



EAT LIKE A WINNER, DRINK LIKE A CHAMP.

STARTERS

Boneless Wings (14) 870-1080 cal 13.99

Bone-In Wings traditional wings

6 PIECE 660 cal 8.99

12 PIECE 1320 cal 16.49

18 PIECE 1980 cal 22.49

WING FLAVORS: buffalo • lemon pepper
louisiana kick • hot honey • sweet chili

Starting Lineup Sampler* 1700 cal 15.99

shareable sampler of mozzarella logs,
boneless wings and cheeseburger sliders

Fried Alligator 810 cal 16.49

farm-raised white tail meat, hand-battered

Cheese Fries

HALF 1210 cal 10.49 • FULL 2200 cal 15.49

jack, cheddar, bacon, banana peppers

Cheeseburger Sliders* ★ (3) 760 cal 11.99

american, ketchup, pickles | add bacon 1

Pepper Jack Boudin 900 cal 11.49

cajun seasoned pork, rice, pepper jack

Spinach & Artichoke Dip 1590 cal 11.99

tortilla chips

Boom Boom Shrimp 680 cal 11.79

fried shrimp, boom boom sauce

Mozzarella Logs ★ 1100 cal 12.99

hand-battered with panko breadcrumbs

Devils on Horseback 830 cal 14.49

grilled jumbo shrimp, cream cheese, pickled

jalapeños, wrapped in bacon, hot honey

Chips & Queso 1150 cal 9.99

pickled jalapeños, tortilla chips

SOUPS WITH RICE

Red Beans

CUP 230 cal 7.29 • BOWL 460 cal 11.99

Crawfish Étouffée

CUP 200 cal 7.29 • BOWL 400 cal 11.99

Chicken & Sausage Gumbo

CUP 170 cal 7.29 • BOWL 340 cal 11.99

SALADS

Cypress Cobb 900 cal 16.49

fried chicken, mixed greens, bacon, avocado,

egg, tomatoes, cheddar, ranch

Zydeco 1060 cal 16.79

sweet chili-glazed fried shrimp, mixed greens,

cabbage, candied pecans, jalapeños, tortilla strips,

red onions, bell peppers, jack, pepper jelly vinaigrette

sub blackened jumbo shrimp 3

Caesar 300 cal 13.99

romaine lettuce, parmesan, homemade ciabatta

croutons

add blackened chicken 3

add blackened jumbo shrimp 6

Chicken Berry Pecan ★ 570 cal 16.99

grilled chicken, mixed greens, strawberries,

blueberries, granny smith apples, candied pecans,

jack, raspberry walnut vinaigrette

Ahi Tuna* 690 cal 18.49

seared ahi tuna, mixed greens, cabbage, tortilla

strips, avocado, edamame, carrots, red onions,

bell peppers, jalapeños, sweet chili glaze, asian

sesame vinaigrette

★ All-Star Item

* Hamburgers may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

SEAFOOD SPECIALTIES

Louisiana Platter 2220 cal 24.99

hand-battered jumbo shrimp and catfish

served with crawfish étouffée, fries and

hush puppies

Voodoo Shrimp & Grits 1010 cal 19.99

bacon-wrapped jalapeño and cream

cheese-stuffed shrimp tossed in sweet

chili glaze, served with cheddar grits

Fried Jumbo Shrimp 1830 cal 20.49

hand-battered jumbo shrimp served with

fries and hush puppies

Bayou Pasta 1230 cal 19.49

creamy crawfish linguine topped with

blackened jumbo shrimp

Fried Catfish 2210 cal 22.99

hand-battered catfish strips served with

fries and hush puppies

Catfish Orleans 1030-1370 cal 21.99

blackened or fried catfish fillets over rice,

topped with crawfish étouffée and

hand-battered shrimp

Mango Tuna Bowl* 750 cal 15.99

