



Private Property

restaurant

appetizers

cajun popcorn	\$9.99
lightly fried crawfish tails served with our sherry wine dipping sauce	
blackened alligator	\$12.99
Louisiana Alligator Tenderloin, Blackened in a 700 degree Cast Iron Skillet, served with Cajun Coleslaw and our homemade Bayou Dipping Sauce	
cajun egg rolls	\$7.99
Our Handmade Egg Rolls are filled with Andouille Sausage, Tasso Ham, and Shrimp, and served with a Sweet Chili Dipping Sauce	
cajun crab cakes	\$12.99
Lump Crab Cakes served with our Bayou Dipping Sauce	
swamp facos	\$8.99
Three Corn Tortillas filled with Alligator Smoked Sausage, Grilled Shrimp and Taco Sauce, all topped with Cajun Coleslaw	
fried pecan crusted pimento cheese	\$9.99
Homemade Pimento Cheese, breaded in Pecans then fried. Served with grilled French Bread	
magic JuJu shrimp	\$9.99
Lightly Fried Shrimp, tossed in a Sweet and Spicy Sauce	

soups & salads

chicken & andouille gumbo	\$4.99
she-crab soup	\$5.99
caesar salad	\$8.99 \$9.99
Fresh Romaine Hearts topped with choice of grilled Chicken or Shrimp	
seasonal garden salad	\$8.99 \$9.99
Fresh Mixed Greens with Tomatoes topped with Grilled Chicken or Shrimp. Choice of Dressing served on the side	

burgers

private property burger*	\$10.99
Classic burger with American Cheese, Lettuce, Tomato, and Po'Man Sauce	
big easy burger*	\$10.99
Creamy Havarti Cheese smothered with Caramelized Onions	
pimento cheese burger*	\$10.99
Homemade Pimento Cheese and Jalapenos	
voodoo burger*	\$12.99
Ghost Pepper Jack Cheese, Chipotle Mayo, Jalapenos and Bacon	

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

from the cast-iron

Made famous by New Orleans Chef Paul Prudhomme, blackening is a cooking technique by which meat or fish is cooked in a cast iron skillet that's been heated to almost 700 degrees Fahrenheit. It is then finished in the oven until cooked to temperature. Please allow extra time for the preparation of your blackened item. Blackened items come with choice of 2 sides.

blackened redfish	\$21.99
blackened pork chop Add a Chop for \$5	\$18.99
16 oz. hand-cut blackened ribeye*	\$27.99
8 oz. center-cut blackened filet*	\$29.99

entrées

mardi gras pasta Shrimp and Tasso Ham sautéed in a Cajun Cream Sauce over Penne Pasta	\$14.99
bayou bounty Smoked Alligator Sausage, Crawfish and Shrimp smothered in a Tasso Cream Sauce and served over Penne Pasta	\$21.99
shrimp creole Fresh Tomatoes, the Holy Trinity, Pepper Sauce and Shrimp slow-cooked and served over Rice	\$14.99
crawfish st. charles Creole Country Tasso Ham and Crawfish Tails in a Cajun Cream Sauce over Penne Pasta	\$16.99
shrimp & grits Creamy Adluh Stone-Ground White Grits topped with Grilled Shrimp in a Tasso Cream Sauce	\$14.99
classic crawfish etouffée Louisiana Crawfish simmered in a dark Roux with the Holy Trinity, Garlic, and seasonings. Served over Rice	\$16.99
seafood jambalaya A Louisiana Classic slow cooked with Andouille Sausage and Jumbo Shrimp	\$14.99

sides

mashed potatoes	\$3.99
sautéed green beans	\$3.99
stone-ground grits	\$3.99
cajun coleslaw	\$2.99
side salad	\$3.99
hand cut french fries	\$3.49
pasta salad	\$2.99
fried cream corn	\$3.99

An 18% gratuity will be automatically applied for parties greater than 8 guests.

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