Gaded Burgers & Fries

Choose any item below and then start adding your favorite ingredients.

Served w/ french Fries on a Brioche Bun or Naked (NO BUN).

*Cheese fries not served w/ bun.

GROUND BEEF BRISKET - \$10
BAYOU CRAWFISH CAKE - \$10
FRIED OR GRILLED CHICKEN - \$10
FRIED OR SEARED FISH - \$12
BLACK BEAN VEGGIE - \$9
GRILLED TUNA STEAK - \$12
MAKE IT A DOUBLE FOR \$5 MORE!
*LOADED CHEESE FRIES - \$9

free stuff free

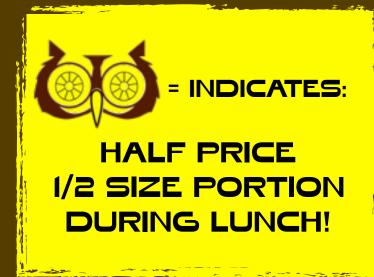
LEAF LETTUCE TOMATO KETCHUP MUSTARD MAYONAISE RAGIN' CAJUN REMOULADE CREOLE GRAVY MARINARA OWL RANCH JALAPENO RANCH CREOLE BBQ GHOST PEPPER SAUCE BUFFALO SAUCE CAJUN HOLLANDAISE CHEESY GARLIC CREAM

Toppings \$2

SLICED AMERICAN SLICED CHEDDAR SLICED PEPPERJACK BLEU CHEESE SAUCE GOUDA CHEESE SAUCE FRIED OKRA FRIED GREEN MATERS CARAMELIZED ONIONS SAUTÉED ONIONS & PEPPERS SAUTÉED MUSHROOMS CRAWFISH PONTCHARTRAIN SAUCE CONECUH BACON BAKED POTATO SALAD SOUTHERN GREENS FRIED ONION RINGS A FRIED EGG

premo toppings \$3

FRIED JUMBO SHRIMP
JUMBO PEPPERONI
FRIED OYSTERS
CONECUH SAUSAGE
FRESH AVOCADO
RED BEANS N RICE
MAC-N-CHEESE
CHOPPED CHICKEN



JONAH CRAB CLAWS \$25

A pound of crack & eat jumbo crab claws, steamed and served w/ lemon butter sauce, 2 sides & hush puppies.

SASHIMI TUNA \$20

Sushi grade tuna either seared (slightly warm, RARE center) and sliced or GRILLED to medium well. Served w/ 2 sides & hush puppies. Try it w/ Ragin' Cajun sauce!

C-LO CHICKEN \$15

Flame grilled chicken breast, basted w/ Creole BBQ then covered in sautéed onions, peppers, Conecuh bacon, cheddar cheese & candied Jalapeños. Choose 2 sides & hush puppies.

HOG WINGS (PORK SHANKS) \$18

Tender falling off the bone pork, smoked & served w/ Creole BBQ, 2 sides & hush puppies.

DUO DE SEAFOOD (FRIED OR SAUTÉED) \$20

Pick any two: Fish, Shrimp, Oyster or Crawfish cake. Served w/ 2 sides & hush puppies.

PONTCHARTRAIN CATCH \$22

Gulf fish that can be southern fried or pan seared & topped w/ Crawfish Pontchartrain sauce. Served w/ lemon, 2 sides & hush puppies.

CRAWFISH BAYOU CAKES \$22

Two deep fried Louisiana crawfish cakes served w/ lemon, two sides, hush puppies & Remoulade. (Add Crawfish Pontchartrain or Gouda Cheese sauce for \$2)

DA' QUARTER FISH & GRITS \$22

Fried fish over smoked Gouda grits w/ Cajun hollandaise sauce & Conecuh bacon crumbles.

GULF SEAFOOD TACOS \$15

Pan seared fish or shrimp & flour tortillas w/lettuce, tomato, cheese & candied Jalapeños.

SHRIMP CREOLE \$18

Shrimp in a house tomato sauce, sautéed green peppers, onions over rice w/ hush puppies.

RED BEANS & RICE W/ CONECUH SAUSAGE \$12

A big bowl of Nawlins style Red Beans & Rice w/Conecuh Sausage served w/ hush puppies.

BOURBON STREET JAMBALAYA (CHICKEN) - \$12 (SHRIMP) - \$18

Your choice of either white meat chicken or jumbo shrimp & Conecuh sausage in a rich tomato sauce. Served w/ rice & hush puppies.

CAJUN CONECUH PASTA (CHICKEN) - \$12 (SHRIMP) - \$18

White meat grilled chicken or jumbo shrimp & Conecuh sausage tossed in a Cheesy Garlic Cream sauce over Cavatappi pasta. Served w/ hush puppies.

CHICKEN & WAFFLES \$16

Belgium style waffles w/ southern fried white meat chicken strips, Conecuh bacon & candied jalapeño peanut butter with cane syrup & Cajun Hollandaise sauce.

