



APPETIZERS

ALL-DAY MENU

VEGGIE SPRING ROLLS

crispy fried all-vegetarian spring rolls served with spicy mango-habenero dipping sauce

\$9.00

SEAFOOD FONDUE

blackened crawfish, shrimp, cremini mushrooms and spinach in a house-made cheese sauce served with garlic crostinis

\$18.00

VOODOO SPRING ROLLS

crispy fried spring rolls stuffed with crawfish tails, andouille sausage, roasted corn and our house cheese blend. Served with sriracha aioli sauce

\$14.00

GUMBEAUX

bowl of our house recipe gumbo loaded with spices, andouille sausage, and fresh gulf shrimp

\$12.00

SPICY BOUDIN BALLS

REGULAR - (4) Louisiana made boudin balls fried until crispy and golden brown

PEPPER JACK - (4) Louisiana made boudin balls infused with spicy pepper jack cheese and fried golden until brown

\$12.00

FISH BASKET

crispy batter-fried catfish; served with seasoned french fries

\$12.00

SHRIMP BASKET

crispy batter-fried shrimp, served with seasoned french fires

\$12.00

SMOKED BOUDIN LINK

cajun smoked boudin link served over our housemade dirty rice with a spicy sriracha aioli dipping sauce.

\$9.00

CREOLE DEVILED EGGS

3 hard-boiled deviled eggs with cajun seasonings, green onion topped with a crispy batter-friend gulf shrimp and drizzled with fried maple bacon bits

\$12.00

.....APPETIZERS CON'T.....

WING BASKET (BATTERED OR NO BATTER)

Crispy, seasoned fried wings tossed in your choice of sauce; spicy thai chili, garlic parmesan, mango habanero, bbq, lemon pepper or buffalo style; served with crispy seasoned french fries

\$12.00

\*NOT ALL INGREDIENTS ARE LISTED FOR EACH MENU ITEM. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

ENTRÉES

SEAFOOD PLATTER

generous portions of crispy batter-fried catfish and shrimp served with seasoned french fries

\$25.00

BAYOU CATFISH

blackened freshwater catfish topped with fried shrimp and a cajun butter sauce; all served over a bed of dirty rice with collard greens

\$28.00

FIRE-GRILLED SALMON

blackened fire-grilled salmon served over a bed of linguine pasta tossed in a light butter sauce

\$27.00

CAJUN SEAFOOD PASTA

blackened shrimp, crawfish tails and andouille sausage in a white-wine cream sauce; served over linguine pasta

\$23.00

THE REDFISH

a thick redfish fillet blackened Louisiana style drizzled with cajun butter and served with your choice of two sides

\$28.00

CHARBROILED RIBEYE

12oz thick juicy tender ribeye, charbroiled to order; served with your choice of two sides

\$35.00



**ENTRÉES CON'T****DOUBLE GRILLED PORK CHOPS**

two well-seasoned grilled pork chops served with your choice of two sides

**\$22.00****SHRIMP & GRITS**

six blackened shrimp and sauteed crawfish tails served atop creamy cheese grits with a creole cream sauce, garnished with green onions.

**\$23.00****CRAWFISH & SHRIMP ÉTOUFFÉE**

housemade Louisiana-style Étouffée cooked with loads of crawfish and shrimp served with seasoned white herb rice

**\$23.00****CHICKEN & SHRIMP JAMBALAYA**

jambalaya rice cooked with andouille sausage and chicken and seasoned to perfection then topped with blackened gulf shrimp

**\$21.00****CHICKEN & WAFFLES**

crispy, seasoned batter-fried chicken wing served atop a hot crispy waffle drizzled with bourbon foster sauce

**\$21.00****ROASTED CHICKEN**

tender cajun seasoned oven-roasted chicken breast, served with dirty rice and green beans

**\$17.00****SEAFOOD FONDUE POTATO**

1lb baked potato stuffed with our house-made cheese fondue sauce, cremini mushrooms blackened crawfish tails and grilled gulf shrimp

**\$20.00****SOUTHERN OX-TAILS & GRAVY**

seasoned, tender slow-cooked ox-tails dripping with thick housemade dark-brown gravy served over white rice with sweet truffle butter yams

**\$32.00**

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

**SALADS****SHONJOHN GARDEN SALAD**

crisp spring mix, ripe tomatoes, cucumbers and chopped onions with your choice of dressing (ranch, bleu cheese, italian, caesar, balsamic vinagrette, ginger sesame)

**\$8.00 Salad Only****\$13.00 w/Grilled Chicken****\$18.00 w/Grilled Shrimp****CLASSIC CAESAR SALAD**

crisp hearts of romaine lettuce, parmesan cheese, and our house-made caesar dressing

**\$8.00 Salad Only****\$13.00 w/Grilled Chicken****\$18.00 w/Grilled Shrimp****- \$5 SIDES -****-MASHED POTATOES****-TRUFFLE YAMS****-MAC N' CHEESE****-STEWED OKRA****-COLLARD GREENS****-SEMI-SWEET CORNBREAD****-BROCCOLI & RICE CASSEROLE****- \$7 JUST DESSERTS -****PEACH COBBLER****DONUT BREAD PUDDING****(\$2 ICE CREAM A LA MODE)****P&D HOUSE RULES**

In order to improve and speed up service, we have implemented the following "HOUSE RULES" on LIVE ENTERTAINMENT DAYS/NIGHTS. If there is a problem please ask to speak with a manager.

- ALL TABLES AND SECTIONS HAVE A 2.5 HOUR MAX DINING EXPERIENCE.
- NO SEPARATE CHECKS WILL BE ALLOWED ON PARTIES LARGER THAN 4 PERSONS.
- NO MORE THAN 2 CREDIT/DEBIT CARDS ACCEPTED TO PAY FOR ONE CHECK.
- AN 18% GRATUITY WILL BE APPLIED TO ALL CHECKS REGARDLESS OF SIZE.
- DURING PEAK TIME(S) FOOD MAY TAKE UP TO 45 MINUTES.