

—  —

BIG EASY

LOUISIANA GRILLE

404-352-2777 - www.bigeasygrille.com - bigeasygrille@yahoo.com - Facebook / Instagram

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, Served w/ Voodoo Sauce & Creole Mayo \$12

Crab Claws Fried Blue Crab Claws \$14

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

Voodoo Wings Jumbo Wings Tossed in Voodoo Sauce with Side of Cajun Blue Cheese Dressing. Cajun or Lemon Pepper Available also. \$10

Cajun Oysters Flash Fried Oysters Drizzled in Cajun Sauce \$13

Po-Boys & Sandwiches

Whole Po-boys and Sandwiches served with Chips or Cajun Fries.

Bourbon Salmon BLT Marinated Salmon, Applewood Smoked Bacon, Lettuce, Tomato, Dill Ranch, Sesame Bun \$13

Muffaletta Our Specialty. 1/2 Pound of Smoked Ham, Salami, Capicola, Mozzarella, Olive Dressing, Italian Round \$12

Shrimp Po-Boy Gulf Shrimp Grilled or Fried, Creole Mayo, Lettuce, Tomato, French Bread \$13

Crawfish Po-Boy Fried Louisiana Crawfish Tails, Creole Mayo, Lettuce, Tomato, French Bread \$14

Oyster Po-Boy Fried Oyster, Creole Mayo, Lettuce, Tomato, French Bread \$15

Debris Po-Boy Slow Cooked Roast Beef, Horseradish Cream, Fried Onions, Lettuce, Tomato, French Bread \$11

Cajun Chicken Sandwich Fried Chicken Tossed in Cajun Sauce. Bleu Cheese, Lettuce, Tomato, Sesame Bun \$10

Combo Po-Boy Any Two Po-Boy Fillers \$14

Half Po-Boy Any Po-Boy with Soup, Gumbo, Garden Salad, or Choice of Side \$13

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 \$8

Soup of the Day \$8

Soup & Garden Salad \$10

Soup & Half Po-Boy \$13

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. \$8

Chicken Grilled, Blackened, or Fried Chicken on Garden Salad. \$10

Seafood Grilled or Fried Shrimp, Crawfish or Catfish on Garden Salad. \$13

Voodoo Shrimp Sweet & Spicy Sautéed Shrimp on Garden Salad. \$14

Bourbon Salmon Bourbon Marinated Salmon Filet on Garden Salad. \$14

Baskets

Served with Cajun Fries.

Chicken Finger Hand Cut, Fried, Chicken Strips with Honey Mustard Side \$9

Cajun Chicken Finger Fried Chicken Strips Dipped in Cajun Sauce w/ Bleu Cheese Side \$10

Shrimp Seasoned Jumbo Gulf Shrimp Lightly Battered & Fried or Grilled \$14

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.	\$12
Red Beans & Rice Creamy Red Beans, White Rice, Andouille Sausage	\$10
Crawfish Ettouffee White Rice, Spicy Crawfish & Vegetable Sauce	\$15
Big Easy Pasta Shrimp, Andouille Sausage, Mushroom in Creamy Garlic Sauce	\$14
Catfish Orleans Blackened Catfish Topped with Ettouffee. Choice of Side and Salad.	\$17
Bourbon Salmon Hand Cut Filet Marinated in Bourbon & Spices, Blackened or Grilled. Choice of Side and Salad.	\$16

Burgers

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

Grille Mayo, Lettuce, Tomato. Add Mozzarella, Cheddar, or Swiss Cheese \$.75	\$9
Hickory Cheddar BBQ Sauce, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomato	\$10
Southern Applewood Smoked Bacon, Pimiento Cheese, Lettuce, Tomato	\$11
Lagniappe Fried Egg, Applewood Smoked Bacon, Jalapeno, Grilled Onion, Grilled Mushroom, Swiss	\$12
Black & Bleu Blackening Seasoning, Crispy Fried Onions, Spicy Bleu Cheese, Lettuce, Tomato	\$10

Sides

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

Desserts

Bread Pudding With Bourbon Sauce	\$5
Beignets (3) Covered in Powdered Sugar	\$3

Kids

Chicken Fingers and Fries	\$6
Pasta w/ Butter Sauce	\$5
Grilled Cheese and Fries	\$5
Mini Seafood Basket Shrimp or Catfish with Fries.	\$7

Drinks

Soft Drinks	\$2.30	Brewed Tea	\$2.30
Chicory Coffee	\$2.30	Abita Root Beer	\$3

Daily Specials

Monday
Abita Beers \$4
(excludes high gravity and selects)

Tuesday
Taco Tuesdays
Cajun-Mexi Fusion Food Special

Wednesday
Crawfish Boil Night
(Seasonal-Ask Server)

Thursday
Oysters on the 1/2 Shell Night

Friday
Alligator Chili

Saturday
Select House Specialty Drinks \$7
(ask your server)

Sunday
New Orleans Brunch (12-3)

We Can Cater or Host Your Event
bigeasygrille@yahoo.com
404-352-2777

No Parking - No Problem
On most nights there is a **FREE** valet.
Street Parking is OK too.

*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. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.