

FLATLANDS

BOURBON & BAYOU

STARTERS

GF ALLIGATOR BITES

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

GF NEW ORLEANS BBQ SHRIMP

half pound wild caught gulf shrimp tossed in traditional New Orleans barbeque sauce 13

GF CATFISH NUGGETS

fried and tossed in hot sauce, jalapeno ranch 11

GF HOT CRAB DIP

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

GF CAJUN OYSTERS

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

GF GULF OYSTERS *

(half dozen) raw, chargrilled or rockefeller MKT

SALADS & BOWLS

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

GF TOSSED SALAD

spring mix, tomato, cucumber, feta, dill, tossed in warm honey mustard 5/8

❖ CAESAR SALAD

romaine, croutons, parmesan, tossed in caesar dressing 5/8

GF FLATLANDS SIGNATURE SALAD

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

GF BAYOU CHICKEN SALAD

blackened chicken, roasted corn & tomato salsa, avocado, cheddar cheese, tortilla strips, tossed in jalapeno ranch 13

GF BLACKENED SHRIMP SPINACH & KALE SALAD

blackened shrimp, spinach, kale, feta, red onion, bacon, figs, tossed in warm honey mustard 14

GF BLACKENED SALMON SALAD *

blackened salmon, cinnamon cranberry goat cheese, candied pecans, red onion, strawberries, tossed in balsamic vinaigrette 17

GUMBO

traditional New Orleans favorite 9

GF JAMBALAYA

shrimp and andouille 12

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] bourbon pecan sweet potato soufflé [5] poblano & roasted red pepper risotto [5] fire grilled asparagus [5] mac & cheese [5]

❖ menu item can be modified to be gluten free option

\$2.00 split fee

20% gratuity added to parties of 8 or more

CHEF FRANCOIS DUQUETTE

SOUS CHEF RICKY C. BURTON

SWAMPWICHES/PO BOYS/TACOS

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

CRAB CAKE BLT

cajun seasoned crab cake, bacon, lettuce, tomato, pickles, jalapeno ginger aioli, ciabatta 14

❖ SPICY CHICKEN SANDWICH

grilled chicken, bacon, tomato, swiss, jalapeno ranch 12

❖ BAYOU BURGER *

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

❖ CLASSIC BURGER *

lettuce, onion, tomato, pickles 11

FRIED CATFISH, SHRIMP, CRAWFISH OR OYSTER PO BOY

8" pistolet, lettuce, tomato, pickles, choice of bayou remoulade (spicy) or swamp sauce 13/14/14/16

❖ BLACKENED FISH TACOS

blackened catfish, flour tortillas, roasted corn pico, tomatillo chipotle slaw, fresh dill 13

ENTRÉES

❖ SHRIMP & GRITS

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

❖ BLACK DRUM

fried black drum tossed in chefs hot sauce, over shrimp, mushroom and spinach jambalaya 19

CRAWFISH COMBO

crawfish étouffée, fried crawfish, rice 18

SHRIMP ANDOUILLE

bbq shrimp, grilled andouille, red beans & rice 17

❖ CATFISH PONTCHARTRAIN

blackened catfish, shrimp, crawfish, onions and peppers in seafood cream sauce 19

❖ 8OZ BLACKENED PORK RIBYE *

shrimp crab stuffing, dirty rice, fire grilled asparagus 18

GF SEAFOOD PLATTER

whole fried catfish filet, fried oysters, fried jumbo shrimp, jalapeno and crab hush puppies, fries 23

❖ LOUISIANA CAJUN FRIED CHICKEN

bourbon pecan sweet potato soufflé, cajun street corn 17

❖ TROUT EUGENE

andouille sausage, shrimp, crawfish, mushrooms, onions, peppers, cream butter sauce 22

GF BLACKENED REDFISH

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

CAJUN SHRIMP PASTA

shrimp, andouille, fettuccini, tossed in sherry creole mustard cream sauce 16

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