## Spinach & Artichoke Dip

tortilla chips

5 - 8 PEOPLE \$45 | 10 - 15 PEOPLE \$85

#### **Pepper Jack Boudin**

cajun seasoned pork, rice, pepper jack 25 COUNT \$40 | 50 COUNT \$75

## **Boom Boom Shrimp**

fried shrimp, boom boom sauce 5 - 8 PEOPLE \$45 | 10 - 15 PEOPLE \$75

#### **Boneless Wings**

**SAUCES:** buffalo | hot honey | sweet chili

## **Bone-In Wings**

SAUCES: buffalo | hot honey | sweet chili

**DRY RUBS:** louisiana kick<sup>TM</sup> | lemon pepper 25 COUNT \$40 | 50 COUNT \$75

#### **Uncle B's Chicken Tenders**

hand-battered | fried or grilled 25 COUNT \$35 | 50 COUNT \$65

## **Voodoo Shrimp**

grilled jumbo shrimp, cream cheese, pickled jalapeños, wrapped in bacon, sweet chili-glazed 25 COUNT \$70 | 50 COUNT \$120

## Cheeseburger Sliders\*

american, ketchup, pickles, brioche bun 12 COUNT \$45 | 24 COUNT \$80

## **Berry Pecan**

mixed greens, strawberries, blueberries, granny smith apples, candied pecans, jack, raspberry walnut vinaigrette

5 - 8 PEOPLE \$30 | WITH GRILLED CHICKEN \$45 10 - 15 PEOPLE \$55 | WITH GRILLED CHICKEN \$80

## Cypress Cobb

mixed greens, bacon, avocado, egg, tomatoes, blue cheese crumbles, ranch 5 - 8 PEOPLE \$30 | WITH GRILLED CHICKEN \$45 10 - 15 PEOPLE \$55 | WITH GRILLED CHICKEN \$80

#### **House Salad**

mixed greens, jack, cheddar, carrots, diced tomatoes, ranch
5 - 8 PEOPLE \$25 | 10 - 15 PEOPLE \$45

#### Caesar

romaine lettuce, croutons, parmesan
5 - 8 PEOPLE \$30 | WITH BLACKENED CHICKEN \$40
WITH BLACKENED SHRIMP \$45
10 - 15 PEOPLE \$45 | WITH BLACKENED CHICKEN \$70
WITH BLACKENED SHRIMP \$75

DRESSINGS: ranch, raspberry walnut vinaigrette, caesar, asian sesame vinaigrette, blue cheese, pepper jelly vinaigrette

#### **Fried Catfish Orleans**

catfish, crawfish étouffée, rice 5 - 8 PEOPLE \$100 | 10 - 15 PEOPLE \$180

#### **Voodoo Shrimp & Grits**

grilled jumbo shrimp, cream cheese, pickled jalapeños, wrapped in bacon, sweet chili-glazed, cheddar grits

5 - 8 PEOPLE \$80 | 10 - 15 PEOPLE \$150

#### **Fried Catfish**

hand-battered 48 COUNT \$90

SPECIALTIES

SEAFOOD

**TAGOS** 

SIDES

#### **Jumbo Shrimp**

hand-battered | fried or blackened 25 COUNT \$50 | 50 COUNT \$90

#### **Bayou Pasta**

fried or grilled shrimp, crawfish cream sauce, penne 5 - 8 PEOPLE \$90 | 10 - 15 PEOPLE \$160

## Cali Wrap

sliced turkey, bacon, swiss, lettuce, avocado, tomato, garlic aioli 15 COUNT \$50 | 30 COUNT \$95

## **Buffalo Chicken Wrap**

shaved grilled chicken, bacon, tomato, cheddar, buffalo sauce, ranch

## **Chicken Caesar Wrap**

romaine lettuce, shaved grilled chicken, caesar dressing, parmesan
15 COUNT \$50 | 30 COUNT \$95

#### **BUILD YOUR OWN TACOS**

#### **Redfish Tacos**

blackened redfish, slaw, mango salsa, sriracha aioli, flour tortillas

12 COUNT \$70 | 24 COUNT \$130

## **Boom Boom Shrimp Tacos**

fried shrimp, boom boom sauce, cabbage, jack, tomato, flour tortillas
12 COUNT \$50 | 24 COUNT \$90

# Hush Puppies

Broccoli

**Cheddar Grits** 

**Garlic Mashed Potatoes** 

5 - 8 PEOPLE \$30 | 10 - 15 PEOPLE \$50

#### **Blackened Chicken Alfredo**

alfredo sauce, parmesan, penne 5 - 8 PEOPLE \$70 | 10 - 15 PEOPLE \$120

## **Blackened Shrimp Alfredo**

alfredo sauce, parmesan, penne 5 - 8 PEOPLE \$80 | 10 - 15 PEOPLE \$145

## **Crazy Chicken Pasta**

ENTRÉES

SIGNATURE

**SNO-00** 

DESSERTS

tomato cream sauce, parmesan, grilled chicken, penne

5 - 8 PEOPLE \$60 | 10 - 15 PEOPLE \$110

#### **Lemon Butter Chicken**

grilled chicken breasts, lemon butter, cheddar grits 5 - 8 PEOPLE \$60 | 10 - 15 PEOPLE \$110

## Red Beans & Rice Crawfish Étouffée Chicken & Sausage Gumbo

BY THE QUART I \$30

## **Doughnut Bread Pudding**

made with Krispy Kreme® doughnuts 10 - 15 PEOPLE \$80

## **Cookie Tray**

chocolate chip 25 COUNT \$30

## **Beignet Bites**

50 COUNT \$35 | 100 COUNT \$55



Some items served at this establishment may contain imported crawfish or shrimp. Ask for more information.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. We recommend that our guests with food allergies or special dietary needs consult with a restaurant manager prior to placing an order.