seared ahi tuna topped with sweet chili glaze

and sriracha aioli. served with rice, avocado,

mango salsa, carrots and edamame

sub grilled shrimp 2

Mardi Gras Salmon* 900 cal 19.49

hot honey-glazed grilled salmon topped with

mango salsa and served with broccoli

Ragin' Redfish ★ 1040-1130 cal 19.49

blackened redfish over rice topped with lemon

butter, mango salsa, tuscan salsa or

crawfish cream sauce. served with broccoli

SIGNATURE ENTRÉES

Cajun Ribeye* 1740 cal 28.99

blackened 12 oz. ribeye, garlic butter, garlic

mashed potatoes, broccoli

add crawfish cream sauce 3

Cajundillas® 1450 cal 16.99

chipotle tortilla, grilled chicken, andouille sausage, boudin,

caramelized onions, jack, side of red beans & rice

Blackened Chicken Alfredo 1590 cal 16.49

blackened chicken, alfredo sauce, parmesan, linguine

sub blackened jumbo shrimp 3

Uncle B's Chicken Tenders (5) 1140-1400 cal 14.49

hand-battered tenderloins, fries

fried or grilled

Lemon Butter Chicken 1330 cal 17.99

grilled chicken breasts, lemon butter, cheddar grits,

broccoli

Tuscan Chicken ★ 1280 cal 17.99

blackened chicken breasts, tuscan salsa, broccoli, rice

TACOS & WRAPS

Boom Boom Shrimp Tacos ★ 650 cal 15.99

fried shrimp, boom boom sauce, cabbage,

jack, tomato, chips & queso

Redfish Tacos 790 cal 15.49

blackened redfish, slaw, mango salsa, sriracha aioli,

chips & queso

Cali Wrap 1380 cal 14.59

sliced turkey, bacon, swiss, lettuce, avocado,

tomato, garlic aioli, fries

Buffalo Chicken Wrap 1100 cal 14.99

shaved grilled chicken, bacon, tomato, cheddar,

buffalo sauce, fries

SANDWICHES WITH FRIES

Buffalo Chicken ★ 1150 cal 14.99

fried chicken breasts, buffalo sauce, lettuce,

tomato, ranch

Turkey Ciabatta 770 cal 14.99

sliced turkey, havarti, avocado, tomato, lettuce,

sriracha aioli, ciabatta bun | add bacon 1

Grown-Up Grilled Cheese 1140 cal 14.59

american, swiss, havarti, parmesan, bacon, marinara,

toasted homestyle bread

Black Jack Chicken 1210 cal 15.49

blackened chicken breasts, jack, bacon, caramelized

onions, lettuce, tomato, sriracha aioli

Ribeye Sliders* (2) 1030 cal 15.99

sliced blackened ribeye, swiss, caramelized onions,

dijon horseradish, garlic aioli

Seafood Poboy

HALF 560-670 cal 12.49 • FULL 1130-1340 cal 13.99

tomato, lettuce, pickles, mayo, poboy bread

CHOICE OF: boom boom shrimp

fried shrimp • fried catfish

BURGERS WITH FRIES

cooked medium well & dressed with lettuce, tomato,

mayo, red onion, pickles

sub any patty for a veggie patty

Hangover* 1370 cal 16.29

sunny-side up egg, american, bacon, dressed

Double Bacon Cheese* ★ 1510 cal 16.49

american, bacon, thousand island

Classic* 820 cal 14.29

dressed | add cheese or bacon 1

Scholarship* 890 cal 11.49

smaller version of our classic with american, dressed

Jalapeño Jack* 1400 cal 15.49

fried jalapeños, pepper jack, sriracha aioli,

dressed (no pickles)

Hickory* 1410 cal 16.29

bbq sauce, cheddar, bacon, onion rings,

dressed (no red onion)

