

LUNCH

GUMBO... Always served on the second day. It's just better that way.

With rice...

bowl ... 4.95 cup ... 2.95

RED BEANS & RICE... Slow cooked with pork. bowl ... 4.95 or cup ... 2.95
Add grilled Andouille Sausage ... 6.95



ZYDECO HOUSE SALAD

Spring mix with Pecan Pralines, Grape Tomatoes, Red Onion & Cucumber tossed in our Creole Mustard Vinaigrette ... 2.95
larger size ... 4.95

CAESAR SALAD... Traditional with Homemade Croutons & Parmesan Cheese ... 2.95 larger size ... 4.95
Add Shrimp, Crawfish or Chicken ... 8.50

CAJUN CRAWFISH... Boiled in a true Louisiana style. Then tossed in our Zesty, Hot Fanny or Voodoo butter
1 lb ... 6.95 2 lb ... 12.95

FAT BOY SHRIMP... Broiled in a Cajun Barbeque butter... 8.95



ZYDECO WINGS... Tossed in your choice of Zesty, Hot Fanny or Voodoo sauce and served with celery and bleu cheese dressing 4.95



BURGERS... 8oz with all the fixins' and our Sweet Potato fries ... 5.95
Add Cheese.... 6.50
Mushroom and Swiss ... 6.95
Blackened Cheddar our specialty ..6.95

PO'BOYS... a New Orleans style sandwich served on our rustic bread with pickle chips & sweet potato fries.
Choose Your Favorite.....

MUFFALATTA... A Central Grocery tradition. Hot Ham, Sweet Capicola, Genoa Salami and Provolone cheese, topped with our homemade olive spread... 6.95

FRIED OYSTER... Fresh, golden brown and crispy ... 8.25

CHICKEN... Only the breast. Fried, bronzed or blackened... 6.95

FRIED SHRIMP... A New Orleans favorite and lots of them ... 8.25

TRIO SAUSAGE... Andouille, Sweet Italian and Tasso in our Jambalaya sauce... 6.95

MARDI GRAS FISH... Our fish of the day ... served blackened, bronzed or fried... 7.95

Ask about our daily specials!

Zydeco Grille

Cajun • Creole Cookery



WELCOME!

We are on Bayou time and trying to slow the pace a bit.

You, our customers, are our reason for being here. So please sit back, relax and enjoy our style of fresh Cajun-Creole cooking.

"Life is too short for dull food"

indulge

Starters

Crab Au Gratin Blue Crabmeat in a three cheese wine dip, served with Chibatta toast... 9

Crab Stuffed Mushrooms Crimini mushrooms filled with Crab Bienville stuffing.. 9

Oysters on the Half Shell
6 with all the fixins'... 8
When available

Oysters
Fresh fried with a Remoulade sauce ... 10

Jumbo Boiled Crawfish
Boiled in a true Louisiana style. Then tossed in our Zesty, Hot Fanny or Voodoo butter
1lb... 7 2lb... 13

New Orleans Barbecue Shrimp
Our own Fat Boys broiled in a Cajun barbecue butter... 12

Creole Patty A trio of sausage with zesty trinity sauce wrapped in pastry... 8

From the Kettle

Gumbo of the Day
cup... 3 bowl... 5

Red Beans & Rice
Slow cooked with Pork...cup... 3 bowl... 5



From the Garden

Zydeco House Salad Spring mix with Pecan Pralines, Grape Tomatoes, Red Onion & Cucumber tossed in our Creole Mustard Vinaigrette... 3

Caesar Salad Traditional with Homemade Croutons & Parmesan cheese... 3
Add Shrimp, Crawfish or Chicken... 10

Crustaceans

Baked Stuffed Shrimp

Our own Fat Boys with Crabmeat stuffing baked to perfection ...17

Crawfish Pie Tender Bayou Crawfish tails, fresh vegetables with a Cajun Sherry crème sauce in puffed pastry ...14

Louisiana Crawfish Cakes

Crawfish, crabmeat, Tasso ham and seasoned breadcrumbs. Blackened and served with a Creole mustard sauce ... 15

Mardi Gras Crab & Shrimp

Sauteed in a zesty pink crème sauce with fresh asparagus and sundried tomatoes ... 17

Bayou Boiled Crawfish

By the pound. Tossed in Zydeco butter. Zesty, Hot Fanny or Voodoo and your choice of sides.

1lb ...10 2lb ... 16 3lb ... 20



Pasta and Rice

Seafood Ravioli a blend of Seafood in our Aurora sauce ... 15

Cajun Carbonara

Trio sausage with peas and onions, over Fettuccini in a Parmesan crème sauce ... 14

Jambalaya Our Signature dish.

Shrimp, Sausage and Chicken cooked with a Trinity Sauce and served over rice ... 15

Pastalaya Our spin on a

New Orleans favorite. Your choice of Shrimp, Sausage or Chicken or all three tossed in a Trinity sauce over Farfalle pasta ..14

Étouffée

Pronounced (a-two-fay)

A classic Louisiana dish. A dark roux sauce seasoned with garlic, onions and peppers then finished with a blend of spices.

Shrimp ... 16 Crawfish ... 15

Chicken ... 14

Poultry

Cajun Glazed Chicken Bourbon

flamed with a rich mushroom

Demi Glaze ... 14

Sticky Chicken Florentine

Grilled with a Creole honey mustard and served over fresh sauteed spinach & onions ... 14

Chicken King Creole

In a traditional Creole sauce over rice & vegetable of the day ...13

From the Charbroiler

Filet Mignon

Chef trimmed & fire grilled ... 23

N.Y. Strip

Dry rubbed with a blend of spices ... 21

Rib Eye

Traditionally seasoned or Blackened ... 20

Top your steak with one of the following:

~Zydeco Au Poivre

~Wild Mushroom & Sweet Onion Compote

~French Quarter Compound Butter



From the Sea

We proudly feature the freshest catch available ...Market Price

With your choice of preparation

~MuzzMaze grilled over an open flame

~Blackened or Bronzed

~Pan Seared in Pecan flour

~Sauteed with Étouffée