

BIG EASY

LOUISIANA GRILLE

404-352-2777 - www.bigeasygrille.com - bigeasygrille@yahoo.com - See us on Facebook

Appetizers

Voodoo Shrimp Grilled Shrimp in a Sweet & Spicy Garlic Sauce	\$11
Cajun Queso Alligator Sausage & Cheese w/ Tortilla Chips	\$9
Alligator Bites Alligator Mustard Battered & Fried, Tossed in Voodoo Sauce, Creole Mayo	\$12
Crab Claws Fried or Sautéed	\$13
Pretzel Twist Seasoned Pretzel w/ Creole Mustard. Add Cajun Queso Side for \$1.	1 for \$5 2 for \$9
Cajun Oysters Flash Fried Oysters Drizzled in Cajun Sauce	\$12

Po-Boys & Sandwiches

Whole Po-boys and Sandwiches served with Zapp's Chips or Cajun Fries. Add cheese for \$.75

Bourbon Salmon BLT Marinated Salmon, Applewood Smoked Bacon, Lettuce, Tomato, Dill Ranch, Sesame Bun	\$12
Blackened Mahi Sandwich Mahi Filet, Lettuce, Tomato, Cilantro Lime Sauce, Sesame Bun	\$12
Muffaletta Our Specialty. 1/2 Pound of Smoked Ham, Salami, Capicola, Mozzarella, Olive Dressing, Italian Round	\$12
Steak Tip Philly Marinated Steak Tips, Grilled Onions & Mushrooms, Mozzarella, Mayo, French Bread	\$14
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
Chicken Melt Grilled Chicken, Sautéed Onions & Mushrooms, Cheddar Cheese, Wheat Bread	\$10
Oyster Po-Boy Fried Oyster, Creole Mayo, Lettuce, Tomato, French Bread	\$14
Debris Po-Boy Slow Cooked Roast Beef, Horseradish Cream, Fried Onions, Lettuce, Tomato, French Bread	\$10
Cajun Chicken Po-Boy Fried Chicken Tossed in Cajun Sauce. Bleu Cheese, Lettuce, Tomato, French Bread	\$9.50
Combo Po-Boy Any Two Po-Boy Fillers	\$13
Half Po-Boy Any Po-Boy with Soup, Gumbo, Garden Salad, or Side	\$12

Soups & Salads

Pepper Garlic Vinaigrette, Raspberry Vinaigrette, Cajun Bleu Cheese, Light Ranch, Honey Mustard
Sub Garden Salad for Spinach Salad add \$2.

Big Easy Gumbo Shrimp, Chicken and Andouille Sausage	\$7
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Soup of the Day \$7

Soup & Garden Salad \$10

Soup & Half Po-Boy \$12

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. \$9.50

Seafood Grilled or Fried Shrimp, Crawfish or Catfish on Garden Salad. \$12

Voodoo Shrimp Sweet & Spicy Sautéed Shrimp on Garden Salad. \$13

Bourbon Salmon Bourbon Marinated Salmon Filet on Garden Salad. \$12

Baskets

Served with Cajun Fries.

Chicken Finger Hand Cut, Fried, Chicken Strips with Honey Mustard Side \$8.50

Cajun Chicken Finger Fried Chicken Strips Dipped in Cajun Sauce w/ Bleu Cheese Side \$9.50

Shrimp Seasoned Jumbo Gulf Shrimp Lightly Battered & Fried or Grilled	\$14
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Catfish Boneless Filet Fried Golden Brown or Grilled \$14

Alligator Mustard Battered & Fried \$14

Combo Any Two Combined \$14

Please No Separate Checks For Parties of 8 or More

New Orleans Brunch
Sundays 12-3

Entrees

Cajun Jambalaya Andouille Sausage, Chicken, Veggie Trinity, Blended with White Rice. Add Shrimp \$4.	\$11
Red Beans & Rice Creamy Red Beans, White Rice, Andouille Sausage	\$10
Crawfish Ettouffee White Rice, Spicy Crawfish & Vegetable Sauce	\$14
Big Easy Pasta Shrimp, Andouille Sausage in Creamy Garlic Sauce	\$13
Catfish Orleans Blackened Catfish Topped with Ettouffee. Choice of Side and Salad.	\$15
Bourbon Salmon Hand Cut Filet Marinated in Bourbon & Spices, Blackened or Grilled. Choice of Side and Salad.	\$15

Burgers

Served with Zapp's Chips or Cajun Fries. Substitute Chicken for \$1

Grille Mayo, Lettuce, Tomato. Add Mozzarella, Cheddar, or Swiss Cheese \$.75	\$8.50
Hickory Cheddar BBQ Sauce, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomato	\$9.50
Southern Applewood Smoked Bacon, Pimiento Cheese, Lettuce, Tomato	\$9.50
Lagniappe Fried Egg, Applewood Smoked Bacon, Jalapeno, Grilled Onion, Grilled Mushroom, Swiss	\$11
Black & Bleu Blackening Seasoning, Crispy Fried Onions, Spicy Bleu Cheese, Lettuce, Tomato	\$9.50

Sides

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

Desserts

Bread Pudding With Bourbon Sauce	\$4
Fried PB & J Battered, Fried & Powdered Sandwich	\$7
Beignets (4) Covered in Powdered Sugar	\$3

Kids

Chicken Fingers and Fries	\$6
Pasta w/ Butter Sauce	\$5
Cheeseburger and Fries	\$6
Grilled Cheese and Fries	\$5
Mini Seafood Basket Shrimp, Crawfish, or Catfish with Fries.	\$6

Drinks

Soft Drinks	\$2.25	Brewed Tea	\$2.25
Chicory Coffee	\$2.25	Abita Root Beer	\$3

Daily Specials

Every Dang Day
 \$4 Fireball & Jager
Monday
 Abita Beers \$3.50
 (excludes high gravity and selects)
Tuesday
 Bingo Night @ 7:30
 Win Fabulous Prizes
Wednesday
 Buckets O' Bud/Bud Light \$12
 Crawfish Boil Nights
 (Seasonal-Ask Server)
Thursday
 Oysters on the 1/2 Shell Night*
Friday
 Alligator Chili
Saturday
 Select House Specialty Drinks \$6
 (ask your server)
Sunday
 New Orleans Brunch 12-3
 \$5 Mimosa, Bloody Mary, Poinsettia

*There is a risk associated with eating raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and you should eat oysters fully cooked.

We Can Cater or Host Your Event
bigeasygrille@yahoo.com
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No Parking - No Problem
 On most nights there is a **FREE** valet.
 Street Parking is OK too.