



## LUNCH

### Laissez Les Bon Temps Rouler

A Louisiana kitchen dedicated to good food, prepared well.

- All of our soups and sauces are made from scratch daily.

- We pride ourselves in serving the best available quality of fish, seafood and steaks.

- We source local products when we can. A wide selection of our beers are from local craft breweries.

- All of our Seafood is sourced by our Suppliers with a focus on sustainability of species and reducing their carbon footprint. They also meet or exceed the Safe Quality Food Institute's standards.

If this is your first time dining with us, welcome to our humble restaurant.  
If this is a repeat visit, a sincere thanks for your patronage.

**1375 Virginia Avenue**  
**East Point, Georgia 30344**  
**(404) 762-6755 \* Fax (404) 762-6780**

18% Gratuity added to parties of six or more.  
Banquet Facilities and Catering available

# APPETIZERS

## OYSTERS

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**Bistreaux Oysters \$12.99**

Oysters on the half shell topped with white wine garlic butter, Parmesan then chargrilled.

**\* On The Half Shell \$11.99**

Gulf Coast half dozen.

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## HOT APPETIZERS

**Gator Bites \$12.99**

Tender gator tail strips, lightly seasoned and fried.

**Coconut Shrimp \$9.99**

Coconut shrimp hand battered, served with orange marmalade sauce.

**Cajun Popcorn \$10.99**

Louisiana Crawfish tails, seasoned and fried, served with creole mustard sauce.

**Cajun BBQ Shrimp \$9.99**

E-Z peel shrimp sautéed in our spicy Cajun BBQ sauce.

**Fried Lobster Tail \$19.99**

Lobster tail battered and fried, served with dill beurre blanc.

**Fried Okra \$7.99**

Whole split okra battered and fried, served with chili basil aioli.

**Lump Crab Cakes One Cake \$12.99 Two cakes \$19.99**

Crab cakes hand-made, served with mustard cream.

**Spicy Garlic Crawfish One Pound \$10.99 or Two Pounds \$19.99**

Whole crawfish tossed in garlic butter.

**Steamed Shrimp Half Pound \$13.99**

E-Z peel and eat shrimp.

**Sampler Platter \$19.99**

Coconut Shrimp, Cajun Popcorn & Fried Okra. No Substitutions Please.

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## GUMBOS & CHOWDER

*Our Gumbos are classic Louisiana style with dark roux.*

**Crabmeat & Corn Chowder Cup \$5.99 Bowl \$9.99****Seafood & Andouille Sausage Gumbo Cup \$6.99 Bowl \$10.99**

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## SALADS

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**Bleu Cheese Wedge Salad \$5.99**

Crumbled bleu cheese, bacon, tomatoes, cucumbers and chives with bleu cheese dressing.

**Classic Caesar \$6.99**

Romaine, croutons, Parmesan and Caesar dressing.

**Add Grilled Chicken \$4.99, add grilled Shrimp \$6.99.**

**\* STATE OF GEORGIA HEALTH ADVISORY..CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

## HOUSE SPECIALTIES

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### **Cajun BBQ Shrimp \$14.99**

E-Z peel shrimp sautéed in our spicy Cajun BBQ sauce. Served with French baguette and steamed rice on the side.

### **Cajun Jambalaya \$14.99**

Chicken, Andouille and shrimp with Bayou seasonings and white rice.

### **Shrimp, Andouille & Grits \$14.99**

Seasoned sautéed shrimp, Andouille and our house special grits in a spicy sauce.

### **Red Beans & Rice \$9.99**

Camellia red beans with grilled Andouille sausage.

### **Eggplant**

### **Ponchartrain (Vegetarian) \$11.99**

Eggplant pirogue deep-fried and filled with assorted vegetables sautéed with Ponchartrain sauce and steamed rice.

### **Crawfish Combo \$21.99**

Crawfish étouffée and spicy fried crawfish tails.

### **Shrimp étouffée \$12.99**

Shrimp sautéed in our étouffée sauce with white rice.

### **Crawfish étouffée \$17.99**

Crawfish tails sautéed in our étouffée sauce with white rice.

### **Crab Cakes \$21.99**

Lump Crab Cakes (2) with lemon jalapeno coleslaw and corn maque choux.

### **Eggplant Atchafalaya \$24.99**

Eggplant Pirogue deep-fried and filled with shrimp, crawfish and crabmeat with a savory butter sauce.

### **Fried Lobster Tail One \$24.99 Two \$39.99**

Served with dill beurre blanc, lemon jalapeno coleslaw and brabant potatoes.

## FROM THE GRILL

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*All of our Fish Selections are based on availability and priced at the current market.*

### **Redfish Ponchartrain \$18.99**

Grilled with spices and topped with Ponchartrain sauce with shrimp and lump crabmeat, served with corn maque choux and dirty rice.

### **Crawtator Grouper \$26.99**

Grouper crusted with Zapp's crawtator chips in a cajun crawfish cream sauce, served with sautéed spinach and our jalapeno gouda grits.

### **Grouper Orleans \$29.99**

Grilled with spices and topped with Orleans lemon butter sauce with crawfish and lump crabmeat, served with corn maque choux and dirty rice.

### **Grilled Grouper \$24.99**

Grilled with dill beurre blanc, served with corn maque choux and dirty rice.

### **Redfish Louisianne \$18.99**

Sautéed redfish topped with shrimp and étouffée sauce, served with corn maque choux and dirty rice.

### **Jumbo Grilled Shrimp \$13.99**

Gulf shrimp, grilled and served with dill beurre blanc, corn maque choux and dirty rice.

### **Blackened Tilapia \$12.99**

Blackened seasoning with dill beurre blanc, served with corn maque choux and dirty rice.

