

# FLATLANDS BOURBON & BAYOU

## STARTERS

### GF ALLIGATOR BITES

fried, creole honey mustard and sriracha drizzle, swamp sauce 14

### GF HOT CRAB DIP

spicy blended cream cheese, crab, shrimp, onions, green peppers, in house tortilla chips 12

### GF<sup>SPICY</sup> CATFISH NUGGETS

fried and tossed in barbeque hot sauce, jalapeno ranch 11

### GF NEW ORLEANS BBQ SHRIMP

half pound wild caught gulf shrimp, tossed in traditional New Orleans spicy barbeque sauce 14

### CAJUN OYSTERS

fried oysters, gouda cheese grit cake, creole cream sauce, fried cinnamon cranberry goat cheese 15

### GF GULF OYSTERS \*

(half dozen) raw 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

### 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 SUMMER SALAD

cinnamon cranberry goat cheese, candied pecans, red onion, strawberries, tossed in balsamic vinaigrette 8

### GF FLATLANDS SIGNATURE SHRIMP SALAD

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

### <sup>SPICY</sup> GUMBO

cup 5 / skillet 9

### GF<sup>SPICY</sup> JAMBALAYA

shrimp & andouille 12 ... add fried alligator 19

### CRAWFISH MAC & CHEESE

andouille sausage, smoked gouda, cheddar 12

sides: fries [3] dirty rice [3] sriracha gouda grits [5] red beans & rice [5] cajun street corn [5] poblano & roasted red pepper risotto [5] fire grilled asparagus [5] sweet potato brown sugar risotto [5] mac & cheese [5]

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

## SWAMPWICHES/PO BOYS/TACOS

served with choice of fries or dirty rice. substitute tossed or caesar salad [1.5] substitute any other sides [2]

### BAYOU BURGER \*

brisket chuck, bacon, tasso ham, smoked gouda, burnt onion jam, fried egg, spinach, creole honey mustard, brioche bun 14

### PO BOYS

fried: catfish, shrimp, crawfish or oyster- with shredded lettuce, tomato, pickles, remoulade 13

### SPICY CHICKEN SANDWICH

grilled chicken, bacon, tomato, swiss, jalapeno ranch, ciabatta 13

### BLACKENED FISH TACOS

blackened catfish, flour tortillas, roasted corn and tomato pico, remoulade, barbeque slaw 13

### CRAB CAKE SANDWICH

crab cake, lettuce, tomato, red onion, horseradish aioli, pickled ginger, ciabatta 15

## ENTRÉES

### <sup>SPICY</sup> SHRIMP & GRITS

wild caught gulf shrimp, andouille, onions, peppers, creole cream sauce over sriracha smoked gouda grits 17

### LOUISIANA CAJUN FRIED CHICKEN

bourbon pecan sweet potato soufflé, cajun street corn 17

### CATFISH PONTCHARTRAIN

blackened catfish, shrimp, crawfish, onions & peppers in seafood cream sauce, over rice 19

### GF 8OZ BLACKENED PORK RIBEYE \*

shrimp stuffing, dirty rice, fire grilled asparagus 18

### <sup>SPICY</sup> CRAWFISH COMBO

crawfish étouffée, fried crawfish, rice 18

### SHRIMP ANDOUILLE

barbeque shrimp, grilled andouille sausage, red beans & rice 17

### GF NORWEGIAN SALMON \*

sweet potato and brown sugar risotto, fire grilled asparagus 22

### CAJUN SHRIMP PASTA

shrimp, andouille sausage, fettuccini, sherry creole mustard cream sauce 17

### GF BLACKENED REDFISH

poblano & roasted red pepper risotto, garlic spinach, corn and tomato salsa MKT

### GF FRIED GROUPER PLATTER

fried grouper and shrimp, fries, bbq slaw 23

## CHEF FRANCOIS DUQUETTE

\* menu item can be modified to be gluten free option  
most of our food is SPICY..please ask server for less spicy options  
we cannot 100% guarantee seafood allergies

\$2.00 split fee

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