our thin an' crispy onion rings 15.99

**Dippin' Sampler** Chicken strips wit' mozzarella cheese sticks an' a whole bunch o' onion rings 10.99

**Alligator Bites** Bite into dem befo' dey bite into you Market Price

**Frog Legs**
Lightly breaded an' fried
Two 8.49, Four 15.99

**Duck Strips** Duck tenderloin lightly coated den deep fried an' served wit' ginger sesame sauce 8.99

**Crawfish Kickers** Crawfish tails an' spices ground togetha ta form spicy breaded an' fried balls 8.99

**Boudin Links** Grilled Cajun boudin sausage Half Order 4.49, Full Order 8.99

New! **Boudin Balls** A fried Cajun appetizer made wit' spicy pork an' rice sausage 8.99

**Zydeco Shrimp** Lightly battered crispy fried shrimp coated in our homemade sweet an' tangy sauce 10.99

New! **Crab Fingers** Fried jus' da way ya like dem 15.99

**Fried Green Tomatoes** Green tomatoes lightly breaded an' fried ta a golden brown, topped wit' a remoulade sauce Two 5.99 Four 10.99

**Crab Cakes Wit' A Cream Sauce**
White lump crab meat seasoned an' grilled ta perfection on top o' a cream sauce 15.99

**B&T Seafood Appetizer**
Dis' combo o' shrimp an' crabmeat rolled in seasoned breadcrumbs is fried ta a golden brown, topped wit' a crawfish cream sauce 15.99

**Crawfish Pie** A Cajun treat! Our rendition of a traditional open-faced crawfish etouffee pie 5.99

**Crab, Spinach An' Artichoke Dip** Blend o' crab meat, spinach an' artichoke. Served wit' garlic crostini 12.99

New! **Spinach An' Artichoke Dip**
Served creamy wit' crostini bread 9.99

**Boiled Shrimp**
Sure is spicy! Half pound Market Price

**Onion Rings** Dese thin an' crispy onion rings will sho'ly melt in ya mout' 6.99

**Hushpuppies** Fried golden brown an' crispy 6.99

**Fried Dill Pickles**
Cher, dis is a sour treat! 5.99

**Fried Mushrooms** Delicious sliced or whole mushrooms lightly seasoned an' fried 7.99

**Cheese Sticks** Mozzarella cheese sticks served wit' marinara sauce 7.99

**Corn Nuggets**
Sweet, battered an' deep fried 6.99

## Charbroiled Oysters

A South Louisiana tradition, oysters on da half-shell drenched in garlic butter an' dusted wit' a fresh blend o' Romano an' Parmesan cheeses, cooked ta perfection o'er an open flame.

Half Dozen Market Price
Dozen Market Price
Add bacon or jalapenos fo' only .99

## Boiled Seafood

*(When Available)*

**Dungeness Crabs, Snow Crabs, Louisiana Gulf Shrimp, Royal Red Shrimp, Crawfish - in season**

*Sold by the Pound* Market Price

## Gumbeau, Soups an' Salads

New! **Crawfish Boil Soup** Creamy soup made wit' all da fixin's left after da boil Cup 6.99 Bowl 12.99

**Corn an' Crab Bisque**
Velvety smooth bisque wit' whole kernel corn an' crabmeat
By da cup 6.99 or by da bowl 12.99

**Bowl o' Red Beans** 6.49

**Bowl o' White Beans** 6.49

**House Salad** A bed o' fresh lettuce, tomatoes, cucumbers, boiled eggs, croutons, an' shredded cheese 8.99
**Topped wit' grilled or fried chicken** 11.99
**Topped wit' grilled, fried, or boiled popcorn shrimp** 12.99
**Topped wit' fried crawfish** 17.99
**Topped wit' grilled, fried, or boiled jumbo shrimp** 18.99

