



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 14.99

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 9.29 • FULL 2200 cal 13.99

jack, cheddar, bacon, banana peppers

**Cheeseburger Sliders\* ★ (3)** 760 cal 11.49

american, ketchup, pickles | add bacon 1

**Pepper Jack Boudin** 900 cal 10.99

cajun seasoned pork, rice, pepper jack

**Spinach & Artichoke Dip** 1590 cal 10.99

tortilla chips

**Boom Boom Shrimp** 680 cal 11.49

fried shrimp, boom boom sauce

**Mozzarella Logs ★** 1100 cal 11.99

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 8.99

pickled jalapeños, tortilla chips

## SOUPS WITH RICE

**Red Beans**

CUP 230 cal 6.99 • BOWL 460 cal 11.99

**Crawfish Étouffée**

CUP 200 cal 6.99 • BOWL 400 cal 11.99

**Chicken & Sausage Gumbo**

CUP 170 cal 6.99 • BOWL 340 cal 11.99

## SALADS

**Cypress Cobb** 900 cal 15.99

fried chicken, mixed greens, bacon, avocado,

egg, tomatoes, cheddar, ranch

**Zydeco** 1060 cal 16.49

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 12.49

romaine lettuce, parmesan, homemade ciabatta

croutons

add blackened chicken 3

add blackened jumbo shrimp 5

**Chicken Berry Pecan ★** 570 cal 15.49

grilled chicken, mixed greens, strawberries,

blueberries, granny smith apples, candied pecans,

jack, raspberry walnut vinaigrette

**Ahi Tuna\*** 690 cal 16.99

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

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

\* 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 18.99

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 19.99

hand-battered catfish strips served with

fries and hush puppies

**Catfish Orleans** 1030-1370 cal 19.99

blackened or fried catfish fillets over rice,

topped with crawfish étouffée and

hand-battered shrimp

**Mango Tuna Bowl\*** 750 cal 14.99

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 17.99

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 15.49

blackened chicken, alfredo sauce, parmesan, linguine

sub blackened jumbo shrimp 3

**Uncle B's Chicken Tenders (5)** 1140-1400 cal 13.49

hand-battered tenderloins, fries

fried or grilled

**Lemon Butter Chicken** 1330 cal 15.99

grilled chicken breasts, lemon butter, cheddar grits,

broccoli

**Tuscan Chicken ★** 1280 cal 15.99

blackened chicken breasts, tuscan salsa, broccoli, rice

## TACOS & WRAPS

**Boom Boom Shrimp Tacos ★** 650 cal 14.99

fried shrimp, boom boom sauce, cabbage,

jack, tomato, chips & queso

**Redfish Tacos** 790 cal 14.99

blackened redfish, slaw, mango salsa, sriracha aioli,

chips & queso

**Cali Wrap** 1380 cal 14.49

sliced turkey, bacon, swiss, lettuce, avocado,

tomato, garlic aioli, fries

**Buffalo Chicken Wrap** 1100 cal 14.49

shaved grilled chicken, bacon, tomato, cheddar,

buffalo sauce, fries

## SANDWICHES WITH FRIES

**Buffalo Chicken ★** 1150 cal 13.49

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 12.99

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 13.99

sliced blackened ribeye, swiss, caramelized onions,

dijon horseradish, garlic aioli

**Seafood Poboy**

HALF 560-670 cal 10.49 • FULL 1130-1340 cal 13.19

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 15.79

sunny-side up egg, american, bacon, dressed

**Double Bacon Cheese\* ★** 1510 cal 15.79

american, bacon, thousand island

**Classic\*** 820 cal 13.49

dressed | add cheese or bacon 1

**Scholarship\*** 890 cal 10.29

smaller version of our classic with american, dressed

**Jalapeño Jack\*** 1400 cal 14.99

fried jalapeños, pepper jack, sriracha aioli,

dressed (no pickles)

**Hickory\*** 1410 cal 15.79

bbq sauce, cheddar, bacon, onion rings,

dressed (no red onion)

## SIDES

4.89 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

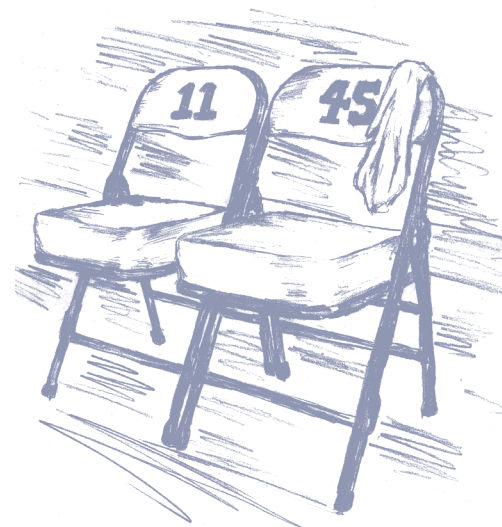
**Doughnut Bread Pudding ★** 1010 cal 8.00

made with Krispy Kreme® doughnuts

**Chocolate Chip Cookie Sundae**

1170 cal 7.00

**Beignet Bites** 760 cal 6.00



## COCKTAILS

**Strawberry Lemon Drop Martini** 12.00  
deep eddy lemon vodka, cointreau, strawberry purée, lemon juice, simply lemonade, sugar rim

**Raspberry Lemonade** 12.00  
grey goose vodka, raspberry purée, simply lemonade, fresh-squeezed lemon juice, sugar rim

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

**Blackberry Palmer** 12.00  
elijah craig bourbon, blackberry purée, simply lemonade, sweet tea, mint leaves

**Maker's Old Fashioned** 14.00  
maker's mark whisky, simple syrup, angostura bitters, orange bitters, black cherry

**Eye of the Hurricane** 12.00  
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** 14.00  
bulleit bourbon, sweet vermouth, black cherry purée, angostura bitters

**Blueberry Coconut Mojito** 9.00  
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** ★ 14.00  
basil hayden bourbon, passion fruit purée, lemon sour, basil leaves

## MARGARITAS

**Top Shelf Margarita** 14.00  
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** 11.00  
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  
svodka • 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  
hennessy • 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 Light**  
american light lager • 4.2% ABV

**Corona Premier**  
mexican light lager • 4.0% ABV

**Dos Equis**  
mexican lager • 4.3% ABV

**Golden Road Mango Cart**  
mango wheat ale • 4.0% ABV

**Guinness**  
stout • 4.2% 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

**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 12

**Chloe** | rosé 9

**Banfi Le Rime** | pinot grigio 10

**Kim Crawford** | sauvignon blanc 12

**Kendall-Jackson** | chardonnay 11

**Meiomi** | pinot noir 14

**Josh** | cabernet sauvignon 10

**Bonanza** | cabernet sauvignon 13

## 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** 12.00  
seedlip notas de agave, fresh lime and agave  
**marg flavors:** mango, passion fruit, peach, raspberry, black cherry

**Old Refashioned** 12.00  
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](http://walkonsfranchising.com)

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