

FLATLANDS

BOURBON & BAYOU

STARTERS

ALLIGATOR BITES

fried, warm bacon honey mustard drizzle, swamp sauce 14

NEW ORLEANS BBQ SHRIMP

half pound wild caught gulf shrimp in traditional new orleans barbeque sauce 12

HOT CRAB DIP

spicy blended cream cheese, crab, shrimp, onions, green peppers, house made tortilla chips 11

CAJUN SHRIMP STICKS

cornbread batter & fried, warm bacon honey mustard, swamp sauce 10

CAJUN OYSTERS

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

GULF OYSTERS

(half dozen) raw, chargrilled or rockefeller MKT

SALADS & BOWLS

balsamic vinaigrette, jalapeno ranch, caesar, warm bacon honey mustard..... add chicken, shrimp, salmon 5/7/8

TOSSED SALAD

spring mix, tomato, dill cucumber, cinnamon cranberry goat cheese, tossed in warm bacon honey mustard 5/8

CAESAR SALAD

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

FLATLANDS SIGNATURE SALAD

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

BAYOU CHICKEN SALAD

blackened chicken, roasted corn & black bean salsa, avocado, tomato, cheddar cheese, tortilla strips, tossed in jalapeno ranch 12

BLACKENED SHRIMP KALE SALAD

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

BLACKENED SALMON SALAD

blackened salmon, cinnamon cranberry goat cheese, candied pecans, red onion, strawberries, tossed in balsamic vinaigrette 15

GUMBO

traditional New Orleans favorite 9

JAMBALAYA

shrimp and andouille 12

CRAWFISH MAC & CHEESE

andouille sausage, smoked gouda, cheddar 12

*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 [1.5]
substitute any other sides [2]

CRAB CAKE BLT

cajun seasoned crab cake, bacon, lettuce, tomato, 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, brioche bun 14

CLASSIC BURGER

lettuce, onion, tomato 10
* add cheese [1] add bacon [1] add egg [1] *
* substitute black bean burger [1] *

FRIED CATFISH, SHRIMP, CRAWFISH OR OYSTER PO BOY

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

BLACKENED FISH TACOS

blackened catfish, flour tortillas, roasted corn & black bean salsa, tomatillo chipotle slaw 12

ENTRÉES

SHRIMP & GRITS

wild caught gulf shrimp, andouille, onions, peppers, creole cream sauce over sriracha smoked gouda grits 16

CATFISH PONTCHARTRAIN

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

CRAWFISH COMBO

crawfish étouffée, fried crawfish, rice 18

SHRIMP ANDOUILLE

bbq shrimp, grilled andouille, red beans & rice 16

SEAFOOD PLATTER

whole fried catfish filet, fried oysters, fried jumbo shrimp, jalapeno and crab hush puppies, fries 22

8OZ BLACKENED PORK RIBYE

shrimp crab stuffing, dirty rice, fire grilled asparagus 17

LOUISIANA CAJUN FRIED CHICKEN

bourbon pecan sweet potato soufflé, cajun street corn 16

TROUT EUGENE

carolina mountain trout, andouille sausage, shrimp, crawfish, mushrooms, onions and peppers with a shrimp cream butter sauce over rice 22

BLACKENED REDFISH

poblano & roasted red pepper risotto, black bean & corn salsa, edamame spinach medley MKT

CAJUN SHRIMP PASTA

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

CHEF FRANCOIS DUQUETTE

SOUS CHEF RICKY C. BURTON