



662.368.1144 or 662.574.8459

1207 Highway 45, Columbus MS

MONDAY – FRIDAY
LUNCH 11 AM – 2 PM DINNER 4:30 – 9 PM
SATURDAY 11 AM – 10 PM SUNDAY NOON – 9 PM

DAYTIME EATS

ONLY AVAILABLE FROM 11 AM – 2 PM MONDAY – FRIDAY

CAJUN SHRIMP FRIED RICE \$7
CAJUN CRAWFISH FRIED RICE \$8
GUMBO \$6
RED BEANS & RICE \$5
SHRIMP GARLIC NOODLES \$8
CRAWFISH GARLIC NOODLES \$8

GUMBO & SALAD \$8
Cup of our delicious gumbo and a side salad of your choice.
GUMBO & BREUX BOY
Hot cup of gumbo and half a Breux Boy.
Choose from the following:
SHRIMP \$9 | CRAWFISH \$9 | OYSTER \$10
CHICKEN \$8 | BLACKENED REDFISH \$10

STARTERS & APPETIZERS

CAJUN NACHOS \$8
Cheesy Queso goodness scattered with jalapeños and jazzed up with Cajun flavors smothering your choice of a bed o' Tortilla Chips, Regular or Cajun Fries. Add on shrimp, crawfish tails, and/or sausage for \$3 each.

POPCORN SHRIMP \$8
Don't call 'em cute...but these bite size, crispy shrimp will be a favorite of everyone at da table. Served with your choice of cocktail, Voodoo or Breux Sauce for dipping.

CHICKEN WINGS \$7(half) \$12 (dozen)
Traditional bone-in wings with your choice of BBQ, Buffalo, Cajun or Lemon Pepper seasoning. Pick ya dip: Ranch, Blue Cheese or Voodoo.

BONELESS CHICKEN WINGS \$6 (half) \$11 (dozen)
Are you #teamboneless when it comes to ya wings? Pick ya dip: Blue Cheese, Breux, Buffalo, Ranch or Voodoo.

STEAMED OYSTERS \$10 (half) \$19 (dozen)
Snagged from the sea and thrown in da steamer. A dozen will be gone before ya know it! #shuckyeah

FRIED CHEESE STICKS \$6
Melt in ya mouth creamy mozzarella sticks with a hint of lemon and pepper in tha batter served with Breux or Voodoo sauce.

CRAB CAKES \$7
Two cakes served light n' crispy on the outside with a mixture of lump crab meat, veggies and secret spices. We recommend served with our special Voodoo sauce! Bon Appetit!

CUP OF GUMBO \$5
Slow simmered chicken, sausage, shrimp, okra and more fresh veggies – garnished with a splash o' rice. It's perfection!

BREUX SEAFOOD

BOILED WITH SECRET SPICES, SHAKEN WITH THE SAUCE OF YOUR CHOICE AND SERVED HOT IN THE BAG WITH CORN AND POTATOES.
KICK IT UP BY ADDING SAUSAGE \$5 (HALF) \$9 (1 LB)

STEP 1: PICK YA SEAFOOD (1/2 LB. OR LB.) STEP 2: PICK YA SAUCE STEP 3: PICK YA HEAT

BLUE CRAB (seasonal) MP*	DUNGENESS CRAB LEGS MP*	MUSSELS \$7 (half) \$12 (1 lb.)
CLAMS \$6 (half) \$10 (1 lb.)	KING CRAB LEGS MP*	SHRIMP \$10 (half) \$18 (1 lb.)
CRAWFISH \$5 (half) \$9 (1 lb.)	LOBSTER TAIL MP*	SNOW CRAB LEGS MP*

*REQUEST MARKET PRICE WHEN ORDERING

SAUCES

CAJUN LEMON PEPPER
GARLIC BUTTER BREUX'S ALL IN

HEAT

MILD MEDIUM HOT EXTRA HOT

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH: WHEAT/GLUTEN, MILK, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SOY. PLEASE BE AWARE THAT WE USE COMMON FRYER OIL DUE TO THESE CIRCUMSTANCES, WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM CAN BE COMPLETELY FREE OF ALLERGENS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOR MORE INFORMATION, PLEASE SPEAK WITH A MANAGER.

BON APPETIT

A LITTLE BIT OF CAJUN, A LITTLE BIT OF ASIAN ... ALL KINDS OF PERFECTION.

CAJUN SHRIMP FRIED RICE \$10
Famous for our fusion, this dish combines the best of Cajun and Asian flavors of fried rice with juicy shrimp thrown in the mix. Served with a side of Voodoo sauce.