**Seafood Gumbeau**
Homemade Cajun gumbeau loaded wit' shrimp, crawfish, an' crabmeat
By da cup 5.99 or by da bowl 11.99

**Chicken an' Sausage Gumbeau**
Homemade gumbeau full o' chicken an' sausage By da cup 5.49 or by da bowl 9.99

## Side Items

(Choice o' sides includes 2.99 sides. Add $1 for Premium Sides or $2 for Signature Sides)

**Sides 2.99**
Coleslaw
Onion Rings
Potato Salad
Baked Potato *with Butter*
Baked Sweet Potato
Mashed Potatoes
Sweet Potato Fries
Seasoned Fries
Hushpuppies
Boiled Potatoes
Corn Nuggets
Boiled Onions
French Fries
Fried Okra
Corn on da Cob
Cut Corn
Skillet Potatoes
Boiled Mushrooms

**Premium Sides 3.99**
Grilled Sausage
Boiled Sausage
Grilled Veggies
Home-made Potato Chips
Mac & Cheese
Side Salad
Cup Red Beans
Cup White Beans
Vegetable of the Day

**Signature Sides 4.99**
Sweet Potato Casserole
Chicken & Sausage Jambalaya
Loaded Mashed Potatoes
Loaded Baked Potato
Grilled Asparagus

## Steaks, Chicken an' Grill

**Country-Fried Steak**
A Southern favorite, two hearty country-fried steaks topped wit' home-style white gravy served wit' two sides an' garlic French bread
One Steak 11.99, Two Steaks 16.99

**Chicken**
Grilled, fried, or blackened breast or tenders served wit' two sides an' garlic French bread 16.99

**Hamburger Steak***
Home-style hamburger steak smothered in rich gravy served wit' two sides an' garlic French bread 16.99
Add onions or mushrooms fo' only .99

Denotes Dishes Wit' Spices
Denotes Light Dishes
Denotes signature Items

Prices subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk o' foodborne illness, especially if you have a medical condition. Many o' our products contain or may come into contact wit' common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish, or shellfish.

**Like our page on Facebook, Sha, an' while ya at it, check in an' share ya pictures or jokes wit' us, too! #bnt4me**

BRAVEHEART
BLACK ANGUS BEEF
FEARLESS COMMITMENT TO QUALITY

# Burgers, Sandwiches an' Poboys

## Build a Burger or Sandwich

Add dese lagniappe toppin's ta ya burger or poboy fo' only .99 each
Grilled Mushrooms, Grilled Onions, Bacon, Jalapenos, Cheddar Cheese, American Cheese, Swiss Cheese, Fried Onions

## Turkey Burger

Grilled ta order an' served on white or wheat bun 10.99

## Chicken Sandwich

Your choice o' grilled, fried, or blackened chicken breast served on a white or wheat bun 14.99

## Our Famous Boudreau Burger*

Dis ten ounce fresh Braveheart Black Angus beef burger will make ya wanna go home an' take a nap 12.99

## Roast Beef an' Gravy Poboy

Slow-cooked tender roast beef loaded wit' gravy an' served wit' all da napkins ya gonna need, served on a French bread loaf
Six Inch 9.99 • Twelve Inch 16.99

## Crabby Burger

Homemade crabmeat burger fried ta perfection 11.99

## T-Claude's Burger*

Dis six ounce version o' our Boudreau Burger will fill ya right up 9.99

## Poboys

Golden fried fo' dat down-home taste an' served on a French bread loaf, dressed jus' da way ya like it

| | |
|---|---|
| Popcorn Shrimp | Six Inch 9.99 • Twelve Inch 19.99 |
| Jumbo Shrimp | Six Inch 12.99 • Twelve Inch 25.99 |
| Oyster | Six Inch 14.99 • Twelve Inch 29.99 |
| Crawfish | Six Inch 13.99 • Twelve Inch 27.99 |
| Catfish | Six Inch 10.99 • Twelve Inch 21.99 |
| Soft-Shell Crab | Six Inch 16.99 • Twelve Inch 32.99 |

# Slow Pot Cajun Cookin'

(Choice o' sides includes 2.99 sides. Add $1 for Premium Sides or $2 for Signature Sides)

