



## APPETIZERS

### 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**

### FISH BASKET

crispy batter-fried catfish; served with seasoned french fries

**\$12.00**

### SHRIMP BASKET

6 crispy batter-fried shrimp, served with seasoned french fries

**\$14.00**

### 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

**\$14.00**

### 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**

## ENTRÉES

### FIRE-GRILLED SALMON\*

8 oz salmon fillet lightly blackened then fire-grilled; served over a bed of linguine pasta tossed in a light butter sauce

**\$29.00**

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

### SEAFOOD PLATTER

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

**\$25.00**

### BAYOU CATFISH

8oz. catfish fillet blackened freshwater catfish topped with fried shrimp and a cajun butter sauce; all served over a bed of dirty rice & collard greens

**\$28.00**

### CAJUN SEAFOOD PASTA

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

**\$25.00**

### THE REDFISH

8oz. thick redfish fillet delicately blackened Louisiana style drizzled with cajun butter and served with your choice of one side

**\$30.00**

### CHARBROILED RIBEYE\*

12oz thick juicy tender ribeye, charbroiled to order (A La Carte)

**\$35.00**

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

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

## ENTRÉES CON'T

### DOUBLE GRILLED PORK CHOPS

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

**\$25.00**

### 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**

### BONE-IN ROASTED 1/2 CHICKEN

tender, juicy, cajun seasoned bone-in oven-roasted half chicken served with one side of your choosing.

**\$28.00**

### SEAFOOD FONDUE POTATO

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

**\$22.00**

### 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**

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## SALADS

### SHONJOHN GARDEN SALAD

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

**\$10.00 Salad Only**

**\$17.00 w/Grilled Chicken**

**\$20.00 w/Grilled Shrimp**

### CAESAR STYLE SALAD

crisp romaine lettuce, shaved parmesan cheese, crispy capers and olive crostini.

**\$10.00 Salad Only**

**\$17.00 w/Grilled Chicken**

**\$20.00 w/Grilled Shrimp**

## - \$7 SIDES -

-MASHED POTATOES

-SWEET YAMS

-MAC N' CHEESE

-STEWED OKRA

-COLLARD GREENS

-SEMI-SWEET CORNBREAD

-BROCCOLI & RICE CASSEROLE

## - \$10 JUST DESSERTS -

PEACH COBBLER

DONUT BREAD PUDDING

FRENCH CREME BRULEE

(\$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.

- TO ENSURE A LIVEABLE WAGE FOR OUR SERVER STAFF AN 18% GRATUITY WILL BE APPLIED TO ALL GUEST CHECKS REGARDLESS OF SIZE.
- THERE WILL BE A \$4 PER PERSON LIVE ENTERTAINMENT FEE ON ALL CHECKS TO PAY FOR BANDS & DJ'S.
- ALL TABLES AND SECTIONS HAVE A 2.5 HOUR MAX DINING EXPERIENCE. (NOT BARTOP)
- NO SEPARATE CHECKS ARE ALLOWED ON PARTIES OR GROUPS LARGER THAN 2 PERSONS.
- NO MORE THAN 2 CREDIT/DEBIT CARDS ARE ACCEPTED TO PAY FOR A SINGLE CHECK.
- DURING PEAK TIME(S) FOOD MAY TAKE UP TO 45 MINUTES TO COME TO THE TABLE.
- FOOD WILL BE DELIVERED TO THE TABLE AS SOON AS ITS PLATED IN THE KITCHEN, TO ENSURE FRESHNESS.