CRAB CLAWS (MARINATED) 14.95 INJECTED SHIMM 15.95 INJECTED SHIMM INJECTED SHIMM 15.95 INJECTED SHIMM INJECTED SHIMM 15.95 INJECTED SHIMM 15.95 INJECTED SHIMM INJECTE	Appetizers		Salads			
Non-standing flower from an price in most price in most price in most price in feeth of same a served with a thorsemade Copies by the control of the control	CRAB CLAWS (MARINATED) STUFFED SHRIMP FRIED ALLIGATOR CAJUN VEGGIE SPRING ROLLS CAJUN CHICKEN SPRING ROLLS SEASONED BAKED TURKEY NECKS FRIED BOUDIN BALLS	15.95 14.95 12.95 13.95 13.95 14.95	FISH (Blackened add'1 \$2.5 0 or Fried) SHRIMP(Grilled or Fried) CAJUN CHICKEN STRIPS CRAWFISH	22.95 22.95 18.95 24.95		
HOT SAUSAGE (Photoris) (CAMPIS) (CAMPIS	Po Boys Served with your choice of fried meat piled high on 8" original New		Mouthwatering Louisiana lagniappe of shrimp, chicken, and sausag	13.95		
A blanded tographope of pured (sh. shrimp, rathmett, and circurshs in a light creale seasoning base. Pelican House Favorites St. Louis short risk fried to perpletation served with aur homemade chips and house salad. 27.95 St. Louis short risk fried to perpletation served with aur homemade chips and house salad. 28.95 St. Louis short risk fried to perpletation served with aur homemade chips and house salad. 28.95 CREDIE SEAPOOD BREAD BOW! Use framus Affredo based states overplowing with our signature seasoned rice, wegetables, and house salad. 28.95 All sended tographs and served with side solad a Louisiana style french bread. Any's Louisian Style french bread. Any's Louisian Style whole lobster served with our signature seasoned rice, wegetables, and house salad. 28.95 Any's Louisian style french bread. Any's Louisian style french bread. 28.95 Served with solad a Louisiana style french bread. 28.95 Served with solad a Louisiana style french bread. 29.95 Served with solad a Louisiana style french bread. 29.95 Served with solad a Louisiana style french bread. 29.95 Served with solad a Louisiana style french bread. 29.95 Served with solad a Louisiana style french bread. 29.95 Served with solad a Louisiana style french bread. 29.95 Served with solad a Louisiana style french bread. 29.95 Served with two consists—Numbalay and feel Beans and Louisiana style french bread. 29.95 Served with two pieces of Caright Styles. 29.95 Served with two p	HOT SAUSAGE (Patton's) CRAWFISH OYSTER	23.95 24.95 27.95 23.95	Mouthwatering Louisiana lagniappe of chicken and sausage			
DESIRE FRIED CAJUN RIBS St. Louis short ribs fried to perfection served with our homemade chips and house salad. BOURBON GRILLED SHRIMP PLATTER Succulent grilled shrimp seasoned in a special bourbon sauce and served over rice with seasoned grilled vegetables. 25.95 CREOLE SEAFOOD BREAD BOWL Our formous Alfreio board sauce over flowing with our signature Roux mixed with shrimp and cramfish and served with side salad & Louisiana style french bread. AMY'S LOBSTER PLATTER Delicious Cajum-Style whole lobster served with our signature seasoned rice, vegetables, and house solad. Served with note solad as Louisiana byte french bread. AMY'S LOBSTER PLATTER Delicious Cajum-Style whole lobster served with our signature seasoned rice, vegetables, and house solad. Served with note solad as Louisiana bely french broad. Served with notes of slowly simmered as connect camellia red leaves a smoked and bulks associated. Served with rice and cajun grilled vegetables. Served with notes of slowly simmered seasoned camellia red leaves a smoked and bulks associated. Served with rice and cajun grilled vegetables. Served with notes of slowly simmered seasoned camellia red leaves a smoked and bulks associated. Served with rice and cajun grilled vegetables. Served with note and cajun grilled vegetables. Served with notes of slowly simmered seasoned camellia red leaves a smoked and bulks associated. Served with homemached chips. Care first String. With a medity of frest broad of seasoned with our First special blend. Served with homemached chips. Care first String. Served with homemached chips. Care first Strings. Serve	CATFISH		A blended lagniappe of pureed fish, shrimp, crabmeat, and crawfish in a light creole	13.95		
St. Louis short ribs fried to perfection served with our homemade chips and house salad. BOURBON GRILLED SHRIMP PLATTER Societiest gilled shrimp sessioned in a special bourbon souce and served over rice with seasoned gilled vegetables. 25.95 CRECILE SEAFOOD BREAD BOWL Our famous Aligheo based sauce creptioning with our signature seasoned rice, vegetables, and house salad. AMY'S LOBSTER PLATTER Delicious Cajur-Style whole labster served with our signature seasoned rice, vegetables, and house salad. AMY'S LOBSTER PLATTER Delicious Cajur-Style whole labster served with our signature seasoned rice, vegetables, and house salad. AMY'S LOBSTER PLATTER Delicious Cajur-Style whole labster served with our signature seasoned rice, vegetables, and house salad. Alexander Style of the control of t		lican Ho		0.5		
