



DINNER

Laissez Les Bon Temps Rouler

A Louisiana kitchen dedicated to good food, prepared well.

- We pride ourselves in serving the best available quality of fish, seafood and steaks.
- All of our soups and sauces are made from scratch daily.
- 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

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.

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.

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

SALADS

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

Cajun BBQ Shrimp \$19.99

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

Cajun Jambalaya \$18.99

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

Shrimp, Andouille & Grits \$21.99

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

Fried Lobster Tail One \$24.99 Two \$39.99

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

Eggplant

Ponchartrain (Vegetarian) \$14.99

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

Crawfish Combo \$24.99

Crawfish étouffée and spicy fried crawfish tails.

Shrimp étouffée \$18.99

Shrimp sautéed in our étouffée sauce with white rice.

Crawfish étouffée \$22.99

Crawfish tails sautéed in our étouffée sauce with white rice.

Red Beans & Rice \$14.99

Camellia red beans with grilled Andouille sausage.

Crab Cakes \$22.99

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.

FROM THE GRILL

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

Redfish Ponchartrain \$26.99

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 \$24.99

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

Jumbo Grilled Shrimp \$19.99

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

Blackened Tilapia \$16.99

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

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

Fried Shrimp \$17.99

Gulf shrimp lightly battered and fried.

Fried Catfish \$15.99

Lightly dusted in corn flour and fried.

★ Fried Oysters \$18.99

Lightly dusted in corn flour and fried.

Coconut Shrimp \$18.99

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

★ Seafood Platter \$24.99

Fried Catfish, shrimp & oysters.

Add a Fried Lobster Tail (\$19.99) to above Entrées.

LAND SELECTIONS

Angus Ribeye Orleans \$32.99

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

Twin Pork Chops \$24.99

Two bone-in pork chops with garlic butter, served with brabant potatoes.

Angus Blackened Ribeye \$26.99

Topped with seasoned butter, served with brabant potatoes.

Sriracha Chicken \$16.99

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

Bourbon Maple Chicken \$16.99

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

BURGERS & PO BOYS

✱ Angus Cheeseburger \$12.99

✱ Jalapeno Burger \$12.99

★ Oyster Po Boy \$13.99

Shrimp Po Boy \$11.99

✱ Cajun Hamburger \$12.99

Salmon Burger \$12.99

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

DESSERTS

"24k" Carrot Cake \$6.99

White Chocolate Oreo Cheesecake \$7.99

Gran Marnier Chocolate Cake \$7.99

Pecan Praline Cheesecake \$7.99

Southern Comfort Pecan Pie with Chantilly Cream \$6.99

Bourbon Bread Pudding \$5.99

Sparkling, Blush & White Wines

	Glass	Bottle
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

	Glass	Bottle
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

	Glass	Bottle
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.		