

## APPETIZERS

**STUFFED MUSHROOMS.....10.99**  
Cream cheese and seafood stuffed mushroom caps  
cooked in herb butter

**FRIED CRAWFISH TAILS.....10.99**  
Real Louisiana crawfish tails, crispy fried and  
served with remoulade

**BBQ CRAWFISH TAILS.....11.99**  
Fried crawfish tails, tossed in our bbq sauce and  
served with blue cheese

**FRIED MUSHROOMS.....8.99**  
Hand battered, bite size mushrooms served with  
ranch

**FRIED DILL PICKLES.....8.99**  
Hand battered dill pickles, served with kumback  
sauce

**FRIED AVOCADO.....12.99**  
Panko fried avocado topped with sauteed shrimp in  
a sweet and spicy chile sauce

**PANKO CRUSTED CHEESE BITES.....10.99**  
Hand battered, bite size blocks of pepper jack  
cheese, served with marinara sauce

**NOLA STYLE**  
**SEAFOOD GUMBO.....8.99/bowl.....5.99/cup**  
Classic New Orleans style dark roux and okra  
gumbo loaded with fresh shrimp and crawfish,  
served with rice and green onions

## BEEF

**BEEF TENDERLOIN.....36.99**  
8 oz. center cut beef filet seasoned and grilled,  
finished with bayou butter and green onions

**STUFFED FILET.....39.99**  
8 oz. center cut beef filet stuffed with blue cheese  
and seafood stuffing, finished with marsala  
mushroom cream sauce

**CREOLE CRABMEAT FILET.....39.99**  
8 oz. center cut beef filet topped with lump  
crabmeat and served with a creole hollandaise  
sauce

**PHILLY FILET.....39.99**  
8 oz. center cut beef filet topped with sauteed  
mushrooms and fried onion rings, served with  
rotel

**BEEF RIBEYE STEAK.....33.99**  
14 oz. hand cut black angus ribeye, grilled to  
perfection, and topped with bayou butter and  
green onions

**CREOLE RIBEYE.....36.99**  
14 oz. grilled black angus ribeye with three jumbo  
grilled shrimp and creole cream sauce

**BEEF 'RIBEYE' TIPS**  
**WITH CRAWFISH SAUCE.....26.99**  
Angus beef tips, bell pepper, purple onion sauteed  
and tossed with crawfish sauce - served over rice

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## SIDES

**GARLIC MASHED POTATOES.....1.99**  
**BAKED POTATO.....1.99**  
**FRENCH FRIES.....1.99**  
**CHEESE GRITS.....1.99**  
**SAUTEED VEGETABLES.....2.99**  
**GRILLED ASPARAGUS.....3.99**

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***There will be a 3% processing fee added to all  
credit card transactions***

***There is a "Brown Bag" fee of \$5 per bottle of  
wine or spirits***

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## CHICKEN

### *THE CHICKEN ANTHONY.....16.99*

Our original fried 8 oz. chicken breast, topped with our homemade mushroom and onion cream sauce

### *CHICKEN PARMESAN.....17.99*

Grilled chicken breast topped with marinara and alfredo sauce over angel hair pasta

### *CHICKEN TENDER PLATTER.....12.99*

Six fried chicken tenders served with our honey mustard

### *CHICKEN ANTHONY PASTA.....15.99*

Three fried chicken strips & angel hair pasta topped with our mushroom & onion cream sauce

### *CHICKEN NEW ORLEANS.....17.99*

Grilled chicken breast and three jumbo shrimp on a bed of wild rice with our creole cream sauce

### *FRIED CHICKEN & GRITS.....16.99*

8 oz. chicken breast over pepperjack cheese grits with our spicy crawfish sauce

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## KIDS MENU

CHEESE PIZZA

KIDS SHRIMP BASKET

KIDS TENDER BASKET

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## DESSERT

ANTHONY'S BREAD PUDDING.....5.99

KEY LIME PIE.....5.99

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## BEVERAGES

Drinks.....1.99

Tea, Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade or Coffee

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## SEAFOOD & MISSISSIPPI CATFISH

### *CATFISH WITH CRAWFISH SAUCE.....19.99*

Pan seared Mississippi raised catfish filet served with our original spicy crawfish sauce

### *FRIED CATFISH.....17.99*

Cornmeal battered Mississippi raised catfish filets served with our house-made tartar sauce

### *BLACKENED CATFISH.....23.99*

Blackened Mississippi raised catfish filet served with lump crabmeat in creole hollandaise sauce

### *BAYOU GRILLED SALMON.....21.99*

Grilled wild caught Atlantic salmon filet with bayou butter and green onions

### *BLACKENED SALMON*

### *WITH CRAWFISH SAUCE.....23.99*

Blackened Atlantic salmon on a bed of our original spicy crawfish sauce

### *FRIED SHRIMP.....17.99*

Hand battered domestic shrimp, golden fried and served with house-made cocktail sauce

### *BOURBON STREET BBQ SHRIMP.....18.99*

Jumbo domestic shrimp cooked in butter with our special bbq seasoning mix, worcestershire, sherry, and lemon

### *BLACKENED SHRIMP.....19.99*

Jumbo domestic blackened shrimp served over wild rice with grilled asparagus and a fresh lemon butter sauce

### *SHRIMP AND GRITS.....19.99*

Shrimp, mushrooms, bell peppers and bacon in a creamy shrimp stock over cheese grits, served with grilled asparagus

### *SAUTEED SHRIMP ALFREDO PASTA.....18.99*

Sauteed domestic large shrimp over angel hair pasta, tossed with alfredo cream sauce