



BIG EASY

LOUISIANA GRILLE

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

Brunch Entrees

Southern BLT	Applewood Smoked Bacon, Pimiento Cheese, Lettuce, Tomato on Toasted Wheat. Add Fried Egg \$.50. With Cheese Grits or Fresh Fruit.	\$9
Breakfast Po'Boy	Scrambled Eggs, Cheddar Cheese, and Andouille Sausage. With Cheese Grits or Fresh Fruit.	\$10
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.	\$14
Alligator Scramble	Two Eggs Scrambled with Alligator Sausage, Mushroom, Onion, and Cheddar Cheese. Topped with Voodoo Sauce. With Cheese Grits or Fresh Fruit.	\$13
Veggie Scramble	Two Eggs Scrambled with Spinach, Mushrooms, Onions, Roasted Red Peppers and Goat Cheese. With Cheese Grits or Fresh Fruit.	\$10
Seafood Scramble	Two Eggs Scrambled with Shrimp, Crawfish, and Cheddar Cheese. With Cheese Grits or Fresh Fruit.	\$13
Bayou Benedict	Two Crawfish and Shrimp Cakes on English Muffins. Topped with Poached Eggs and Tabasco Hollandaise. With Cheese Grits or Fresh Fruit.	\$12
Shrimp N' Grits	Our Famous Voodoo Shrimp, Andouille Sausage, Cheddar, Mushrooms, Onions on Cheese Grits. With Fresh Fruit.	\$14

Brunch Sides

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

Drinks

Orange Juice	\$2.30
Sweet Or Unsweet Tea	\$2.30
Soft Drinks	\$2.30
Abita Root Beer Bottle	\$3
Chicory Coffee	\$2.25
Cajun Margarita Habanero Tequila, Orange Liqueur, Sour, Tabasco	\$8
Cajun Bloody Mary Pepper Vodka and Our Own Spiced Bloody Mix. Rimmed with Cajun Seasoning	\$6
Poinsettia Champagne and Cranberry	\$6
Mimosa Champagne and OJ	\$6

Desserts

Beignets (3)	\$3
Bread Pudding	\$5

Sides

Vegetable	\$3
Jambalaya	\$4
Cajun Fries	\$3

Andouille Mac & Cheese	\$5
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Parmesan Smashed Potatoes	\$3
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Hand Cut Onion Straws	\$3
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Red Beans & Rice	\$4
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Appetizers

Crab Claws	\$14
Fried Crab Claws with Cocktail Sauce	

Voodoo Shrimp	\$11
Grilled Shrimp in a Sweet & Spicy Garlic Sauce	

Cajun Queso	\$9
Alligator Sausage & Cheese w/ Tortilla Chips	

Hush Puppies	\$5
Southern Style Hush Puppies w/ Creole Mayo	

Cajun Oysters	\$13
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	\$8
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Garden Mixed Greens, Tomatoes, Cucumbers, Carrots, Mozzarella	\$4
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Spinach Baby Spinach Tossed with Golden Raisins, Walnuts, Red Onions, and Crumbled Goat Cheese. Dressed w/ Raspberry Vinaigrette.	\$8
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Chicken Grilled, Blackened, or Fried Chicken on Garden Salad. Spinach Salad add \$2.	\$10
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Seafood Grilled or Fried Shrimp, Crawfish or Catfish on Garden Salad. Spinach Salad add \$2.	\$13
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Bourbon Salmon Bourbon Marinated Salmon Filet on Garden Salad.	\$14
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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
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Crawfish Po-Boy Fried Crawfish Tails Grilled or Fried, Creole Mayo, Lettuce, Tomato, French Bread	\$14
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Oyster Po-Boy Fried Oysters, Creole Mayo, Lettuce, Tomato, French Bread	\$15
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Muffaletta Smoked Ham, Salami, Capicola, Mozzarella, Olive Dressing, Italian Round	\$12
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Southern Burger Applewood Smoked Bacon, Pimiento Cheese, Lettuce, Tomato. Substitute Chicken \$1	\$11
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Baskets

Served with Cajun Fries

Chicken Finger Hand Cut, Battered & Fried, Chicken Strips with Honey Mustard Side	\$9.00
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Cajun Chicken Finger Fried Chicken Strips Dipped in Cajun Sauce w/ Blue Cheese Side	\$10
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Shrimp Seasoned Jumbo Gulf Shrimp Lightly Battered & Fried	\$14
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Catfish Boneless Filet Fried Golden Brown	\$14
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Alligator Mustard Battered & Fried	\$14
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