

FLATLANDS

BOURBON & BAYOU

STARTERS

GF ALLIGATOR BITES

fried, creole honey mustard and sriracha drizzle, swamp sauce 15

GF HOT CRAB DIP

spicy blended cream cheese, crab, shrimp, onions, green peppers, in house tortilla chips 13

NEW ORLEANS BBQ SHRIMP

half pound wild caught gulf shrimp, tossed in traditional New Orleans spicy barbeque sauce 15

GULF OYSTERS *

on the half shell- half dozen MKT

CHARGRILLED OYSTERS

nola style garlic butter- half dozen MKT

ROCKEFELLER OYSTERS

spinach cheese- half dozen MKT

1/2 LB. OR 1 LB. SNOW CRAB LEGS

steamed, cayenne garlic butter MKT

SALADS & BOWLS

balsamic vinaigrette, jalapeno ranch, caesar, creole honey mustard, bleu cheese...add chicken 6 / shrimp 8 / salmon 9

GF TOSSED SALAD

tomato, cucumber, feta, tossed in creole honey mustard 5/8

CAESAR SALAD

croutons, parmesan, tossed in caesar 5/8

GF WEDGE SALAD

bleu cheese crumbles, tomato, bacon, bleu cheese dressing 8

GF BAYOU SALAD

roasted corn & tomato pico, avocado, cheddar cheese, tortilla strips, tossed in jalapeno ranch 8

GF FLATLANDS SIGNATURE SHRIMP SALAD

shrimp, bacon, avocado, egg, red onion, tomato, bleu cheese crumbles, tossed in balsamic vinaigrette 16

SPICY GUMBO

cup 5 / skillet 9

GF/SPICY JAMBALAYA

andouille 13 / chicken andouille 14 / shrimp andouille 14

CRAWFISH MAC & CHEESE

andouille sausage, smoked gouda, cheddar 12

CHEF FRANCOIS DUQUETTE

SANDWICHES

served dirty rice. substitute any other side [2]

SEAFOOD PO BOY'S

fried- catfish, shrimp, crawfish or oyster- with shredded lettuce, tomato, pickles, swamp sauce 14

half po boy with cup of gumbo 12

ROAST BEEF PO BOY

fully dressed with mayo, shredded lettuce, pickles, provolone cheese and Louisiana hot sauce 15

BAYOU BURGER *

ground chuck, bacon, tasso ham, smoked gouda cheese, burnt onion jam, fried egg, spinach, creole honey mustard 15 NO SUBSTITUTIONS

BLACKENED FISH TACOS

blackened catfish, flour tortillas, roasted corn and tomato pico, swamp sauce, barbeque slaw 14

CRAB CAKE BLT SANDWICH

crab cake, bacon, lettuce, tomato, horseradish aioli, brioche 17

SPICY CHICKEN SANDWICH

blackened chicken, bacon, tomato, swiss cheese, jalapeno ranch, brioche 14

LUNCH SPECIALS

SPICY LUNCH SHRIMP AND GRITS

wild caught gulf shrimp, andouille sausage, onions, peppers, creole cream sauce over sriracha smoked gouda grits 13

LUNCH LOUISIANA CAJUN FRIED CHICKEN

bourbon pecan sweet potato soufflé, cajun street corn

* one piece 12 / two piece 17 *

SPICY LUNCH SHRIMP ÉTOUFFÉE

over white rice 12

SPICY LUNCH CRAWFISH ÉTOUFFÉE

over white rice 14

SPICY LUNCH CAJUN SHRIMP PASTA

shrimp, andouille sausage, creole mustard cream sauce 12

LUNCH SHRIMP ANDOUILLE

bbq shrimp, grilled andouille, red beans and rice 12

* or make it nola style shrimp +2 *

FRIED SHRIMP BASKET

fried shrimp, fries, barbeque slaw 16

SPICY most of our food is prepared SPICY and cannot be modified..please ask server for less spicy options

→ I am sorry, but we cannot 100% guarantee seafood allergies

\$1.00 split plate fee

*CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, MEAT OR EGGS INCREASES THE RISK OF FOODBORNE ILLNESS.

Make it Dirty!
add a scoop of gumbo over any item [5]