

APPETIZERS

Coconut Shrimp \$8.95
6 Tiger shrimp fried in our own coconut-infused batter and served with our homemade orange marmalade bourbon sauce.

Seahorses \$8.95
5 Tiger shrimp wrapped in jalapenos and cheddar cheese and then fried in our homemade batter. Served with ranch or bleu cheese dipping sauces.

Fried Calamari \$8.95
A basket full of fried calamari served with our freshly made spicy marinara and our signature BooSauce.

Seafood Sampler \$18.95
A platter full of 3 Seahorses, and half orders of Coconut Shrimp, Fried Calamari and Fried Shrimp served with ranch or bleu cheese, orange marmalade bourbon sauce, spicy marinara and BooSauce.

Crawfish Dip \$10.95
A creamy, flavorful delight of Creole seasonings, crawfish and cheeses served in a bread bowl with carrots, celery, green onions, Parmesan and seasoned, French bread toast.

Sliders THREE \$7.95 FIVE \$9.95
Mini burgers on toasted mini buns served with sautéed onions.
Add Cheese \$.75

Soft Pretzels \$6.95
3 soft pretzels freshly made in a local bakery, heated and salted to order. A trusted favorite.
Add Our Creamy Homemade Cheese Sauce \$.75
Add Cinnamon and Sugar \$.75

Fried Mushrooms \$7.95
Fresh mushrooms battered to order in our homemade dredge and served with BooSauce and ranch or bleu cheese dipping sauces.

Wings SIX \$7.95 THIRTEEN \$13.95
Everybody's favorite served with celery, carrots and bleu cheese or ranch dipping sauce. Covered in one of our homemade sauces: Mild, Buffalo, BBQ, Hot BBQ, Ouch, Crazy Cajun, Asian Zing, Hot Honey, Lemon Pepper Sriracha Cilantro Lime or Cajun dry rub.
- These aren't your average wings.

Fried Pickles \$6.45
A heaping portion of fried, sliced dill pickles, battered to order in our homemade dredge, and served with BooSauce.

Sampler Platter \$11.95
A platter full of half orders of our wings, mozzarella sticks, mushrooms and fried pickles served with ranch, marinara and BooSauce.



Fried Gator \$10.25
A hefty portion of marinated gator meat, battered to order in our homemade dredge and fried to perfection. Served with BooSauce.

Mozzarella Sticks \$6.95
A generous portion of fried, yummy sticks of mozzarella, fresh cut and battered to order in our homemade dredge, and served with our freshly made marinara sauce.

SOUPS & SALADS

SALAD DRESSINGS: Ranch, Balsamic, Citrus or Raspberry Vinaigrette (light), Italian, Bleu Cheese and Honey Mustard
EXTRA DRESSING: \$.45

Chef Salad \$8.45
Crisp mixed greens tossed with ham, turkey, chopped eggs, fresh bacon crumbles, shredded cheddar cheese, tomatoes, shredded carrots and cucumbers.

Louisiana Gumbo CUP \$4.45 BOWL \$5.45
A tasty home-style soup with deep brown roux, chicken, andouille sausage, Louisiana long grain rice and the Cajun holy trinity of onions, celery and bell pepper.

Soup Du Jour CUP \$Market BOWL \$Market
One of our delectable homemade soups based on season. Please ask server.

Beach Salad \$7.25
Crisp mixed greens and spinach tossed with homemade candied pecans, dried cranberries, bleu cheese crumbles, shredded carrots, tomatoes & cucumbers. Best with our homemade balsamic or raspberry vinaigrette.

Beach Salad w/ Chicken, Shrimp, Crawfish or Cattish (Grilled, Fried or Blackened) \$11.95

Spinach Salad \$7.75
Our clipped spinach leaves tossed with homemade candied pecans, bleu cheese crumbles, fresh cooked bacon pieces and red onion.

Spinach Salad w/ Chicken, Shrimp, Crawfish or Cattish (Grilled, Fried or Blackened) \$11.95

BEVERAGES

Pepsi, Diet Pepsi, Dr Pepper, Mountain Dew, Sierra Mist, Cranberry Juice, Sweet Tea and Unsweetened Tea, Assorted Bottled Drinks



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Mini burgers on toasted mini buns served with sautéed onions.

Add Cheese \$0.75

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A tasty home-style soup with deep brown roux, chicken, andouille sausage, Louisiana long grain rice and the Cajun holy trinity of onions, celery and bell pepper.

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One of our delectable homemade soups based on season. Please ask server.

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Beach Salad w/ Chicken, Shrimp, Crawfish or Cattish (Grilled, Fried or Blackened) \$11.95

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Our clipped spinach leaves tossed with homemade candied pecans, bleu cheese crumbles, fresh cooked bacon pieces and red onion.

