



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 \$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 Breaux Sauce for dippin'.

CHICKEN WINGS \$8 (half) \$14 (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 \$7 (half) \$12 (dozen)

Are you #teamboneless when it comes to ya wings? Pick ya dip: Blue Cheese, Breaux, Buffalo, Ranch or Voodoo.

CUP OF GUMBO \$7

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

RAW OYSTERS \$10 (half) \$19 (dozen)

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

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 \$7

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

FRIED CALAMARI \$9

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

CRAB CAKES \$8

Two cakes served 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!

BREAUX SEAFOOD

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)

STEP 1

PICK 1/2 POUND or POUND



BLUE CRAB (seasonal)

Market Price*



CLAMS

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



CRAWFISH

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



DUNGENESS CRAB LEGS

Market Price*



KING CRAB LEGS

Market Price*

**ONLY AVAILABLE BY THE LB.



LOBSTER TAIL

Market Price*



MUSSELS

\$8 (half) \$13 (1 lb.)



SHRIMP

\$11 (half) \$19 (1 lb.)



SNOW CRAB LEGS

Market Price*

*PLEASE SEE MARKET PRICE AT YOUR TABLE

PICK YA SAUCE!

CAJUN

GARLIC BUTTER

LEMON PEPPER

BREAUX'S ALL IN

STEP 2

PICK YA HEAT!

STEP 3

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 \$11

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.

BLACKENED REDFISH \$10 (1 pc) \$16 (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 \$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 \$12

Spicy crawfish tails nested in garlicky noodles with Parmesan cheese. #getinmybelly

RED BEANS & RICE \$10

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 \$10

OYSTER BREAUX BOY \$13

CHICKEN BREAUX BOY \$10

BLACKENED REDFISH BREAUX BOY \$14

CATFISH BREAUX BOY \$13

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 SHRIMP \$12

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 TENDER BASKET \$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 \$17.99. 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 (1)

CHICKEN TENDERS (2)

BEER BATTERED COD (2)

FOR DA YOUNG'UNS

LIMITED TO 12 AND UNDER YOUNG'UNS. SERVED WITH FRIES.

CHICKEN TENDERS \$7

POPCORN SHRIMP \$7

FISH 'N CHIPS \$7

SIDES & EXTRAS

CORN ON THE COB \$4

GARLIC NOODLES \$5

RED POTATOES \$4

RED BEANS & RICE \$6

HUSH PUPPIES \$5

ZYDECO SALAD \$5

REGULAR FRIES \$4

KOHLRABI SALAD \$5

CAJUN FRIES \$4

CAESAR SALAD \$4

SWEET POTATO FRIES \$5

CAJUN FRIED RICE \$5

STEAMED RICE \$2

ONION RINGS \$5

EGGS (2) \$2

SAUSAGE \$6 (HALF) \$10 (1 LB)

DESSERTS

OUR TEMPTING DESSERTS ARE THE BEST WAY TO FINISH

BROWNIE PECAN SUNDAE \$7

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 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)