

Mardi Gras Celebration 2018

Tuesday February 6th - Tuesday February 13th

Baked Oysters \$13.95

lemon-garlic butter, parmesan, parsley

Fried Green Tomatoes \$12.95

crawfish remoulade

Hot Crawfish Dip \$12.95

chives, ciabatta crostini

Cajun Bourbon Wings \$14.95

fresh scallions

Cajun Shrimp Boil \$16.95

grilled Andouille Sausage, sweet corn, potato, Cajun seasoning, lemon

Oyster Po'boy \$17.95

buttermilk battered, crispy fried oysters, iceberg, tomato, red onion, remoulade, Liscio's roll, side of fries

Cornmeal-Crusted Rainbow Trout \$18.95

Cajun corn maque choux

Burger of the Week

Fat Tuesday Burger \$17.95

10oz beef patty, blackened, Wisconsin cheddar, crab-mirliton slaw, iceberg, tomato, LeBus roll, fried okra, Cajun remoulade



Featured Beer Pairing

Ballast Point Victory at Sea Coffee Porter, CA 10% \$8/btl

a bold, smooth brew with just the right amount of sweetness -- infused with vanilla and San Diego's own Caffe Calabria coffee beans.

Featured Cocktail

Sparkling Peach Cider \$8

peach vodka, apple cider, served over ice, topped with champagne

Kid Shelleen's Hurricane \$9

mango rum, dark rum, pineapple juice, orange juice, lime juice, grenadine, served over ice in a pint glass

Seasonal Sides

Seasoned Spinach \$4.95

Pan-Roasted Local PA Cauliflower with Sundried Cherries \$5.25

Brussels sprouts with Bacon \$5.95

Grilled Asparagus \$4.95

Cinnamon Spiced Sweet Mashed Potatoes \$3.95

Attention students:

Valentine's Day – Wednesday, Feb 14th

Show your student ID for a free dessert