

FLATLANDS BOURBON & BAYOU

Laissez Les Bons Temps Rouler

Join Us Tuesday, March 5th for FAT TUESDAY!

STARTERS

GF ALLIGATOR BITES

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

GF NEW ORLEANS BBQ SHRIMP

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

CAJUN OYSTERS

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

GF SPICY CATFISH NUGGETS

fried & tossed in barbeque hot sauce, jalapeno ranch 13

GF HOT CRAB DIP

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

SALADS & BOWLS

in house made 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

FIRE AND ICE

GF 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. PEEL AND EAT SHRIMP

hot or cold MKT

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

steamed, cayenne garlic butter MKT

FRIED BASKETS

served with fries and barbeque slaw substitute any other sides [2]

ONE 16 / TWO 22 / THREE 28

choose: shrimp, catfish filet, catfish nuggets, oysters, crawfish tails

SWAMPWICHES / PO BOYS / TACOS

served with dirty rice. substitute side tossed or caesar salad [3] substitute any other sides [2]

ROAST BEEF PO BOY

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

SEAFOOD PO BOYS

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

SPICY CHICKEN SANDWICH

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

CRAB CAKE BLT SANDWICH

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

BLACKENED FISH TACOS

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

BAYOU BURGER *

ground chuck, bacon, tasso ham, smoked gouda cheese, burnt onion jam, fried egg, spinach, creole honey mustard 15

NO SUBSTITUTIONS

ENTRÉES

FRESH CATCH OF THE DAY

chefs choice MKT

SPICY SHRIMP CREOLE

tomatoes, garlic, cayenne, onions, peppers over rice or fettuccini 19

LOUISIANA CAJUN FRIED CHICKEN

bourbon pecan sweet potato soufflé, cajun street corn 18

SPICY CATFISH PONTCHARTRAIN

blackened catfish, shrimp, crawfish, onions & peppers in seafood cream sauce, over rice 21

8OZ BLACKENED PORK RIBEYE *

shrimp stuffing, dirty rice, fire grilled asparagus 18

SPICY SHRIMP & GRITS

wild caught gulf shrimp, andouille sausage, onions, peppers, creole cream sauce over sriracha gouda grits 19

SPICY CRAWFISH OR SHRIMP ÉTOUFFÉE

crawfish or shrimp, white rice 20

SHRIMP ANDOUILLE

barbeque shrimp, grilled andouille sausage, red beans & rice 18

* make it nola style shrimp +2 *

GF NORWEGIAN SALMON *

sweet potato and brown sugar risotto, fire grilled asparagus 22

SPICY CAJUN SHRIMP PASTA

shrimp, andouille sausage, fettuccini, sherry creole mustard cream sauce 18

GF BLACKENED REDFISH

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

sides: fries [3] dirty rice [3] 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] seasonal mixed vegetables [5]

\$1.00 side substitution

\$2.00 split plate fee

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

→ catfish may contain bone fragments

CHEF FRANCOIS DUQUETTE

* 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]

king cake bread pudding [6]

