

FLATLANDS BOURBON & BAYOU

STARTERS

GF ALLIGATOR BITES

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

GF HOT CRAB DIP

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

GF NEW ORLEANS BBQ SHRIMP

half pound wild caught gulf shrimp, tossed in traditional New Orleans spicy barbeque sauce 14

CAJUN OYSTERS

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

GF^{SPICY} CATFISH NUGGETS

fried and tossed in barbeque hot sauce, jalapeno ranch 11

GF GULF OYSTERS *

(half dozen) raw MKT

SALADS & BOWLS

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

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 SUMMER SALAD

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

shrimp & andouille 12 ... add fried alligator 19

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] poblano & roasted red pepper risotto [5] fire grilled asparagus [5] sweet potato brown sugar risotto [5] mac & cheese [5] green beans [5] horseradish mashed potatoes [5]

* 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

SWAMPWICHES/PO BOYS/TACOS

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

BAYOU BURGER *

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

SPICY CHICKEN SANDWICH

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

CRAB CAKE SANDWICH

crab cake, lettuce, tomato, red onion, horseradish aioli 15

PO BOYS

fried: catfish, shrimp, crawfish or oyster- with shredded lettuce, tomato, pickles, remoulade 13

BLACKENED FISH TACOS

blackened catfish, flour tortillas, roasted corn and tomato pico, remoulade, barbeque slaw 13

ENTRÉES

^{SPICY} SHRIMP & GRITS

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

LOUISIANA CAJUN FRIED CHICKEN

bourbon pecan sweet potato soufflé, cajun street corn 17

CATFISH PONTCHARTRAIN

blackened catfish, shrimp, crawfish, onions & peppers in seafood cream sauce, over rice 19

GF 8OZ BLACKENED PORK RIBEYE *

shrimp stuffing, dirty rice, fire grilled asparagus 18

CAJUN MEATLOAF

horseradish mashed potatoes, green beans, demi glace 17

^{SPICY} CRAWFISH COMBO

crawfish étouffée, fried crawfish, rice 18

SHRIMP ANDOUILLE

barbeque shrimp, grilled andouille sausage, red beans & rice 17

GF NORWEGIAN SALMON *

sweet potato and brown sugar risotto, fire grilled asparagus 22

CAJUN SHRIMP PASTA

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

GF BLACKENED REDFISH

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

GF FRIED SEAFOOD PLATTER

fried grouper, catfish and shrimp, hushpuppies, fries, bbq slaw 29

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

CHEF FRANCOIS DUQUETTE

Make it Dirty! ...add a scoop of gumbo over any item [5]