VOODOO SHRIMP & GRITS \$18

Sautéed jumbo shrimp over smoked Gouda grits w/ Creole gravy & hush puppies.

SOUTHERN FRIED FEAST (NO SUBSTITUTIONS ALLOWED) \$50

Deep fried Shrimp, Fish, Oysters, Bayou Cake, Jonah Claws & Conecuh Sausage. Served over french fries & onion rings w/ fried okra & hush puppies. This is a FEAST for 2!



OYSTERS SAMPLER

A SAMPLE INCLUDING TWO OF ALL THE OYSTERS LISTED BELOW! NO SUBSTITUTIONS ALLOWED!!!

OYSTER CROCKEFELLER

SOUTHERN GREENS, CRAWFISH LOADED SAUCE & CHEESE.

BACON, EGG & CHEESE OYSTERS

CONECUH BACON, CAJUN HOLLANDAISE SAUCE & CHEESE.

BLEU ROCK OYSTERS

SOUTHERN GREENS, BLEU CHEESE, BUFFALO SAUCE & PARMESAN.

CREOLE BBQ OYSTERS

CREOLE BBQ SAUCE, CONECUH BACON & SHARP CHEDDAR.

OYSTERLAYA

JAMBALAYA SAUCE AND PARMESAN W/ CANDIED JALAPEÑO.

PARMESAN GARLIC OYSTERS

CHEESY PARMESAN GARLIC SAUCE W/ CANDIED JALAPEÑO.

SALADS

CREAMY CHICKEN SALAD \$10



A creamy chicken salad of mayo, Creole mustard, white meat chicken, red pepper & praline pecans.

WHOLE GARDEN SALAD (\$\infty\$ \$12



Fresh mixed greens topped w/ mushrooms, fried okra, whole kernel corn, peppers, onions, tomatoes, candied jalapeños, green beans, peas, cheese & praline pecans.

OKRA & WATERMELON SALAD (\$\infty\$ \$12



Fried okra & watermelon chunks over fresh greens w/ parmesan & a watermelon vinaigrette.



APPETIZERS

PRALINE BACON CANDY \$10

CONECUH BACON CANDIED W/ JALAPEÑOS, BROWN SUGAR, GINGER & PRALINE PECANS

CHEESY CRAWFISH DIP \$9

CRAWFISH & CHEESE LOADED DIP SERVED W/ FLATBREAD

JONAH CRAB CLAWS \$18

A POUND OF STONE CRAB CLAWS STEAMED AND SERVED W/ LEMON BUTTER SAUCE

FRIED GREEN MATERS \$9

FRESH GREEN TOMATOES, HOUSE SEASONED W/ OWL DUST, DEEP FRIED AND SERVED W/ REMOLLAUDE SAUCE

CHICKEN WINGS \$12

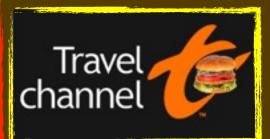
FRIED CHICKEN WINGS W/ CREOLE BBQ, RAGIN CAJUN, CHEESY PARMESAN GARLIC OR BUFFALO SAUCE



PRALINE SWEET TATERS FRENCH FRIES **ONION RINGS** POTATO SALAD SMOKED GOUDA GRITS FRIED OKRA CAJUN GREEN BEANS SOUTHERN GREENS **RED BEANS & RICE** SMOKED GOUDA MAC-N-CHEESE

*ADD CONECUH BACON TO SIDE \$2 *CUP GUMBO AS SIDE \$3 OR ALONE \$6 *BOWL GUMBO AS SIDE \$7 OR ALONE \$10







ULTIMATE STUFFED TONY BURGER \$16

FRESH GROUND STEAK STUFFED W/ TRINITY, CONECUH SAUSAGE, CHEESE, CREOLE BBQ SAUCE, CANDIED JALAPEÑOS, CONECUH BACON, SHARP CHEDDAR, SMOKED GOUDA CHEESES & A FRIED EGG. SERVED OVER LETTUCE & TOMATO W/ A PICKLE & FRIES.

WELL DONE ULTIMATES CAN TAKE UP TO 30 MIN. JUST TO COOK!!! STUFFED BURGERS ALSO RETAIN A BIT OF "PINK" COLORING DUE TO SAUSAGE STUFFED INSIDE!

PYZZA

mozzarella, parmesan & Italian parsley over a marinara sauce.

classic pepperoni pizza w/ mozzarella, parmesan, italian parsley over a marinara sauce.

conecuh sausage, bacon, pepperoni, mozzarella, parmesan, cheddar & parsley over a marinara sauce.

mushrooms, onions, peppers, garlic, green beans, tomatoes, candied jalapeños, mozzarella & parmesan over marinara or cheesy garlic cream sauce.

white meat chicken w/ mozzarella, parmesan & herbs over marinara, bbq or cheesy garlic cream sauce.