### **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

Mahi Lagniappe Blackened or Pan Seared Mahi, Oysters, Shrimp with Fingerling Potatoes 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 - 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 and Choose any one side- 33

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

(11b) Steamed King Crab Legs - Market

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** 

SAUCE

Mahi Mahi 17 Redfish 19

Tuna 18

Red Snapper 28

Catfish 16 Catch of the Day Market 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) **17** Oyster (6) & Shrimp (6) 18

Oyster (12) 20 Shrimp (6) & Catfish Platter 16

Catfish 16

Seafood Platter 37

(Shrimp, Oyster, Catfish, Alligator, Hushpuppies)

#### SIDES - 4

Smoked Gouda Grits

Sea Salt & Pepper Fries

Fried Squash

Dirty Rice

Roasted Brussel Sprouts w/ Bacon Corn & Potatoes

**Mashed Potatoes** 

Grilled Asparagus

Mac & Cheese Creole Fried Okra Fried Green Tomatoes

Sweet Corn Hushpuppies

Side Salad

### SOUTHERN SWEETS

Bayou Bread Pudding - 8

Traditional Southern Style Bread Pudding w/ Cajun Bourbon Sauce

Beignets - 8

New Orleans Style Fried Beignet Pastries Dusted w/ Powdered Sugar,

Cheesecake of the Day - 8

Ask Server For Details

## LITTLE SWAMP CRITTERS - 7

(Served w/ Fries & Drink Included)

Popcorn Shrimp Hamburger Mini Corn Dogs

Chicken Fingers Cheeseburger **Grilled Cheese** 

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

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

Fried up Rich Chocolate Brownie Topped w/ Ice Cream

Chocolate Fritter - 8

a Little Taste of Café Du Monde