



Down in South Louisiana, nestled in the swamp & Atchafalaya Basin is the Crawfish Capital of the World, Breaux Bridge. Our team fell in love with the town, its people & culture. We felt the name captured our Cajun-Asian Fusion concept. Bridging the spicy Cajun flavors with Asian cooking styles and flavors we welcome you to make yourself at home at Breaux Bridge.

STARTERS & APPETIZERS

CAJUN NACHOS \$9

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

CHICKEN WINGS \$8 (half) \$14 (dozen)

Traditional bone-in wings with your choice of BBQ, Buffalo, Cajun, Lemon Pepper or Breaux's All In sauce. Pick ya dip: Ranch, Blue Cheese or Voodoo.

CRAB CAKES \$8

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!

RAW OYSTERS \$12 (half) \$22 (dozen)

Served naked but we'll provide the cocktail sauce, horseradish and crackers for dressing as you please.

STEAMED OYSTERS \$13 (half) \$24 (dozen)

Snagged from the sea and thrown in da steamer. A dozen will be gone before ya know it! Pick ya flavor: Cajun, All In, Lemon Pepper or Garlic Butter.

POPCORN SHRIMP \$9

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 Breaux sauce for dipping.

FRIED CALAMARI \$8

Lightly battered rings fried to a golden brown, make ya feel fancy. Served with your choice of Cocktail or Voodoo Sauce.

JALAPENO POPPERS \$6

Spicy, cheesy goodness. Simply delicious.

FRIED CHEESE STICKS \$6

Melt in ya mouth creamy mozzarella sticks with a hint of lemon and pepper in the batter served with Breaux or Voodoo sauce.

FRIED PICKLES \$4

Of course we battered and fried the pickles...It's da South.

CUP OF GUMBO \$8

Slow simmered chicken, sausage, shrimp, okra and more fresh veggies - garnished with a splash o' rice. It's perfection!

BREAUX SEAFOOD

STEP 1

PICK 1/2 POUND or POUND

BOILED WITH SECRET SPICES, SHAKEN WITH OUR SAUCE & SERVED HOT IN THE BAG.
COMES BY THE POUND OR HALF POUND, WITH 1 CORN & 1 POTATO PER 1/2 POUND.
KICK IT UP BY ADDING SAUSAGE \$6 (HALF) \$10 (1 LB.)



BLUE CRAB (seasonal)

Market Price*



CLAMS

\$7 (half)
\$13 (1 lb.)



CRAWFISH

\$7 (half)
\$13 (1 lb.)



LOBSTER TAIL

Market Price*



DUNGENESS CRAB LEGS

Market Price*



KING CRAB LEGS

Market Price*

**ONLY AVAILABLE BY THE LB.



SNOW CRAB LEGS

Market Price*



SHRIMP

\$12 (half)
\$22 (1 lb.)



BLACK MUSSELS

\$8 (half) \$14 (1 lb.)



GREEN MUSSELS

\$8 (half) \$14 (1 lb.)



SHRIMP (head on)

\$9 (half) \$17 (1 lb.)

*PLEASE SEE MARKET PRICE AT YOUR TABLE

PICK YA SAUCE!

CAJUN
GARLIC BUTTER

LEMON PEPPER
KICKIN' ALL IN

STEP 2

STEP 3

PICK YA HEAT!

NO SPICE

MILD

MEDIUM

HOT

EXTRA HOT

BON APPETIT

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

CAJUN SHRIMP FRIED RICE \$11

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 \$12

Garlicky pasta with plump, juicy shrimp and Parmesan cheese. We have mints at the door.

GUMBO \$13

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.

CAJUN CRAWFISH FRIED RICE \$12

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 \$13

Spicy crawfish tails nested in garlicky noodles with Parmesan cheese.

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!

BREAUX 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 BREAUX BOY \$11

CHICKEN BREAUX BOY \$9

CATFISH BREAUX BOY \$12

OYSTER BREAUX BOY \$12

CRAWFISH BREAUX BOY \$13

SOMETHIN' FRIED

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

FISH 'N CHIPS \$13

Beer battered cod served with tartar sauce or Breaux sauce

FRIED CATFISH 'N FRIES \$13

Hand battered and fried to delicious perfection.

FRIED SHRIMP \$13

Battered and fried to a golden brown our large shrimp are always a favorite. Served with Breaux or Voodoo sauce.

FRIED OYSTERS \$13

Hand battered fried oysters served with cocktail sauce.

CHICKEN TENDERS \$12

Breaded chicken strips fried up golden brown and served with Ranch, Breaux or Voodoo sauce.

GREEN 'N LEAFY

CHOOSE YA DRESSING: CAJUN RANCH, RANCH, ITALIAN, 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

Carrots, shredded purple cabbage, red onions, cucumbers, cherry tomatoes, cheese, bacon and croutons on a bed of mixed greens. Add a dressing of your choice.

KOHLRABI ASIAN SALAD \$7

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.

FRIED COMBOS

PICK ANY 2 FOR \$13.99 OR ANY 3 FOR \$16.99. EACH PLATTER COMES WITH YOUR CHOICE OF CAJUN OR REGULAR FRIES AND HUSH PUPPIES. (COMBOS MUST BE MADE UP OF ALL SEPARATE ITEMS)

SHRIMP (5)

OYSTER (5)

CATFISH (2)

CHICKEN TENDERS (2)

FOR DA YOUNG'UNS

LIMITED TO 12 AND UNDER. SERVED WITH FRIES.

CHICKEN TENDERS \$7

POPCORN SHRIMP \$7

FISH 'N CHIPS \$7

SIDES & EXTRAS

BROCCOLI \$4

GARLIC NOODLES \$5

RED BEANS & RICE \$5

COLE SLAW \$4

FRIED OKRA \$4

ZYDECO SALAD \$5

KOHLRABI SALAD \$5

CORN ON THE COB \$3

RED POTATOES \$3

HUSH PUPPIES \$4

REGULAR FRIES \$3

CAJUN FRIES \$3

SWEET POTATO FRIES \$4

CAESAR SALAD \$4

CAJUN FRIED RICE \$5

ONION RINGS \$4

SAUSAGE \$6 (half) \$10 (1 lb)

EGGS \$2

STEAMED RICE \$2

DESSERTS

BROWNIE PECAN SUNDAE \$6

Sink your teeth into our brownie with scattered Southern pecans, garnished with vanilla ice cream and chocolate & caramel sauce.

KEY LIME PIE \$6

Our friends in Florida gave us some 100% key lime juice to make our pie tart but sweet 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)

CHEESECAKE \$6

Classic creamy, silky and smooth cheesecake in a buttery graham cracker crust.