



# BIG EASY

## LOUISIANA GRILLE

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

### Brunch Entrees

<b>Southern BLT</b>	Applewood Smoked Bacon, Pimiento Cheese, Lettuce, Tomato on Toasted Wheat. Add Fried Egg \$.50. With Cheese Grits or Fresh Fruit.	\$9
<b>Breakfast Po'Boy</b>	Scrambled Eggs, Cheddar Cheese, and Andouille Sausage. With Cheese Grits or Fresh Fruit.	\$10
<b>Bourbon Salmon BLT</b>	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
<b>Shrimp N' Grits</b>	Our Famous Voodoo Shrimp, Andouille Sausage, Cheddar, Mushrooms, Onions on Cheese Grits. With Fresh Fruit.	\$14

### Brunch Sides

<b>Cheese Grits</b>	\$3
<b>Andouille Sausage</b>	\$3.25
<b>Bacon</b>	\$3.25
<b>Fresh Fruit</b>	\$3

### Appetizers

<b>Crab Claws</b>	\$14
Fried Crab Claws with Cocktail Sauce	
<b>Voodoo Shrimp</b>	\$12
Grilled Shrimp in a Sweet & Spicy Garlic Sauce	
<b>Cajun Queso</b>	\$9
Alligator Sausage & Cheese w/ Tortilla Chips	
<b>Hush Puppies</b>	\$6
Southern Style Hush Puppies w/ Creole Mayo	
<b>Cajun Oysters</b>	\$14
Flash Fried Oysters Drizzled in Cajun Sauce	
<b>Voodoo Wings</b>	\$10
Jumbo Wings Tossed in Voodoo Sauce with Cajun Blue Cheese Side. Cajun or Lemon Pepper Available	
<b>Alligator Bites</b>	\$13
Alligator Mustard Battered & Fried, Tossed in Voodoo Sauce, Creole Mayo	

### Desserts

<b>Beignets (3)</b>	\$3
<b>Bread Pudding</b>	\$5

### Other Sides

<b>Vegetable</b>	\$3
<b>Jambalaya</b>	\$4
<b>Cajun Fries</b>	\$3

<b>Andouille Mac &amp; Cheese</b>	\$5
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<b>Parmesan Smashed Potatoes</b>	\$3
<b>Hand Cut Onion Straws</b>	\$4
<b>Red Beans &amp; Rice</b>	\$4
<b>Veggie Of Day</b>	\$3

### Drinks

<b>Orange Juice</b>	\$2.50
<b>Sweet Or Unsweet Tea</b>	\$2.45
<b>Soft Drinks</b>	\$2.45
<b>Abita Root Beer Bottle</b>	\$3
<b>Chicory Coffee</b>	\$2.30
<b>Cajun Margarita</b> Habanero Tequila, Orange Liquer, Sour, Tabasco	\$6
<b>Cajun Bloody Mary</b> Pepper Vodka and Our Own Spiced Bloody Mix. Rimmed with Cajun Seasoning	\$6
<b>Poinsettia</b> Champagne and Cranberry	\$6
<b>Mimosa</b> Champagne and OJ	\$6

## Soups & Salads

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

<b>Big Easy Gumbo</b> Shrimp, Chicken, Andouille Sausage	\$8
<b>Garden</b> Mixed Greens, Tomatoes, Cucumbers, Carrots, Mozzarella	\$6
<b>Spinach</b> Baby Spinach Tossed with Golden Raisins, Walnuts, Red Onions, and Crumbled Goat Cheese. Dressed w/ Raspberry Vinaigrette.	\$8
<b>Chicken</b> Grilled, Blackened, or Fried Chicken on Garden Salad. Spinach Salad add \$2.	\$11
<b>Seafood</b> Grilled or Fried Shrimp, Crawfish or Catfish on Garden Salad. Spinach Salad add \$2.	\$13
<b>Bourbon Salmon</b> Bourbon Marinated Salmon Filet on Garden Salad.	\$14

## Sandwiches & Po-Boys

Served with Cajun Fries or Zapp's Chips .

<b>Shrimp Po-Boy</b> Gulf Shrimp Grilled or Fried, Creole Mayo, Lettuce, Tomato, French Bread	\$13
<b>Crawfish Po-Boy</b> Fried Crawfish Tails Grilled or Fried, Creole Mayo, Lettuce, Tomato, French Bread	\$13
<b>Oyster Po-Boy</b> Fried Oysters, Creole Mayo, Lettuce, Tomato, French Bread	\$15
<b>Muffaletta</b> Smoked Ham, Salami, Capicola, Mozzarella, Olive Dressing, Italian Round	\$13
<b>Southern Burger</b> Applewood Smoked Bacon, Pimiento Cheese, Lettuce, Tomato. Substitute Chicken \$1	\$12
<b>Cajun Chicken Sandwich</b> Fried Chicken Tossed in Cajun Sauce. Bleu Cheese, Lettuce, Tomato, Sesame Bun	\$12

## Baskets

Served with Cajun Fries

<b>Chicken Finger</b> Hand Cut, Battered & Fried, Chicken Strips with Honey Mustard Side	\$9
<b>Cajun Chicken Finger</b> Fried Chicken Strips Dipped in Cajun Sauce w/ Blue Cheese Side	\$10
<b>Shrimp</b> Seasoned Jumbo Gulf Shrimp Lightly Battered & Fried	\$15
<b>Catfish</b> Boneless Filet Fried Golden Brown	\$15
<b>Oyster</b> Flash Fried Gulf Oysters	\$16
<b>Alligator</b> Mustard Battered & Fried	\$15