

ROUX ENTREES

CAJUN ROUX BAR & GRILL

\*Holy Trinity: Onions, Bell Peppers, Celery and Tomatoes

- Wicked Chicken

Cajun Grilled Chicken Topped w/ Crawfish, Caramelized Onions & Bacon Cream Sauce - 17

Tallulah Pasta

Sautéed Shrimp w/ Shallots & Crawfish Tails in a white Wine Butter Sauce over Penna Pasta- 22

Pan-Seared Jumbo Scallops

Served Over Sautéed Baby Potatoes, Asparagus w/ Brown Butter Sauce - 25

Lake Charles Shrimp & Grits

Sautéed w/ Conecuh & Holy Trinity\* over Cheese Grits - 17

Cajun Surf & Turf

Angus Filet Topped w/ Lump Crab and served with Asparagus, Fingerling Potatoes and Portabellas - 36

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 - 19

Mahi Lagniappe

Blackened or Pan Seared Mahi , Oysters, Shrimp over Penne Pasta in a Roasted Garlic Aioli Sauce - 25

Cajun Smoked Beef Short Rib

Fall off the Bone Beef Over Sautéed Spinach & Cheese Grits w/ Pan Sauce - 36

Stuffed Portabella

Filled w/ Crab & Shrimp Stuffing over Sautéed Spinach and Topped with a Cajun Cream Sauce - 19

Catfish Plaquemine

Fried and Topped with Crawfish Étouffée Served Over Dirty Rice - 18

Seafood Risotto

Pan Seared Lobster, Scallops & Shrimp Over Mushroom Risotto and Topped w/ White Wine Garlic Sauce - 26

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 and Choose any one side- 34

Chicken Noir

Blackened Chicken Breast w/ Shallots, Conecuh Sausage & Mild Jalapeños Served Over Creamy Mashed Potatoes, Topped with a Balsamic Glaze - 17

BAYOU BOILER/STEAM ROOM

Served w/ Corn & Potatoes (Add Mushrooms & Conecuh Sausage - 7)

- Boiled Shrimp (Shell-on) - 19

Steamed Royal Red Shrimp - 28
- Steamed Roux Basket - 47  
(Royal Red Shrimp, Crab Legs, Oysters & Gulf Shrimp)

(1lb) Steamed King Crab Legs - Market

BLACKENED, PAN SEARED OR FRIED FISH

Choose one from each of the following:

CATCH

- Mahi Mahi 18

Redfish 19
- Tuna 18

Red Snapper 28
- Catfish 18

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) 18

Oyster (6) & Shrimp (6) 18
- Oyster (12) 20

Shrimp (6) & Catfish Platter 18
- Catfish 18

Catfish & Oyster (6) 20
- Seafood Platter 37

(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
- Grilled Asparagus

SOUTHERN SWEETS

- Bayou Bread Pudding - 8

Traditional Southern Style Bread Pudding w/ Cajun Bourbon Sauce
- Dessert 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