

FLATLANDS BOURBON & BAYOU

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

GF HOT CRAB DIP

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

STUFFED SHRIMP

lump crab, cajun creole cream sauce 15

SALADS & BOWLS

balsamic vinaigrette, jalapeno ranch, caesar, creole honey mustard
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 NOLA SUMMER SALAD

cinnamon cranberry goat cheese, candied pecans, red onion, strawberries, tossed in balsamic vinaigrette 9

GF FLATLANDS SIGNATURE SHRIMP SALAD

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

SPICY GUMBO

cup 5 / bowl 9

GFSPICY JAMBALAYA

andouille 13 / chicken and andouille 14 / shrimp and andouille 15 / chicken, shrimp and andouille 16

CRAWFISH MAC & CHEESE

andouille sausage, smoked gouda, cheddar cheese 12

Chef Francois Duquette

OYSTERS / CRAB

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

FRIED BASKETS

served with fries .. sub any other side [2]

ONE 16 / TWO 22 / THREE 28

choose: shrimp, catfish filet, oysters

SWAMPWICHES/PO BOYS/TACOS

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

BAYOU BURGER *

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

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

PO BOY'S

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

BLACKENED FISH TACOS

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

catfish may contain bone fragments

sides: fries [3] dirty rice [3] red beans & rice [5] cajun street corn [5] poblano and roasted red pepper risotto [6] fire grilled asparagus [6] sweet potato and brown sugar risotto [6] mac & cheese [6]

ENTRÉES

SPICY SHRIMP CREOLE

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

LOUISIANA CAJUN FRIED CHICKEN

dirty rice, cajun street corn 18

SPICY CATFISH PONTCHARTRAIN

blackened catfish filet, shrimp, crawfish, onions & peppers in seafood cream sauce, over white 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 18

SPICY CRAWFISH ÉTOUFFÉE

over white rice 22

SHRIMP ANDOUILLE

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

* make it nola style shrimp +2 *

GF NORWEGIAN SALMON *

seared hard mid-rare, sweet potato brown sugar risotto, fire grilled asparagus 22

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 pico MKT

\$1.00 side substitution

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

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

* 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]