

FLATLANDS

BOURBON & BAYOU

STARTERS

GF ALLIGATOR BITES

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

GF HOT CRAB DIP

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

GF 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 barbeque sauce 13

CAJUN OYSTERS

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

GF GULF OYSTERS *

(half dozen) raw or chargrilled MKT - seasonal

SALADS & BOWLS

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

GF TOSSED SALAD

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

CAESAR SALAD

croutons, parmesan, tossed in caesar dressing 5/8

GF FLATLANDS SIGNATURE SALAD

lump 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 SHRIMP SPINACH & KALE SALAD

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

BLACKENED SALMON SALAD *

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

SPICY GUMBO

traditional New Orleans favorite... cup 5 / skillet 9

GF SPICY JAMBALAYA

shrimp and andouille 12 ... add fried alligator 17

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] garlic green beans [5]
horseradish mashed potatoes [5] sweet potato brown sugar risotto [5] mac & cheese [5]

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

20% gratuity added to parties of 8 or more

SWAMPWICHES/PO BOYS/TACOS

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

BAYOU BURGER *

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

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

NEW BLACKENED GROUPER SANDWICH

blackened grouper, swamp slaw, tomato, brioche bun 18

CRAB CAKE BLT

lump crab, bacon, lettuce, tomato, jalapeno ginger aioli, ciabatta 15

SPICY CHICKEN SANDWICH

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

BLACKENED FISH TACOS

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

ENTRÉES

❖ LOUISIANA CAJUN FRIED CHICKEN

bourbon pecan sweet potato soufflé, cajun street corn 17

SPICY BLACK DRUM

fried black drum tossed in chefs hot sauce, mushroom and spinach jambalaya 18

SHRIMP & GRITS

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

❖ 8OZ BLACKENED PORK RIBYE *

shrimp crab stuffing, dirty rice, fire grilled asparagus 18

TROUT EUGENE

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

GF NORWEGIAN SALMON *

sweet potato brown sugar risotto, fire grilled asparagus 22

CAJUN MEATLOAF

horseradish mashed potatoes, green beans, demi glace 17

SPICY 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

GF BLACKENED REDFISH

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

CAJUN SHRIMP PASTA

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

❖ SEAFOOD PLATTER

whole fried catfish filet, fried oysters, fried jumbo shrimp, fried clam strips, fries 24

* 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]