



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

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 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

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

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

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

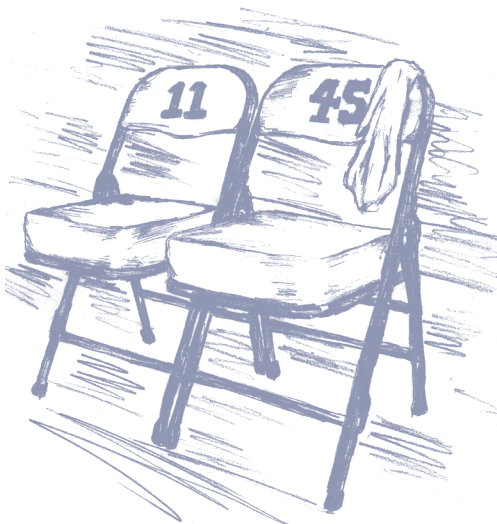
Doughnut Bread Pudding ★ 1010 cal 9.00

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

espolón 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
- Coors Light**

american light lager • 4.2% 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
- Shiner Bock**

bock • 4.4% ABV
- Stella Artois**

european lager • 5.0% ABV
- Yuengling**

american lager • 4.5% ABV

BOTTLES & CANS

- 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
- Samuel Adams Seasonal**

• 5.6% ABV
- Sapporo**

japanese lager • 4.9% ABV
- Sierra Nevada Hazy Little Thing**

hazy ipa • 6.7% 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
- 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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