CREQUE SEAFOOD PLATTER Delicious Cajun-Style whole lobsers served with our signature seasoned rice, vegetables, and house salad. AMY'S LOBSTER PLATTER Delicious Cajun-Style whole lobster served with our signature seasoned rice, vegetables, and house salad. As served with side salad & Joulisian style french bread. Served with side salad & Joulisian style french bread. As crede mix of pesh formance in a tomato base sauce, chicken, surface and companies of the salary style french bread. As crede mix of pesh formance in a tomato base sauce, chicken, surface and call shring style dusting our special TPM seasoning served with a sinstif served with rice and cajun gilled vegetables. Secretary SHRIMP SCAMPI Southern Cassing Steinly simmered seasoned camella red bears & shroked antibulie sausage, Served with rice. 18.95 About Care TRIO 18.95 Shring P CROULE A served combination of dicet formatice, tender shring, with a mediley of fresh orition, feel pepper, 8 celery. Served with rice under the precision of seasoned with power and feel Beans & Rice served with two pieces of Callish Strigs. Secretary FRIED SHRIMP PLATTER Three lightly battered, perfectly seasoned Califsh Strigs, Served with ince and cajun grilled vegetables. Price Category Served seasoned Califsh Strigs, Served with rice and Cajun brand of rangets is seasoned with an ur TPM seasoning served with rice and Cajun brand of rangets is seasoned with an ur TPM seasoning served with rice and Cajun brand of rangets is seasoned with an ur TPM seasoning served with rice and Cajun brand of rangets is seasoned with an urban seasoned capits in the capital beautiful and the capital seasoned with an urban seasoned capital seasoned with an urban seasoned with an urban seasoned capital seasoned with seasoned with some and capital seasoned with seasoned capital seasoned with seasoned capital seasoned with season	St. Louis short ribs fried to perfection served with our home BOURBON GRILLED SHRIMP PLATTER		and house salad.			
AMY'S LOBSTER PLATTER Delicious Cajun-Style whole lobster served with our signature seasoned rice, vegetables, and house salad. **Served with side saided & Louisian syle french bread.** **Proceedings of fresh formations in a formatio base sauce, chicken, source, and a feet formation of the streng polled a long any special TPM seasoning served with a swell served with rice and cajun grilled vegetables. **Proceedings of the streng polled a long any special TPM seasoning served with a swell served with rice and cajun grilled vegetables. **Proceedings of the streng polled a long any special TPM seasoning served with a swell served with rice and cajun grilled vegetables. **Proceedings of the streng polled a long any special TPM seasoning served with a swell served with rice and cajun grilled vegetables. **Proceedings of the streng polled a long and polled to make some day free to make the season of deed to make, search with a swell served with rice and cajun grilled vegetables. **Proceedings of the streng polled a long and polled season of the seas	CREOLE SEAFOOD BREAD BOWL		26	.95		
Served with side solate & Louisiana syle french bread Great (IV) JAMBALAYA A creele mix of fresh tomatoes in a tomato base souce, chicken, source, et al. (18.95) Green RED BEANS & RICE A southern classic of stonly simmered seasoned comellia red becans & smoked androille source, exercised with rice. Morat Green Standard String Sta	AMY'S LOBSTER PLATTER		45	.95		
Served with side solad & Louisians style french bread. A croole mix of freith formations in a tomato base sauce, chicken, and a crool emix of freith formations in a tomato base sauce, chicken, and a county of freith formations in a tomato base sauce, chicken, and a county of freith formations in a tomato base sauce, chicken, and solar freight formations in a tomato base sauce, chicken, and solar freight formations in a tomato base sauce, chicken, and solar freight formations in a formation of several with rice. **Processing of Solary simmered seasoned camellia red beans & smoked andouble sausage.** Served with rice. **Processing of two classics—Jambalaya and Red Beans & Rice served with two piecess of Catish Srips. **Processing of two classics—Jambalaya and Red Beans & Rice served with two piecess of Catish Srips. **Processing of two classics—Jambalaya and Red Beans & Rice served with two piecess of Catish Srips. **Processing of the control of th	Delicious Cajun-Style whole lobster served with our signat	ure seasoned	d rice, vegetables, and house salad.			
