

CREOLE CAJUN



Bistro



www.CreoleCajunBistro.com

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Baskets

Baskets come with fries or substitute any side for an additional \$1.00

Excludes mac & cheese bites & fried okra.

Andouille Sliders (2) 13.95

Catfish Nuggets 13.95

Chicken Tenders 13.95

Tilapia 13.95

Shrimp 15.95

Salads

Garden Salad 8.95

Add fried chicken or andouille sausage 4.00

Add grilled chicken, tilapia, catfish, shrimp or crawfish 6.00

Po' Boys & Sandwiches

11" garlic butter toasted french bread with remoulade sauce, lettuce, tomato and dill pickles

Fried Green Tomatoes 9.95

Andouille Sausage 11.95

Shrimp 14.95

Chicken Breast grilled or fried **12.95**

Bistro Burger 1/3 lb hand pressed patty topped with lettuce, tomato, remoulade sauce and crispy onion strings served on a buttered brioche bun with fries **11.95**

Roast Beef 13.95

Catfish 12.95

Tilapia 12.95

Shrimp & Oyster 15.95

Crawfish 15.95

Pulled Pork shredded tender smoked pork with coleslaw on a buttered brioche bun **12.95**

Entrees

Étouffée a slightly spicy and delicious stew served with steamed white rice, prepared your choice of creole or cajun style.

Creole - tomato based stew with bell peppers, onions, celery, garlic and a dark roux

Cajun - a blonde roux based stew with bell peppers, onions, celery and garlic

Chicken Breast 14.95

Shrimp 16.95

Catfish 15.95

Andouille Sausage 14.95

Crawfish 15.95

Tilapia 15.95

Andouille, Shrimp & Chicken 18.95

Smother over fried catfish or tilapia for an additional \$4.00

Filé Okra Gumbo shrimp, crab, Andouille sausage, pork and chicken. **Cup \$9.95 Bowl \$15.95**

Red Beans and Rice with Andouille Sausage Creamy red beans seasoned with bacon and Andouille sausage **Cup 6.00 Bowl 11.95**

Creole Jambalaya This dish begins with the holy trinity of vegetables and sautéed together with Andouille sausage, chicken and shrimps. Served with steamed rice **15.95**

Shrimp n Grits Gulf shrimp and Andouille sausage sautéed in a Worcestershire and butter sauce served over creamy grits **16.95**

Crawfish by the pound Seasonal availability **MKT**

Fried Chicken Dinner 4 pieces of our southern fried chicken cooked low and slow, served with french fries and hush puppies. Dipped in our signature swamp sauce **15.95**

Louisiana Seafood Platter Your choice of: fried filets of tilapia or catfish with shrimp, oysters, french fries and hush puppies **29.95**

Crawfish Mac n Cheese Creole Cajun seasoned crawfish in a creamy parmesan, monterey jack and cheddar cheese sauce **15.95**

Bayou Bucket (Available Seasonally)

Made fresh to order! Boiled in our secret mix of herbs and spices. Blue Crab, crawfish, shrimp, red potatoes and fresh corn on the cob **29.95**

Sides

Fried Okra 6.00

Garlic Bread full 3.50 half 1.75

White Rice 4.00

Potato Salad 4.50

Hush Puppies 4.50

Collard Greens 4.50

Andouille Sausage 4.00

Mac 'n' Cheese Bites 4.50

Macaroni & Cheese 4.50

Sweet Potato Fries 5.50

Dirty Rice 6.00

Coleslaw 4.50

French Fries 4.50

Cajun Chips 4.50

Sweet Corn Fritters 4.50

Fresh Vegetable Medley 4.00



Creole Barbecue Shrimp



Cajun Etoufée



Fried Green Tomatoes



Kid's Menu

12 and under only.

Your Choice - 6.95

**Mac n Cheese
Catfish Nuggets
Red Beans and Rice
Chicken Tenders
Mac n Cheese Bites**



Beignets



Whiskey Bread Pudding



Fried Banana Fosters

Desserts

A la mode add to any item! 1.50

New Orleans Beignets (6) homemade traditional French pastries with a mountain of powdered sugar 6.00

Pecan Pie hot or cold 6.00

Cheesecake plain, salty caramel & fruit 6.00

Peach Cobbler 6.50

Fried Banana Fosters 10.00

French Vanilla Ice Cream 2.00

Whiskey Bread Pudding 6.00

Banana Pudding 6.00

Beverages

Fountain Drinks 2.95

Free refills fountain only

Coke

Diet Coke

Sprite

Dr Pepper

Root Beer

Lemonade

Ice Teas 2.95

Traditional Black Tea

Sweet Tea

Sweet Green Tea

Raspberry Tea

Fiji Water 2.95

Gourmet Coffee 2.29

Hot Tea 2.95

Milk 3.50

Hot Chocolate 2.29