

APPETIZERS

- ARTICHOKE AND SPINACH DIP**  Served with fried bow tie pasta with Monterey Jack Cheese. 11.49
- SOUTHWEST EGG ROLLS** **NEW** Spinach, roasted peppers, corn, black beans, monterey jack, colby cheese. Served with southwest ranch, chimichurri sauce, avocado and cotija cheese. 9.99
- BUFFALO SPRING ROLLS**  Chicken, hot sauce, Mozzarella, ranch dressing, wing butter sauce. 11.49
- HOT CRAB CLAWS**  Fresh Louisiana Blue Crab claws (seasonal) sautéed in an olive oil vinaigrette, garlic, crispy crouton toast. 13.99
- FIRECRACKER RANGOONS** Blended lump crab, ginger shrimp & cream cheese. Served with Firecracker sauce, marinated cucumber and sweet chili sauce. 9.99
- JAZZY TENDERS**  Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade bleu cheese or ranch dressing 10.99

- CRAB AND CRAWFISH BAKE** Lump crabmeat, crawfish tails and artichoke hearts in a Parmesan cheese sauce. Served with crispy garlic croutons. 12.99
- SPICY CRAWFISH CHEESE FRIES** **NEW** Twice fried tavern fries, pimento cheese sauce, crawfish gravy, Mozzarella-fontina mix. 11.99
- CRAWFISH BREAD** Artichoke and spinach, crawfish, alfredo sauce, monterey jack cheese. 12.99
- BAYOU BROCCOLI**  Broccoli, crispy bacon, melted cheese mix, and our original Tiger sauce. 10.49
- BUFFALO WINGS** Breaded, tossed in wing butter sauce. Served with homemade Bleu cheese or Ranch dressing. 14.99

SOUPS & SALADS

- FRENCH ONION** Rich beef broth of stewed onions, melted Swiss and Mozzarella cheese, croutons. 5.99
- GUMBO** Cup 5.99 | Bowl 8.49 Chicken, smoked sausage, okra.
- BISTRO HOUSE** Large 8.99 | Small 3.99
- CAESAR SALAD** Large 9.99 | Small 3.99
- COBB SALAD** Avocado, diced eggs, tomatoes, shaved onions, spicy bacon, croutons, Bleu cheese. 10.99
- SHRIMP, CRAB & AVOCADO** Boiled Gulf shrimp, tomatoes, red onions, Kalamata olives, egg, Spicy Louis dressing, avocado and golden fried or fresh lump crabmeat. Large 15.99 | Small 9.79
- Add grilled or panéed chicken 3.99
- Add grilled shrimp 4.99
- Add grilled/blackened salmon 9.99
- Add soup 2.99

LUNCH PLATES 12.99

Served Monday - Friday from 11am- 4pm: Lunch portion sized entrée with salad, biscuit and brownie.
Substitute Brownie for Strawberry Cheesecake + 6.00

- CRAWFISH RAVIOLI** Fried ravioli, stuffed with Ricotta, topped with crawfish tails, green onions in a spicy crawfish cream sauce.
- BLACKENED CHICKEN ALFREDO** Alfredo, linguine pasta.
- GARDEN CHICKEN** Seared breast, sautéed mushrooms, squash noodles and lemon butter sauce.
- CRABCAKE AND SHRIMP ALFREDO** Fried crabcake, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce.
- MEATBALL MARINARA** **NEW** Beef, pork & veal blended meatballs, marinara, garlic butter, angel hair pasta, parmesan herb mix.
- JAMBALAYA PASTA** Gulf shrimp, chicken, Andouille, peppers, mushrooms, bow tie pasta.
- BBQ SHRIMP LINGUINE** Jumbo Gulf shrimp, Creole seasoning, garlic. Worcestershire butter sauce over linguine.
- RED BEANS AND RICE** Served with Andouille.

PLATES

- BISTRO CATFISH WITH CRAWFISH GRAVY** **NEW** Lightly fried seasoned catfish filets, served over rosemary red mashed potatoes, and topped with crawfish cream sauce and green onions. 19.99
- ISLAND GRILLED SALMON & SHRIMP** Tropical seasonings, poke marinade, jasmine rice, island glaze, grilled pineapple & avocado salsa. 25.99
- GARDEN CHICKEN** Seared breast, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce. 13.99
- STEAK MARSALA** **NEW** Filet medallions seared, marsala wine & mushroom demi glace, served with rosemary red mashed potatoes and broccoli florets. 25.99
- STEAK LABOUCHERE** Filet medallions, roasted red peppers, alfredo sauce, angel hair pasta Labouche sauce. 19.99
- CHICKEN WITH WAFFLES** Buttermilk waffles, fried cutlets topped with powdered sugar, cane syrup. 12.99
- SPICY HERB FRIED CHICKEN** Half chicken marinated 12 hours and fried. Served with French fries (please allow 15 minutes). 14.99
- HERB CRUSTED SALMON** Seared with herbs and seasoning, topped with lump crab meat garlic bordelaise with rosemary roasted potatoes. 25.99
- FRIED SEAFOOD PLATTER** Gulf shrimp, oysters (seasonal), catfish, beer-battered French fries, French bread, tartar sauce and spicy cocktail sauce, hand-battered fried onion string. 24.99
- FRIED SHRIMP OR CATFISH PLATTER** 19.99

