

ROUX ENTREES

CAJUN ROUX BAR & GRILL

- Wicked Chicken

Cajun Grilled Chicken Topped w/ Crawfish, Caramelized Onions & Bacon Cream Sauce - 16
- Tallulah Pasta

Sautéed Shrimp w/ Shallots & Lobster in a White Wine Butter Sauce over Penne Pasta- 22
- Pan-Seared Jumbo Scallops

Served Over Sautéed Baby Potatoes, Asparagus w/ Brown Butter Sauce - 22
- Lake Charles Shrimp & Grits

Sautéed w/ Conecuh & Holy Trinity over Cheese Grits - 17
- Cajun Surf & Turf

Angus Filet Topped w/Lump Crab with Asparagus, Fingerling Potatoes and Portabella's - 34
- Lake Bruin Shrimp

Sautéed in Butter, Black Pepper, Garlic, Worcestershire & Lemon Served w/Garlic Bread - 16
- Mardi Gras Pasta

Shrimp, Chicken, Conecuh, Holy Trinity, Creole Cream Sauce w/ Penne Pasta - 18
- Snapper Lagniappe

Blackened or Pan Seared Red Snapper, Oysters, Shrimp with Fingerling Potatoes in a Roasted Garlic Aioli Sauce - 31
- Cajun Smoked Beef Short Rib

Fall off the Bone Beef Over Sautéed Spinach & Cheese Grits w/ Pan Sauce - 30
- Stuffed Portabella

Filled w/Crab & Shrimp Stuffing over Sautéed Spinach and Topped with a Cajun Cream Sauce - 17
- Catfish Plaquemine

Fried and Topped with Crawfish Étouffée Served Over Dirty Rice - 16
- Seafood Risotto

Pan Seared Lobster, Scallops, & Shrimp Over Mushroom Risotto Topped w/ White Wine Garlic Sauce - 25
- Redfish Rockefeller

Blackened Redfish Over Creamy Mashed Potatoes Topped w/Rockefeller (w/ Pork) Sauce - 19
- Snapper Pirogue

Gulf Snapper w/ Crab & Shrimp Stuffing Topped w/ Crawfish Cream Sauce - 25
- Chicken Noir

Blackened Chicken Breast w/ Shallots, Conecuh Sausage & Mild Jalapeños Served Over Creamy Mashed Potatoes, Topped with a Balsamic Glaze - 16

BAYOU BOILER/STEAM ROOM

- Served w/ Corn & Potatoes

excludes crawfish (Add Mushrooms & Conecuh Sausage - 7)
- Boiled Crawfish - 9

(per lb) add corn & potatoes - 3

Steamed Royal Red Shrimp - 28
- Boiled Shrimp (Shell-on) - 19

Steamed King Crab Legs - 39
- Steamed Roux Basket (Royal Red Shrimp, Crab Legs, Oysters & Gulf Shrimp) - 47

(Add 1lb of Crawfish for 9)

BLACKENED, PAN SEARED OR FRIED FISH

Choose one from each of the following:

CATCH

- Mahi Mahi 17

Redfish 19
- Tuna 18

Red Snapper 28
- Catfish 15

Catch of the Day Market

SAUCE

- Old Bay Cream

Crawfish Étouffée
- Lemon Beurre Blanc

Brown Butter Caper
- White Wine Garlic

Rockefeller w/ Pork

Choose any one Side with your meal (add Shrimp and Crab Stuffing - 6)

FRIED SEAFOOD PLATTERS

(Served w/ Fries)

- Shrimp (12) 16

Oyster (6) & Shrimp (6) 18
- Oyster (12) 19

Shrimp (6) & Catfish Platter 16
- Catfish 16

Seafood Platter 35
- (Shrimp, Oyster, Catfish, Alligator, Hushpuppies)

SIDES - 4

- Smoked Gouda Grits

Mac & Cheese
- Sea Salt & Pepper Fries

Creole Fried Okra
- Fried Squash

Fried Green Tomatoes
- Dirty Rice

Sweet Corn Hushpuppies
- Roasted Brussel Sprouts w/ Bacon

Corn & Potatoes
- Mashed Potatoes

Side Salad

SOUTHERN SWEETS

- Bayou Bread Pudding - 8

Traditional Southern Style Bread Pudding w/ Cajun Bourbon Sauce
- Cheesecake of the Day - 8

Ask Server For Details
- Chocolate Fritter - 8

Fried up Rich Chocolate Brownie Topped w/ Ice Cream
- Beignets - 8

New Orleans Style Fried Beignet Pastries Dusted w/ Powdered Sugar, a Little Taste of Café Du Monde

LITTLE SWAMP CRITTERS - 7

(Served w/ Fries & Drink Included)

- Popcorn Shrimp

Chicken Fingers
- Hamburger

Cheeseburger
- Mini Corn Dogs

Grilled Cheese

ALL SALES ARE FINAL AND
WILL NOT BE TAKEN
OFF FOR DISLIKE

20% GRATUITY ADDED ON PARTY'S OF 6 OR OVER