## A Lil' Bit o' Cajun

Chicken an' sausage jambalaya, red beans an' rice, grilled smoked pork sausage, an' our famous seafood gumbeau wit' a choice o' one side an' garlic French bread 16.99

## Shrimp Creole

Creole tomato sauce wit' shrimp o'er rice wit' a choice o' one side an' garlic French bread 13.99

## Shrimp Half 'N Half

Fried or grilled jumbo shrimp served wit' shrimp Creole o'er rice wit' a choice o' one side an' garlic French bread 17.99

## Crawfish Etouffee

Crawfish smothered in a spicy rich sauce served o'er rice wit' a choice o' one side an' garlic French bread 17.99

## Crawfish Pasta

Crawfish tails in a cream sauce o'er fettuccine pasta wit' a choice o' one side an' garlic French bread 18.99

## Crawfish Half 'N Half

Fried crawfish served wit' crawfish pasta or etouffee o'er rice wit' a choice o' one side an' garlic French bread 19.99

## Catfish Louisiana

Fried, grilled or blackened catfish filet served on a bed o' rice an' topped wit' crawfish etouffee wit' a choice o' one side an' garlic French bread 19.99

## Redfish Courtbouillon

Redfish cooked down an' sautéed in a spicy Creole sauce o'er rice wit a choice o' one side an' garlic French bread 15.99

## Grilled Shrimp Alfredo

Grilled shrimp tossed in a creamy parmesan sauce o'er pasta wit' a choice o' one side an' garlic French bread 19.99

## Alligator Sauce Piquante

Gator smothered in a spicy Cajun sauce served wit' rice wit' a choice o' one side an' garlic French bread ~ Market Price

## Alligator Half 'N Half

Fried gator bites wit' gator sauce piquante o'er rice wit' a choice o' one side an' garlic French bread ~ Market Price

## Grilled Chicken Alfredo

Tender grilled chicken on top o' a creamy Alfredo pasta wit' a choice o' one side an' garlic French bread 16.99

# Seafood Favorites

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## Boudreau & Thibodeau's Special

Dis combo o' shrimp an' crabmeat rolled in a seasoned flour mix blend an' fried ta a golden brown is topped wit' a crawfish cream sauce served on a bed on angel hair pasta wit' a choice of one side an' garlic French bread 19.99

## Crab Cake Pasta

(WHEN AVAILABLE)
Two crab cakes served on a bed o' angel hair pasta topped wit' a rich cream sauce wit' one side an' garlic French bread 20.99

## Jambalaya, Crawfish Pie, File' Gumbeau A true Cajun tradition!

Homemade chicken an' sausage jambalaya, fresh baked crawfish pie an' our favorite seafood gumbeau. Served wit' choice o' one side an' garlic French bread 15.99

## Stuffed Fish

Catfish filets o' fish stuffed wit' a crab patty an' grilled ta perfection wit' a choice o' two sides an' garlic French bread 19.99

## Oysters

Fried crispy in seasoned flour wit' a choice o' two sides an' garlic French bread Market Price

## Popcorn Shrimp

Fried golden brown wit' a choice o' two sides an' garlic French bread 17.99

## Fried Seafood Platter

Cup o' seafood gumbeau, stuffed crab, jumbo an' popcorn shrimp, crispy fried fish an' oysters served wit' a choice o' two sides an' garlic French bread 29.99

## Grilled Trio Platter

Jumbo shrimp, grilled or blackened fish, and' chicken wit' a choice o' two sides an' garlic French bread 25.99

## Jumbo Shrimp

Grilled, blackened, or fried wit' a choice o' two sides an' garlic French bread 22.99

## Stuffed Crabs

Three stuffed crabs fried ta perfection wit' a choice o' two sides an' garlic French bread
Two Crabs 15.99, Three Crabs 19.99

## Soft-Shell Crab

(WHEN AVAILABLE)
Flavorful soft-shell crabs fried jus' right wit' a choice o' two sides an' garlic French bread
1 crab 19.99 2 crabs 29.99