SHRIMP GARLIC NOODLES \$11
Garlicky pasta with plump, juicy shrimp and Parmesan cheese. We have mints at the door.

GUMBO \$12
First make the roux, then slow simmer the chicken, sausage, shrimp, okra and more fresh veggies to perfection and garnish with a splash o' rice.

BLACKENED REDFISH \$9 (1 pc) \$15 (2 pcs)
Y'all know where it's at! Pull out the cast iron and blacken the redfish 'til we can make ya taste buds tingle. Served with a side salad of your choice.

CAJUN CRAWFISH FRIED RICE \$11
Crawfish screams Cajun and this dish is no exception. Fried rice perfection with a kick of Cajun spices and crawfish tails. Served with a side of Voodoo sauce.

CRAWFISH GARLIC NOODLES \$12
Spicy crawfish nested in garlicky noodles topped with creamy Parmesan cheese. #getinmybelly

RED BEANS & RICE \$9
Grab a bowl of smoky, spicy goodness and let it comfort you. We won't judge if ya lick da bowl!

GREEN N' LEAFY

MAMA SAYS TO EAT YA GREENS.
CHOOSE YA DRESSING: CAJUN RANCH, RANCH, TOASTED SESAME & GINGER, HONEY MUSTARD, CAESAR AND THOUSAND ISLAND.

MAKE IT A MEAL: ADD GRILLED CHICKEN \$5, STEAMED SHRIMP \$6, STEAMED CRAWFISH \$6

ZYDECO HOUSE SALAD \$7
Just like our music, we have mixed the best for you. Carrots, shredded purple cabbage, red onions, cucumbers, cherry tomatoes, cheese, bacon and croutons. Add a dressing of your choice.

KOHLRABI ASIAN SALAD \$7
Confetti for ya mouth! Green and red cabbage, kohlrabi, brussels sprouts, kale and carrots. Topped off with cashew nuts, edamame and crunchy fried wonton strips. All that on a bed of mixed greens. We recommend our Toasted Sesame & Ginger dressing!

CAESAR SALAD \$6
Caesar wasn't Cajun, but we won't hold that against him. Romaine lettuce, Parmesan cheese, croutons and Caesar dressing.

SOMETHIN' FRIED

COMES WITH SEASONED CAJUN FRIES AND CHOICE OF SAUCE.
(SUBSTITUTE ONION RINGS OR SWEET POTATO FRIES FOR \$1 EXTRA)

FISH 'N CHIPS \$11
Beer battered cod served with tartar sauce or Breux sauce.

FRIED SHRIMP \$11
Battered and fried to a gold brown our large shrimp are always a favorite. Served with Breux or Voodoo sauce.

FRIED OYSTERS \$13
Hand battered fried oysters served with cocktail sauce.

CHICKEN TENDER BASKET \$10
Breaded chicken strips fried up golden brown and served with Ranch, Breux or Voodoo sauce.

BREUX BOYS

OUR STUFFED SANDWICHES SERVED ON 6" FRENCH BREAD DRESSED WITH LETTUCE, TOMATO AND VOODOO SAUCE.
CAJUN FRIES ON THE SIDE MAKE THIS A MEAL! (SUBSTITUTE ONION RINGS OR SWEET POTATO FRIES FOR \$1 EXTRA)

SHRIMP BREUX BOY \$10

OYSTER BREUX BOY \$11

CRAWFISH BREUX BOY \$13

CHICKEN BREUX BOY \$9

BLACKENED REDFISH BREUX BOY \$12

DESSERTS

OUR TEMPTING DESSERTS ARE THE BEST WAY TO FINISH

BROWNIE PECAN SUNDAE \$6
Sink your teeth into our brownie with scattered Southern pecans, garnished with vanilla ice cream and chocolate and caramel sauce.

KEY LIME PIE \$6
Our sweets in Florida gave us some 100% key lime juice to our pie tart but bread and we placed it all in a graham cracker crust.

PECAN PIE \$6
As Southern as it gets – this pie is pure pecan perfection! Add vanilla ice cream and make the dish 'tres magnifique!' (\$1 extra)

SIDES & EXTRAS

CORN ON THE COB \$3	GARLIC NOODLES \$5
RED POTATOES \$2	RED BEANS & RICE \$5
HUSH PUPPIES \$3	ZYDECO SALAD \$5
COLE SLAW \$2	KOHLRABI SALAD \$5
REGULAR FRIES \$3	CAESAR SALAD \$4
CAJUN FRIES \$3	CAJUN FRIED RICE \$5
SWEET POTATO FRIES \$4	ONION RINGS \$4
SOUP OF THE DAY \$5	SAUSAGE \$5 (HALF) \$9 (1 LB)