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BEVERAGES

Pepsi, Diet Pepsi, Dr Pepper, Mountain Dew, Sierra Mist, Cranberry Juice, Sweet Tea and Unsweetened Tea, Assorted Bottled Drinks



*BURGERS

SERVED WITH: Fries, Onion Rings, Tots, Grilled Veggies, Fried Okra, Corn on the Cob, Coleslaw or Red Beans & Rice. Angus beef may be substituted with Chicken, Fish or Turkey Burger. Lettuce, Tomato, Onion and Pickles included.

SIDE SUBS: Sweet Potato Fries, Side Salad, Mac & Cheese or Dirty Rice \$4.95

ADD A 2ND SIDE: \$2.45

ADD WHAT YOU LIKE:

Provolone, Pepper Jack, Mozzarella or Cheddar \$0.75

Garlic or Chipotle Aioli Sauce \$0.75

Bacon, Sautéed Mushrooms & Onions, Fried Onions or Jalapeños \$0.95

Cheese from Crawfish Dip \$1.45

BooBurger

\$8.45

½ lb of fresh, seasoned Angus beef, hand formed, cooked to temp and served on a toasted Telera roll. Sauces and other extras added on request.

Mushroom Melt Burger

\$9.95

½ lb of fresh, seasoned Angus beef topped with Swiss cheese and sautéed mushrooms and onions, served on a toasted Telera roll.

Bacon-Cheese Burger

\$9.95

½ lb of fresh, seasoned Angus beef, hand formed, cooked to temp, topped with bacon and your choice of cheese and served on a toasted Telera roll. Sauces and other extras added on request.

BBQ Burger

\$9.45

½ lb of fresh, seasoned Angus beef, covered in our homemade BBQ Sauce, crisp onion straws, pickles, cheddar cheese and our fresh cooked bacon, served on a toasted Telera roll.

Bayou Burger

\$11.45

½ lb of fresh, Creole seasoned Angus beef topped with hand-battered popcorn shrimp and crispy fried onions and smothered in BooSauce, served on a toasted Telera roll.

Cajun Burger

\$9.95

½ lb of fresh, Creole seasoned Angus beef, smothered in our homemade crawfish dip cheese, served on a toasted Telera roll.

Black & Bleu Burger

\$9.45

½ lb of fresh, blackened Angus beef, seasoned with black Peppercorn and topped with bleu cheese crumbles and bacon, served on a toasted Telera roll.

Ragin Cajun Burger

\$10.95

½ lb of fresh, Creole seasoned Angus beef, smothered in our homemade chipotle, Pepperjack cheese, crisp onion straws and sautéed jalapeños, served on a toasted Telera roll.

SANDWICHES, WRAPS & BASKETS

SERVED WITH: Fries, Onion Rings, Tots, Grilled Veggies, Fried Okra, Corn on the Cob, Coleslaw or Red Beans & Rice.

SIDE SUBS: Sweet Potato Fries, Side Salad, Mac & Cheese or Dirty Rice \$4.95

ADD A 2ND SIDE: \$2.45

Po-Boys

A Louisiana favorite served BooDad's style. Your choice of meat served on toasted French bread with slaw smothered in plenty of BooSauce. It's Mouthwaterin'!

SHRIMP PO-BOY (grilled, fried or blackened) \$9.95

CRAWFISH PO-BOY (grilled, fried or blackened) \$9.95

CHICKEN PO-BOY (grilled, fried or blackened) \$9.45

CATFISH PO-BOY (grilled, fried or blackened) \$9.45

Muffaletta

\$11.45

A New Orleans style sandwich layered with generous portions of Genoa Salami, Ham, Provolone and Mozzarella, our own unique olive spread, grilled and served on Focaccia bread.

Chicken Fingers Basket

\$8.95

Fresh cut, boneless chicken strips hand-battered, fried and served with your choice of dipping sauce(s): BooSauce, Buffalo, BBQ, Asian Zing, bleu cheese or ranch.

Wraps

Your choice of a spinach herb or whole wheat tortilla with crisp mixed greens, cilantro, shredded carrots, cucumbers, tomatoes, shredded cheese and a side of BooSauce.

SHRIMP WRAP (grilled, fried or blackened) \$10.45

CHICKEN WRAP (grilled, fried or blackened) \$9.95

CRAWFISH WRAP (grilled, fried or blackened) \$10.45

CATFISH WRAP (grilled or blackened) \$10.45

CHEF SALAD WRAP (grilled or blackened) \$9.45

Shrimp Basket

\$9.95

8 Tiger shrimp, hand-battered and fried to a golden crisp and served with a lemon wedge, hushpuppies and our homemade cocktail sauce.

Catfish Basket

\$10.95

Fresh cut catfish fillets, hand-battered in our own seasoned cornmeal, fried to a golden crisp and served with a lemon wedge, hushpuppies and BooSauce.

