



BIG EASY

LOUISIANA GRILLE

Brunch Menu - Served Every Sunday From 12 pm to 3pm

Brunch Entrees

Southern BLT	Applewood Smoked Bacon, Pimiento Chese, Lettuce, Tomato on Toasted Wheat. Add Fried Egg \$.50. With Cheese Grits or Fresh Fruit.	\$7
Fried PB & J	Lightly Battered and Fried Peanut Butter and Jelly Sandwich Covered in Powdered Sugar. With Fresh Fruit.	\$7
Breakfast Po'Boy	Scrambled Eggs, Cheddar Cheese, and Andouille Sausage. With Cheese Grits or Fresh Fruit.	\$9
Bourbon Salmon BLT	Grilled or Blackened Bourbon Salmon, Applewood Smoked Bacon, Lettuce & Tomato on a Toasted Bun with Dill Ranch Sauce. With Cheese Grits or Fresh Fruit.	\$12
Alligator Omelet	Two Egg Omelet Stuffed with Alligator Sausage, Mushroom, Onion, and Cheddar Cheese. Topped with Voodoo Sauce. With Cheese Grits or Fresh Fruit.	\$11
Veggie Omelet	Two Egg Omelet Stuffed with Spinach, Mushrooms, Onions, Roasted Red Peppers and Goat Cheese. With Cheese Grits or Fresh Fruit.	\$9
Seafood Scramble	Two Eggs Scrambled with Shrimp, Crawfish, and Cheddar Cheese. With Cheese Grits or Fresh Fruit.	\$11
Bayou Benedict	Two Crawfish and Shrimp Cakes on English Muffins. Topped with Poached Eggs and Tabasco Hollandaise. With Cheese Grits or Fresh Fruit.	\$11
Eggs Benedict	Two Poached Eggs, Grilled Ham on English Muffins Topped with Tabasco Hollandaise. With Cheese Grits or Fresh Fruit.	\$9
Shrimp N' Grits	Our Famous Voodoo Shrimp, Andouille Sausage, Cheddar, Mushrooms, Onions on Cheese Grits. With Fresh Fruit.	\$12

Brunch Sides

Cheese Grits	\$3
Andouille Sausage	\$3.25
Bacon	\$3.25
Fresh Fruit	\$3

Drinks

Orange Juice	\$2.25
Sweet Or Unsweet Tea	\$2.25
Soft Drinks	\$2.25
Abita Root Beer Bottle	\$3
Chicory Coffee	\$2
Cajun Margarita Habanero Tequila, Orange Liquer, Sour, Tabasco	\$5
Cajun Bloody Mary Pepper Vodka and Our Own Spiced Bloody Mix. Rimmed with Cajun Seasoning	\$5
Poinsettia Champagne and Cranberry	\$5
Mimosa Champagne and OJ	\$5

Desserts

Beignets (4)	\$3
Bread Pudding	\$4

Sides

Vegetable	\$3
Jambalaya	\$4
Cajun Fries	\$3
Andouille Mac & Cheese	\$4
Cajun Corn on the Cob	\$3
Parmesan Smashed Potatoes	\$3
Hand Cut Onion Straws	\$3
Red Beans & Rice	\$4
Ettouffee	\$5

Appetizers

Crab Claws	\$13
Fried or Sautéed in a Pepper Garlic Vinaigrette	
Voodoo Shrimp	\$11
Grilled Shrimp in a Sweet & Spicy Garlic Sauce	
Cajun Queso	\$9
Alligator Sausage & Cheese w/ Tortilla Chips	
Cajun Oysters	\$12
Flash Fried Oysters Drizzled in Cajun Sauce	

Soups & Salads

Pepper Garlic Vinaigrette, Raspberry Vinaigrette, Spicy Bleu Cheese, Light Ranch, Honey Mustard

Big Easy Gumbo Shrimp, Chicken, Andouille Sausage	\$7
Garden Mixed Greens, Tomatoes, Cucumbers, Carrots, Mozzarella	\$4
Spinach Baby Spinach Tossed with Golden Raisins, Walnuts, Red Onions, and Crumbled Goat Cheese. Dressed w/ Raspberry Vinaigrette.	\$6
Chicken Grilled, Blackened, or Fried Chicken on Garden Salad. Spinach Salad add \$2.	\$9.50
Seafood Grilled or Fried Shrimp, Crawfish or Catfish on Garden Salad. Spinach Salad add \$2.	\$13
Bourbon Salmon Bourbon Marinated Salmon Filet on Garden Salad.	\$12

Sandwiches & Po-Boys

Served with Cajun Fries or Zapp's Chips .

Shrimp Po-Boy Gulf Shrimp Grilled or Fried, Creole Mayo, Lettuce, Tomato, French Bread	\$13
Crawfish Po-Boy Fried Crawfish Tails Grilled or Fried, Creole Mayo, Lettuce, Tomato, French Bread	\$13
Oyster Po-Boy Fried Oysters, Creole Mayo, Lettuce, Tomato, French Bread	\$14
Steak Tip Philly Marinated Steak Tips, Grilled Onions, Mushrooms, Mozzarella, Mayo, French Bread	\$13
Muffaletta Smoked Ham, Salami, Capicola, Mozzarella, Olive Dressing, Italian Round	\$12
Southern Burger Applewood Smoked Bacon, Pimiento Cheese, Lettuce, Tomato. Substitute Chicken \$1	\$9.50

Baskets

Served with Cajun Fries

Chicken Finger Hand Cut, Battered & Fried, Chicken Strips with Honey Mustard Side	\$8.50
Cajun Chicken Finger Fried Chicken Strips Dipped in Cajun Sauce w/ Blue Cheese Side	\$9.50
Shrimp Seasoned Jumbo Gulf Shrimp Lightly Battered & Fried	\$13
Catfish Boneless Filet Fried Golden Brown	\$13
Alligator Mustard Battered & Fried	\$13