Accele mix of fresh tomatoes in a tomato base sauce, chicken, sususage, 8 rice, did shrimp \$5.79 sususage, 8 rice, 4 sususage, 8 rice, 8 sususage,	Serve					
As souther classic of slowly simmered seasoned comellia red beens & smoked andoulite sursage. Served with rice sense & smoked andoulite sursage. Served with rice served with south two pieces of Catifish Strips. Meanate CRAWFISH RICE Louisiana style fried rice sauteed with creole seasoning and and sovery crawflysh. Served with normal style fried rice sauteed with creole seasoning and and sovery crawflysh. Served with normal style fried rice sauteed with creole seasoning and sovery crawflysh. Served with normal style fried rice sauteed with creole seasoning and sovery crawflysh. Served with homemade chips, cadd Catifish \$10.95) Served with homemade chips, cadd Shrimp \$20.78) Served with homemade chips, cadd Shrimp \$20.78) Served with normal style fried rice sauteed with creole seasoning blank sovery crawfly battered, perfectly seasoned Catifish Strips. Served with homemade chips, cadd Shrimp \$20.78) Served with normal seasoned catifish Strips. Served with normal seasoned catifish Strips. Served with rice and copin gilled vegetables. Crawd SEAFOOD PLATTER A lightly battered & TPH seasoned to perfection combination of catifish Strips, shrimp, & min and cates, Served with rice and copin gilled vegetables. Crawd SEAFOOD PLATTER A lightly battered & TPH seasoned to perfection combination of catifish Strips, shrimp, & min and cates, Served with normal seasoned with our seafood sauce and pecans. Served with a black beans saled. Crawd SEAFOOD PLATTER A lot of shrimp (2 lbs.), Snow Crab (2 lbs.), Boiled Crawfish (Seasonal), and Full Capin Lobster served with our famous seasoned rice, vegetables and a house saled. Crawd SEAFOOD TRIO A hearty sample of Shrimp Creole, Crawfish Etaufee, & was pieces of Catifish Strips. Served with a cup of riced hard and perfection combination of Catifish Strips. Crawd SEAFOOD TRIO A hearty serving of Fried Mainted Cabbage, Sauteed Zucchini, Carros, and Squarin Delight, Deep Fried	Gentilly JAMBALAYA A creole mix of fresh tomatoes in a tomato base sauce, chicken, sausage, & rice. (add Shrimp \$5.95)	18.95	Succulent shrimp grilled using our special TPH seasoning served with a	23.95		
A hearty sample of two classics—Jambalaya and Red Beans & Rice served with two pieces of Crishs Strips. **Playmet** CRAWFISH RICE** Louisians style fried rice souteed with creole seasoning and savory crawfish. **Served with homemade chips, (add Cafish Strips, Served with homemade chips, (add Shrimp \$10.95) **Served with homemade chips, (add Shrimp \$10.95) *	Font: RED BEANS & RICE A southern classic of slowly simmered seasoned camellia red beans & smoked andouille sausage. Served with rice.	18.95	A savory combination of diced tomatoes, tender shrimp, with a medley of	23.95		
Louisians style fried rice sauteed with creole seasoning and savory crawfish. Sazetac CRAWFISH ETOUFEE A Cajun blend of crawfish smothered in a brown Roux sauce made with seafood stock & fresh reasonings. Served with rice. Sazetac CRAWFISH ETOUFEE A Cajun blend of crawfish smothered in a brown Roux sauce made with seafood stock & fresh reasonings. Served with rice. Sc. Betwaze CHICKEN STRIP PLATTER Three large chicken pieces of white meat breaded & seasoned with our signature TPH seasoning blend. Served with homemade chips. Served with rice and cajun grilled vegetables. Served with rice and cajun grilled vegetables. Served with seasoned to perfection combination of Califish Strips shrimp, & mini crab cakes. Served with homemade chips, (add Fried Oysters \$10.95) Served with a black bean salad. Served with a black bean salad. Served with a cup of red beans & rice. 18.95 Charact SEAFOOD PLATTER A lightly battered, perfectly seasoned Calfish Strips. Served with homemade chips, (add Shrimp \$1.95) Served with nomemade chips, (add Shrimp Seasoned Without seafood Succe and pecans. Served with rice and cajun grilled vegetables. 