PIZZA PASTA BOWLS

- BBQ SHRIMP LINGUINE** Jumbo Gulf shrimp, Creole seasoning, garlic. Worcestershire butter sauce over linguine. 17.99
- BLACKENED SHRIMP ALFREDO** Gulf shrimp, alfredo, linguine pasta. 17.99
- BLACKENED CHICKEN ALFREDO** Alfredo, linguine pasta. 16.99
- MEATBALL MARINARA** **NEW** Beef, pork & veal blended meatballs, marinara, garlic butter, angel hair pasta, parmesan herb mix. 17.99

HANDHELDS

- Served with your choice of Beer-Battered French Fries or Hand-Battered Fried Onion Strings.
- SWEET HEAT FRIED SHRIMP PITA** **NEW** Asian glazed fried shrimp, cilantro, island glaze, avocado, lettuce, red onion and firecracker sauce wrapped in pita bread. 10.99
- CHICKEN CAESAR PITA** **NEW** Romaine ribbons, parmesan cheese, roma tomatoes, diced bacon and seared chicken cutlets wrapped in pita bread. 10.99
- FRIED CHICKEN STACK** Fried chicken strips on a brioche bun with goat cheese spread, Nonis Pepper Jelly & roasted peppers. 10.49
- SPICY FRIED CATFISH STACK** Fried catfish strips on a brioche bun, Colby cheese, spicy mayo, pickled cabbage. 11.49
- AMERICAN CLASSIC CHEESEBURGER** Ground chuck, Colby cheese, lettuce, tomatoes, red onions, pickles, garlic aioli, mustard, ketchup. 12.99
- CHICKEN AND AVOCADO CLUB** Grilled chicken, avocado, bacon, lettuce, tomato, garlic aioli, Swiss cheese on toasted brioche bread. 11.99
- FRIED SHRIMP OR CATFISH PO-BOY**

PASTAS

- CRABCAKE AND SHRIMP ALFREDO**  Fried crabcake, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 17.99
- CRAWFISH RAVIOLI** Fried ravioli, stuffed with Ricotta, topped with crawfish tails, green onions in a spicy crawfish cream sauce. 17.99
- CHICKEN PASTA COPELAND** Panéed chicken over crawfish tails in a spicy parmesan cream sauce with bow tie pasta and green onions. 16.99
- JAMBALAYA PASTA** Gulf shrimp, chicken, Andouille, peppers, mushroom, bow tie pasta. 16.99
- CHICKEN PARMESAN**  Fried, angel hair, alfredo, red sauce, Mozzarella, Fontina and Parmesan. 13.99

SIDES 3.99

- FRENCH FRIES
- FRIED ONION STRINGS
- BROCCOLI FLORETS
- RED BEANS & RICE
- ROSEMARY RED MASH
- SQUASH NOODLES






Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE & SPECIALTY COCKTAILS

WINE

WHITE

	6 oz.	9 oz.			
Riesling, Chateau Ste Michelle Columbia Valley, Washington	9	13	9	13	27
Sauvignon Blanc, Kendall-Jackson Vintner's Reserve, California	9	13	9	13	27
Sauvignon Blanc, Kim Crawford Marlborough, New Zealand	11	16	11	16	33
Pinot Grigio, Ruffino Lumina Delle Venezie IGT, Italy	7	11	7	11	23
Chardonnay, Trinity Oaks, California	7	11	7	11	23
Chardonnay, Kendall-Jackson Vintner's Reserve, California	11	16	11	16	33
Chardonnay, Sonoma-Cutrer Russian River, California	14	20	14	20	42
Moscato, Mezzacorona Northern Italy	7	11	7	11	23
White Zinfandel, Beringer, California	7	10	7	10	22