## Catfish

Grilled, fried or blackened wit' a choice o' two sides an' garlic French bread 19.99
Wit' lemon cream sauce 2.49
Wit' rich seafood cream sauce 3.49

## Snapper

Grilled, fried or blackened wit' a choice o' two sides an' garlic French bread 19.99
Wit' lemon cream sauce 2.49
Wit' rich seafood cream sauce 3.49

## Catfish an' Shrimp

Grilled, fried or blackened catfish an' popcorn shrimp wit' a choice o' two sides an' garlic French bread 19.99

## Shrimp an' Oysters

Oysters an' popcorn shrimp fried golden brown wit' a choice o' two sides an' garlic French bread 22.99

## Mahi Mahi

Fresh Mahi Mahi grilled or blackened ta ya likin' served wit' two side items an' garlic French bread 19.99

## Fish O' Da Day

Cooked ta perfection wit' choice o' two sides an' garlic French bread Market Price

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# Wet Ya Whistle

## Eat, Drink, and Bloody Mary

We have purr-fekted da Bloody Mary! Our special concoction o' Absolut Peppar an' spices gives tomato juice jus' da kick it needs 6.99

## Margarita

Sip on somethin' salty an' jus' a lil' bit sour 6.99

## Bayou Blast

Our special mix of coconut rum, blue curacao, pineapple an' orange juice. A blast of refreshment! 6.99

## Sunset on da Bayou

Dis smooth combination o' pineapple juice, orange juice, an' tequila wit' a splash o' grenadine will end ya day jus' right! 6.99

## Liquor

Patron, Tequila, Malibu Rum, Tito's, Vodka, Glenlivet Scotch, Crown Royal Whiskey, Jack Daniels Whiskey, Bombay Sapphire Gin, Baccardi Gold Rum, Jose Cuervo Gold Tequila

## 28˚ Bottled Beer

Miller Lite, Coors Light, Bud Light, Michelob Ultra, Budweiser, Abita Amber, Abita Turbodog 3.25

Ziegenbock, Shiner Bock, Stella, Holy Roller, Jucifer, Modello, Corona, DOS XX, Blue Moon, Yuengling, Landshark 3.50

## House Wines

**Cabernet Sauvignon**

Glass 7.00 / Bottle 28.00

**Pinot Noir**

Glass 7.00 / Bottle 28.00

**Sauvignon Blanc**

Glass 7.00 / Bottle 28.00

**Chardonnay**

Glass 7.00 / Bottle 28.00

**Pinot Grigio**

Glass 7.00 / Bottle 28.00

**Moscato**

Glass 7.00 / Bottle 28.00

# Save Room For Dessert

### Turtle on da Half-Shell
Huge hot beignet topped wit' vanilla ice cream, whipped cream, chocolate, caramel, an' pecans - 11.99

### Homemade Pecan Bread Pudding
Bet on dis being da best you ever had! Warm bread pudding loaded wit' pecans an' topped wit a rich rum sauce - 6.99

### Chocolate Explosion
Layers o' rich, creamy, chocolate cake filled wit' big chunks o' delicious cheesecake, peanuts, pecans, an' almonds - 9.99

### Pecan Pie
A Southern Favorite! - 5.99

### Cheesecake
Rich New York style cheesecake - 9.99

**Top it wit' caramel, chocolate, or strawberries fo' just .99 mo'**

### Beignets
Jus like in "The Big Easy" - 6.99

### Sundae
Vanilla Ice Cream topped wit' pecans an' your choice o' chocolate, caramel, or strawberry toppings - 6.99

### Brownie
Decadent brownie served warm - 3.99
Make it a la mode wit' hot fudge an' whipped topping - 5.99

### Lagniappe on Top

Scoop of vanilla ice cream - 1.99

Strawberry topping - .99

Pecans - .99

Chocolate syrup - .99

Caramel - .99

Whipped topping - .99