18.95 Charact SEAFOOD PLATTER A lightly battered perfectly seasoned Calfish Strips. Served with nomemade chips, (add Fried Oysters \$10.95) A loof Shrimp (2 lbs.), Some Cable (2 lbs.), Boiled Crawfish (Seasonal), and Full Cajun Lobster served with our seafood sauce and pecans. Served with our black bean salad. Charact SEAFOOD PLATTER A loof Shrimp (2 lbs.), Sow Crab (2 lbs.), Boiled Crawfish (Seasonal), and Full Cajun Lobster served with our Famous seasoned rice, vegetables and a house salad. Charact SEAFOOD TRIO 25.95 Charact SEAFOOD TRIO 26.95 Charact SEAFOOD TRIO 27.95 Charact SEAFOOD TRIO 27.95 Charact SEAFOOD T	Mardi Gras TRIO A hearty sample of two classics– Jambalaya and Red Beans & Rice served with two pieces of Catfish Strips.	23.95	Lightly battered, perfectly seasoned with our TPH special blend.	24.95		
A Cajun blend of crawijsh smothered in a brown Poux sauce made with seed pool stock & fresh seasonings. Served with rice. 18.95 Server and CHICKEN STRIP PLATTER Three large chicken pieces of white meat breaded & seasoned with our signature TPH seasoning blend. Served with homemade chips. 28.95 28.9	Magnoli CRAWFISH RICE Louisiana style fried rice sauteed with creole seasoning and savory crawfish.	22.95		24.95		
Three large chicken pieces of white meat breaded & seasoned with our signature TPH seasoning blend. Served with homemade chips. Canal SEAFOOD PLATTER 33.95	Sazerae CRAWFISH ETOUFEE A Cajun blend of crawfish smothered in a brown Roux sauce made with seafood stock & fresh seasonings. Served with rice.	23.95	Three lightly battered, perfectly seasoned Catfish Strips.	26.95		
A lightly battered & TPH seasoned to perfection combination of Catfish Strips, shrimp, & mini crab cakes. Served with homemade chips. (add Fried Oysters \$10.95) **Boddenger** GRILLED SEAFOOD PLATTER** Grilled & seasoned with TPH seasoning to perfection combination of Catfish Strips & shrimp. Served with rice and Cajun grilled vegetables. **Jazzy SEAFOOD TRIO** A hearty sample of Shrimp Creole, Crawfish Etoufee, & two pieces of Catfish Strips. **A hearty serving of Fried Marinated Cabbage, Sauteed Zucchini, Carrots, and Squash served with Black Beans and Corn Salad. **Seaw BOILED SEAFOOD PLATTER** 4. lot of Shrimp (2 lbs.), Snow Crab (2 lbs.), Boiled Crawfish (Seasonal), and Full Cajun Lobster served with corn, and potatoes **Candics** SALMON RAINEY** Fresh caught Salmon seared to perfection served with our Famous seasoned rice, vegetables and a house salad. **Daddy's CHICKEN N WAFFLES** Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. **Monuna's FISH N WAFFLES** Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. **Monuna's FISH N WAFFLES** Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. **Cajun FRIED FROG LEGS** A Culinary Cajun Delight. Deep Fried Frog Legs in our Famous seasoning served with our homemade chips. **Want to heat things up? Let us know!** **Want to heat things up? Let us know!** **About the Chef's Special**	St. Bernard CHICKEN STRIP PLATTER Three large chicken pieces of white meat breaded & seasoned with our signature TPH seasoning blend. Served with homemade chips.	18.95	Two generous size decadent patties of puréed crabmeat, lightly battered & seasoned with our special blend, topped with our seafood sauce and pecans.	35.95		