RED

Pinot Noir, Three Thieves, California	8	12	8	12	26
Pinot Noir, Meiomi, Coastal California	13	19	13	19	38
Merlot, Blackstone, California	8	12	8	12	26
Malbec, Terrazas de los Andes Mendoza, Argentina	9	14	9	14	29
Cabernet Sauvignon, 14 Hands. Columbia Valley, Washington	8	12	8	12	26
Cabernet Sauvignon, Bonanza California	10	14	10	14	29
Cabernet Sauvignon, Joel Gott 815 California	12	18	12	18	36
Red Blend, 7 Moons, California	8	12	8	12	26

ROSÉ AND SPARKLING

Rosé, Studio Mirval Castilla-La Mancha, Spain	9	13	9	13	27
Champagne, Opera Prima Castilla-La Mancha, Spain	7	11	7	11	23
Prosecco, La Marca, Italy (187mL)	12		12		

BISTRO CLASSICS

CRASH & BURN

Served with seven liquors including Bols Cordials, Dark Rum, Southern Comfort and Don Q Cristal Rum. Blended with tropical fruit juices and topped with Don Q 151 Rum. 9.99 Punch Bowl 15.99

BISTRO MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice. 9.99

HURRICANE

Pat O'Brien's Hurricane mix, light rum, dark rum, orange slice. 8.99

MAI TAI

Tropical juices mixed with dark rum, light rum, and Bols Triple Sec. 8.99

LONG ISLAND ICED TEA

A classic blend of several liquors together with the taste of Sweet and Sour. 9.99

NEW ORLEANS ICED TEA

Take a Long Island and add Grand Marnier. 9.99

APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon. 10.49 Non-alcoholic version 6.99

PATRÓN PERFECT MARGARITA

Patrón Silver, Patrón Citrónge, fresh lime juice. 12.99

CATEGORY 5

Blue Margarita featuring Sauza Gold Tequila, Blue Curacao, Sweet and Sour and a splash of lime. 14.99 Serves Two / 8.99 Serves One

BLENDED BEVERAGES

Piña Colada, Peach Bellini, Mango or Strawberry Daquiri 10.00

\$10 NEW FROZEN

CRASH & BURN, MARGARITA OR STRAWBERRY LEMONADE

MARTINIS

APPLETINI

Apple Vodka, Bols Sour Apple, Midori, sweet and sour, and Grenadine. 9.99

BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry. 9.99

TITO'S LEMON DROP

Tito's Vodka, triple sec, sweet and sour. 9.99

SANDY ASS

Cruzan Pineapple Rum, Island Blue Pucker, pineapple juice 9.99

SEX IN THE CITY

Vodka, Peach Schnapps, pineapple, cranberry juice 9.99

WOO WOO

Absolute Peach Vodka, Peach Schnapps, white cranberry juice 9.99

STRAWTINI

Strawberry Vodka, sweetened strawberry halves 9.99

GARDEN DISTRICT

Pomegranate Vodka, Cointreau, Chambord, pineapple, white cranberry juice 9.99

HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM
FRIDAY - SATURDAY 9PM - CLOSE

~ Half- Priced ~

WELL DRINKS

SELECT APPETIZERS

BALSAMIC HERBED BRUSCHETTA

BAYOU BROCCOLI

FIRECRACKER RANGOONS

ARTICHOKE & SPINACH DIP

\$2 OFF PREMIUM MARTINIS

\$3.00 DOMESTIC BEER

\$6.00

CRASH & BURN (SINGLE SERVE)

BLENDED BEVERAGES

FROZEN BEVERAGES

Bakery

CHEESECAKES

ORIGINAL

Our original creamy cheesecake recipe with a buttery pecan crust. 6.99

TOPPING ADD 2.00

Bananas Foster	Dulche de Leche & Praline
Fudge Brownie	White Chocolate Macadamia
Creme Caramel	White Chocolate Raspberry
Fresh Ripe Strawberry	White Chocolate Strawberry

CHEF CRAFTED CHEESECAKE 8.99

Red Velvet	Cookies and Cream
Turtle	Killed By Chocolate

BLUEBERRY CHEESECAKE CRUMBLE 8.99

STRAWBERRY STREUSEL CHEESECAKE 8.99

MARDI GRAS CHEESECAKE 8.99

HOMEMADE DESSERTS

FUDGE BROWNIE A LA MODE 8.99

WHITE CHOCOLATE BREAD PUDDING 7.99

ALEX'S CARROT CAKE 8.99

BIG AL'S CHOCOLATE FUDGE CAKE 8.99

COFFEE

~ Available Anytime ~

LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

CAPPUCCINO 3.79

DOUBLE ESPRESSO 3.49

CAFE AU LAIT 2.99

CAFE LATTE 3.99

CAFE MOCHA 3.99

ADD AN EXTRA SHOT OF ESPRESSO 1.99