SIDES

5.49 each or sub any side for 1.29

Onion Rings 670 cal

Fries 480 cal

Garlic Mashed Potatoes 200 cal

Sweet Potato Fries 770 cal

Broccoli 150 cal

Hush Puppies 360 cal

Side Salad 70 cal

Cheddar Grits 290 cal

Fruit Cup 80 cal

DESSERT

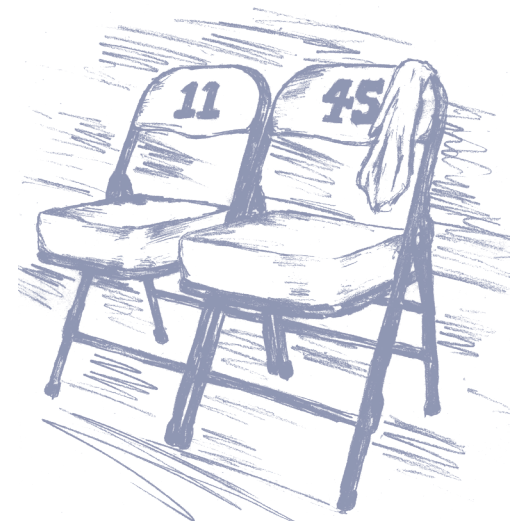
Doughnut Bread Pudding ★ 1010 cal 9.00

made with Krispy Kreme® doughnuts

Chocolate Chip Cookie Sundae

1170 cal 8.00

Beignet Bites 760 cal 7.00



COCKTAILS

Strawberry Lemon Drop Martini 14.00
deep eddy lemon vodka, cointreau, strawberry purée, lemon juice, simply lemonade, sugar rim

Raspberry Lemonade 14.00
grey goose vodka, raspberry purée, simply lemonade, fresh-squeezed lemon juice, sugar rim

Death Valley ★ 15.00
svedka vodka, don q cristal rum, triple sec, razzmatazz, orange juice, pineapple juice, 32 oz. signature cup

Blackberry Palmer 15.00
elijah craig bourbon, blackberry purée, simply lemonade, sweet tea, mint leaves

Maker's Old Fashioned 17.00
maker's mark whisky, simple syrup, angostura bitters, orange bitters, black cherry

Eye of the Hurricane 14.00
bacardi superior rum, crown royal regal apple, passion fruit purée, orange juice, fresh lime juice, grenadine, soda water

Espresso Martini 13.00
wheatley vodka, mr. black cold brew coffee liqueur, evangeline's praline pecan liqueur, owen's nitro-infused espresso

Black Cherry Manhattan 17.00
bulleit bourbon, sweet vermouth, black cherry purée, angostura bitters

Blueberry Coconut Mojito 10.00
malibu coconut rum, muddled fresh mint and blueberries, pineapple juice, soda water

Blood Orange Spritz ★ 13.00
tito's handmade vodka, cointreau, blood orange sour, fever-tree blood orange ginger beer

Lemon Basil Spritz 13.49
gray whale gin, st. germain elderflower liqueur, simply lemonade, la marca prosecco

White Peach Fizz 13.49
ketel one vodka, peach liqueur, peach purée, red bull peach edition

Passion Fruit Whiskey Sour ★ 17.00
basil hayden bourbon, passion fruit purée, lemon sour, basil leaves

MARGARITAS

Top Shelf Margarita 16.00
don julio reposado tequila, cointreau, fresh lime and agave nectar, salt rim
add grand marnier floater 2

Spicy Mango Margarita ★ 13.00
espolon reposado tequila, ancho reyes chile ancho liqueur, fresh lime and agave nectar, mango purée, tajin rim

Melon Ball Margarita 13.00
casamigos blanco, midori melon liqueur, fresh lime and agave nectar, pineapple juice

Premium Frozen Margarita 12.00
milagro reposado tequila, fresh lime and agave nectar
make it a moonshine swirl with ole smokey sour razzin' berry, blackberry or strawberry 2

SPIRITS

Vodka
deep eddy lemon • ketel one • grey goose svedka • tito's handmade • wheatley