Grilled & seasoned with TPH seasoning to perfection combination of Catfish Strips & shrimp. Served with rice and Cajun grilled vegetables. Seasoned with TPH seasoning to perfection combination of Catfish Strips & shrimp. Served with rice and Cajun grilled vegetables. Fresh caught Salmon seared to perfection served with our Famous seasoned rice, vegetables and a house salad. Seasoned with TPH seasoning to perfection served with our Famous seasoned rice, vegetables and a house salad. Fresh caught Salmon seared to perfection served with our Famous seasoned rice, vegetables and a house salad. CHICKEN N WAFFLES Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. Momma's FISH N WAFFLES Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Cajun FRIED FROG LEGS A Culinary Cajun Delight. Deep Fried Frog Legs in our Famous seasoning served with our homemade chips. Want to heat things up? Let us know! Ask about the Chef's Special	Canal SEAFOOD PLATTER A lightly battered & TPH seasoned to perfection combination of Catfish Strips, shrimp, & mini crab cakes. Served with homemade chips. (add Fried Oysters \$10.95)	33.95	Geaux BOILED SEAFOOD PLATTER A lot of Shrimp (2 lbs.), Snow Crab (2 lbs.), Boiled Crawfish (Seasonal),	97.95		
SEAFOOD TRIO A hearty sample of Shrimp Creole, Crawfish Etoufee, & two pieces of Catfish Strips. Shewille CAJUN VEGGIE PLATTER A hearty serving of Fried Marinated Cabbage, Sauteed Zucchini, Carrots, and Squash served with Black Beans and Corn Salad. Scenulle FRIED CORNISH HEN A deep fried cornish hen perfectly seasoned with our signature blend & served with a cup of red beans & rice. School TRIO 25.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 26.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup. 27.95 Fried Chicken Breast Strips served	Sodenger GRILLED SEAFOOD PLATTER Grilled & seasoned with TPH seasoning to perfection combination of Catfish Strips & shrimp. Served with rice and Caiun grilled yegetables.	34.95	Fresh caught Salmon seared to perfection served with our Famous seasoned	35.95		
Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup. Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup.	Jazzy SEAFOOD TRIO A hearty sample of Shrimp Creole, Crawfish Etoufee, & two pieces of Catfish Strips.	25.95	Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Sy	•		
Sienville FRIED CORNISH HEN A deep fried cornish hen perfectly seasoned with our signature blend & served with a cup of red beans & rice. A Cullinary Cajun Delight. Deep Fried Frog Legs in our Famous seasoning served with our homemade chips. Want to heat things up? Let us know! A Cullinary Cajun Delight. Deep Fried Frog Legs in our Famous seasoning served with our homemade chips. Want to heat things up? Let us know!	Sterville CAJUN VEGGIE PLATTER A hearty serving of Fried Marinated Cabbage, Sauteed Zucchini, Carrots, and Squash served with Black Beans and Corn Salad.	22.95	Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup Cajun FRIED FROG LEGS			
Ask about the Chef's Special	Sienville FRIED CORNISH HEN A deep fried cornish hen perfectly seasoned with our signature blend & served with a cup of red beans & rice.	27.95	served with our homemade chips.			
	Ask a	hout th				
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Cajun Chicken Strips (2)
Catfish Strips (2) 12.95 Crab Cake (1) Fried Shrimp (5) 14.95 12.95 8.95 Homemade Chips Red Beans and Rice 8.95 Jambalaya 6.95 8.95



2.95