*All of the above Fresh Fish Selections are available GRILLED without sauces. Please ask your Server.*

## FRIED SEAFOOD

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*All Fried Selections are served with Lemon Jalapeno Coleslaw and Brabant Potatoes.*

### **Fried Shrimp \$11.99**

Gulf shrimp lightly battered and fried.

### **★ Seafood Platter \$16.99**

Fried Catfish, shrimp & oysters.

### **Fried Catfish \$10.99**

Lightly dusted in corn flour and fried.

### **★ Fried Oysters \$12.99**

Lightly dusted in corn flour and fried.

### **Coconut Shrimp \$12.99**

Jumbo coconut shrimp hand battered, served with orange marmalade sauce.

**★ All Menu items with Fried Oysters not available for Carry-out.**

# LUNCH SPECIALTIES

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*All of our Lunch Specialties are served with Brabant Potatoes.*

**Shrimp Po Boy \$10.99**

Classic Po Boy with fried shrimp on a French baguette.

**Fried Catfish Po Boy \$10.99**

Fried filet of Catfish on a French baguette.

**★ Oyster Po Boy \$12.99**

Our Po Boy with fried oysters on a French baguette.

**Blackened Fish Po Boy \$9.99**

Chef's selection of fish, blackened on a French baguette.

**✳️ Angus Cheeseburger \$10.99**

Our Angus burger topped with cheddar cheese.

**✳️ Cajun Hamburger \$10.99**

Spicy Angus burger stuffed with bleu cheese.

**✳️ Jalapeno Burger \$10.99**

Angus burger with jalapenos and pepper jack cheese.

**Salmon Burger \$10.99**

Fresh Atlantic salmon, seasoned and grilled on a bun with dill beurre blanc.

## SALADS

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*Substitute Shrimp for chicken... add \$4.00.*

**Grilled Chicken Salad \$10.99**

Pecans, bleu cheese crumbles, lettuce wedge, eggs, crumbled bacon, cucumbers and chives.

**Grilled Chicken Caesar \$10.99**

Romaine lettuce, house made croutons and Caesar dressing.

**Grilled Shrimp Salad \$13.99**

Grilled shrimp, spinach, raisins, pecans, mushrooms, bacon and eggs with Creole Mustard Vinaigrette.

**Sriracha Chicken Caesar \$11.99**

Fried chicken medallions tossed in Sriracha-basil sauce.

**Seafood Salad \$16.99**

Half romaine, half spinach, cucumbers, tomatoes, blackened catch, shrimp, crawfish and crabmeat. Served with Creole mustard vinaigrette.

## LAND SELECTIONS

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**Angus Ribeye Orleans \$32.99**

Grilled ribeye topped with crawfish and lump crabmeat in our seasoned butter, served with brabant potatoes.

**Bourbon Maple Chicken \$11.99**

Marinated chicken breast, grilled and topped with our bourbon maple glaze, served with jalapeno-gouda grits.

**Angus Blackened Ribeye \$26.99**

Topped with seasoned butter, served with brabant potatoes.

**Sriracha Chicken \$11.99**

Fried chicken fingers with spicy sriracha basil chili sauce, served with brabant potatoes.

**Pork Chop \$12.99**

Bone-in pork chop with garlic butter, served with brabant potatoes.

## DESSERTS

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**Bourbon Bread Pudding \$5.99**

**"24k" Carrot Cake \$6.99**

**Pecan Praline Cheesecake \$7.99**

**Southern Comfort Pecan Pie with Chantilly Cream \$6.99**

**White Chocolate Oreo Cheesecake \$7.99**

**Gran Marnier Chocolate Cake \$7.99**

*Rev. 10/2017*

# Sparkling, Blush & White Wines

	<b>Glass</b>	<b>Bottle</b>
Martini & Rossi Asti Spumante, Italy ..... (187 ml)	\$9.99	\$36.99
Beringer White Zinfandel, California .....	\$5.99	\$21.99
Snoqualmie Select Riesling, Columbia Valley, Washington .....	\$7.50	\$27.99
Chateau Ste Michelle Sauvignon Blanc, Columbia Valley, Washington ...	\$8.99	\$34.99
Benvolio Pinot Grigio, Friuli-Venezia Giulia, Italy .....	\$7.99	\$29.99
Kendall-Jackson Vintner's Reserve Chardonnay, California .....	\$8.99	\$34.99

# Medium Bodied Red Wines

	<b>Glass</b>	<b>Bottle</b>
Robert Mondavi Private Selection Pinot Noir, Central Coast .....	\$8.50	\$32.99
Aromas of cherry, violet and spice.		
Fourteen Hands Merlot, Columbia Valley, Washington .....	\$8.99	\$34.99
Aromas of dark stone fruits and cherries.		
Kendall-Jackson Vintner's Reserve Merlot, California .....	\$9.99	\$38.99
Flavors of plum, black cherry and blueberry with vanilla complexities.		

# Full Bodied Dry Red Wines

	<b>Glass</b>	<b>Bottle</b>
Two Vines Cabernet Sauvignon, California .....	\$6.99	\$24.99
Rich aromas of black currant, mint and spice.		
Kendall-Jackson Vintner's Reserve Cabernet Sauvignon, California .....	\$9.99	\$38.99
Black cherry and blackberry flavors are accented by vanilla, spice and cedar.		
Oberon Cabernet Sauvignon, Napa Valley, California .....	\$12.99	\$46.99
Velvety finish with blackberry and dark plum flavors.		
Layer Cake Malbec, Mendoza, Argentina .....	\$9.99	\$37.99
Pure rich and very elegant, silky cocoa, black spice, blackberry, cherry and ripe plum.		