Chicken Club Sandwich

\$10.95

Seasoned, grilled chicken breast, layered with ham and bacon & covered with melted Provolone, all smothered in our homemade Honey Mustard and served on a toasted Telera roll.

Combo Basket

\$11.95

Our catfish fillets in seasoned cornmeal along with 4 Tiger shrimp, all hand-battered, fried to a golden crisp and served with a lemon wedge, hushpuppies and our homemade cocktail sauce & BooSauce.

Buffalo Chicken Sandwich

\$9.95

Our hand-battered chicken breast, fried and then tossed in your choice of wing sauce and covered in Mozzarella cheese and served on a toasted Telera roll.



*Burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTRÉES

SERVED WITH: Fries, Onion Rings, Tots, Grilled Veggies, Fried Okra, Corn on the Cob, Coleslaw or Red Beans & Rice.

SIDE SUBS: Sweet Potato Fries, Side Salad, Mac & Cheese or Dirty Rice \$4.95

ADD A 2ND SIDE: \$2.45

Creamy Cajun Pasta

Your choice of meat, grilled or blackened, served in our homemade creamy Cajun Alfredo sauce with sundried tomatoes and fresh spinach on fettuccine noodles.

WITH SHRIMP	\$13.95
WITH CRAWFISH	\$13.95
WITH CHICKEN	\$12.95

Cajun Ragù Pasta

Your choice of meat, grilled or blackened, served in our homemade tomato and meat based Ragù sauce with a little red wine, Andouille sausage and the Cajun cooking trinity of celery, green peppers and onions on fettuccine noodles.

WITH SHRIMP	\$12.95
WITH CRAWFISH	\$12.95
WITH CHICKEN	\$11.95

Jambalaya

A hearty Creole classic combining shrimp and spicy Andouille sausage, tomatoes and Louisiana long grain white rice with the Cajun cooking trinity of celery, green peppers and onions.

SMALL	\$9.95	LARGE	\$12.95
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Seasoned Grilled Shrimp

\$12.95

10 Tiger shrimp, seasoned to perfection, grilled and served with our signature BooSauce. Served with choice of TWO sides.

Seasoned Grilled Catfish

\$12.95

Seasoned, fresh-cut Catfish fillets, grilled or blackened. Served with choice of TWO sides.

Étouffée

Étouffée (ay too fay) - A traditional Cajun dish. Your choice of meat, grilled or blackened, smothered in a seasoned vegetable stew made with the Cajun cooking trinity of celery, green peppers and onions served over Louisiana long grain white rice. This is a must try.

SHRIMP ÉTOUFFÉE	SMALL \$9.95	LARGE \$12.95
CRAWFISH ÉTOUFFÉE	SMALL \$9.95	LARGE \$12.95
CHICKEN ÉTOUFFÉE	SMALL \$8.95	LARGE \$11.95
CATFISH ÉTOUFFÉE	SMALL \$9.95	LARGE \$12.95



Crab Stuffed Catfish

\$15.95

Catfish fillets stuffed with real crab meat, seasoned and grilled to perfection, then smothered in our homemade étouffée stew.

KIDS MENU

For 12 years and younger only. Includes drink.

Mac & Cheese and Fries

\$5.95

Fish and Fries

\$5.95

Burger and Fries

\$5.95

Kids Fettuccini

\$5.95

DESSERTS

Pecan Pie

\$4.95

A delicious combination of buttery crisp pastry and a rich, dense, and chewy filling that is loaded with toasted pecans and drizzled with our homemade caramel sauce.

With Vanilla Ice Cream \$6.45



Banana's Foster

\$5.95

Bananas are cooked in a bubbling pan of dark brown sugar, butter, Banana Liqueur, Meyer's dark rum and cinnamon and served over ice cream with candied pecans.

Bread Pudding

\$4.95

An old fashioned, warmly spiced favorite of buttery French bread, raisins and cinnamon sugar. Served with a bourbon sauce.

Brownie

\$4.95

Decadently rich and perfectly satisfying, these brownies are sure to take care of all your sweet-tooth cravings. Served with Vanilla Ice Cream.

French Vanilla Ice Cream

\$2.45

Add Chocolate or Homemade Caramel Sauce \$0.75

Add Candied Pecans \$1.45

Floats

\$4.45

A scoop of vanilla ice cream floating in your favorite soft drink. A cherished childhood memory.

Island Oasis Smoothies

\$3.50

Frozen non-alcoholic smoothies in a variety of single flavors or mix and match. Hurricane, Piña Colada, Bahama Momma, Peach, Banana, Strawberry, Lemonade

Ice Cream Novelties

\$1.00

Packaged ice cream sandwiches, popsicles, etc.

