

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

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

***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***

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

KIDS MENU

CHEESE PIZZA

KIDS SHRIMP BASKET

KIDS TENDER BASKET

DESSERT

ANTHONY'S BREAD PUDDING.....5.99

KEY LIME PIE.....5.99

BEVERAGES

Drinks.....1.99

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

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