Gin
beefeater • gray whale • hendrick's

Agave
casamigos blanco • don julio reposado • patron espolon reposado • ilegal mezcal • lunazul blanco milagro reposado

Cordials & Liqueurs
bailey's irish cream • cointreau disaronno amaretto • grand marnier evangeline's praline pecan hennessey • jagermeister

Bourbon
angel's envy • basil hayden brother's bond regenerative grain buffalo trace • bulleit bourbon • elijah craig jim beam • maker's mark • woodford reserve

Whisky/Whiskey
balvenie 14 • johnnie walker black • crown royal crown royal regal apple • dewar's white label fireball • high west double oak • jack daniel's jameson • whistlepig piggyback 6
ole smoky moonshine flavors:
sour razzin' berry, strawberry, blackberry

Rum
bacardi superior • don q • malibu captain morgan original spiced

DRAFTS

Angry Orchard
hard cider • 5.0% ABV

Blue Moon
belgian-style witbier • 5.4% ABV

Bud Light
american light lager • 4.2% ABV

Busch Light
american light lager • 4.1% ABV

Coors Banquet
american golden lager • 5.0% ABV

Coors Light
american light lager • 4.2% ABV

Corona Premier
mexican light lager • 4.0% ABV

Deschutes Fresh Squeezed IPA
american ipa • 6.4% ABV

Dos Equis
mexican lager • 4.3% ABV

Founders All Day IPA
session ipa • 4.7% ABV

Golden Road Mango Cart
mango wheat ale • 4.0% ABV

Guinness
stout • 4.2% ABV

Kona Big Wave
golden ale • 4.4% ABV

Lagunitas IPA
ipa • 6.2% ABV

Michelob Ultra
american light lager • 4.2% ABV

Miller Lite
american light lager • 4.2% ABV

Modelo Especial
mexican lager • 4.4% ABV

Samuel Adams
rotating seasonal

Shiner Bock
bock • 4.4% ABV

Sierra Nevada Hazy Little Thing
hazy ipa • 6.7% ABV

Stella Artois
european lager • 5.0% ABV

Twisted Tea
hard iced tea • 5.0% ABV

Voodoo Ranger Juicy Haze IPA
ipa • 7.5% ABV

Yuengling
american lager • 4.5% ABV

BOTTLES

Bud Light american light lager • 4.2% ABV

Budweiser american lager • 5.0% ABV

Corona mexican lager • 4.6% ABV

Dos Equis mexican lager • 4.3% ABV

Michelob Ultra american light lager • 4.2% ABV

Miller Lite american light lager • 4.2% ABV

Pabst Blue Ribbon american lager • 4.7% ABV

Pacifico mexican lager • 4.4% ABV

Sapporo japanese lager • 4.9% ABV

WINE

La Marca | prosecco 8

Chloe | rosé 8

Banfi Le Rime | pinot grigio 9

Kim Crawford | sauvignon blanc 10

Kendall-Jackson | chardonnay 9

Meiomi | pinot noir 11

Josh | cabernet sauvignon 10

Bonanza | cabernet sauvignon 12

SELTZERS

High Noon Pineapple vodka seltzer

Truly Wild Berry hard seltzer

White Claw Black Cherry hard seltzer

Sun Cruiser classic iced tea + vodka

Surfside strawberry lemonade + vodka

SPIRIT-FREE

Marg-No-Rita 15.00
seedlip notas de agave, fresh lime and agave
marg flavors: mango, passion fruit, peach, raspberry, black cherry

Old Fashioned 15.00
seedlip grove 42, simple syrup, chicory pecan bitters, angostura bitters

Athletic Run Wild IPA ipa • <0.5% ABV

Heineken 0.0 european lager • 0.0% ABV

Michelob Ultra Zero american lager • 0.0% ABV

WE PROUDLY SERVE        

Franchise opportunities available on walkonsfranchising.com

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