

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.

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!

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.

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

CHICKEN BREAUX BOY \$10

CATFISH BREAUX BOY \$13

OYSTER BREAUX BOY \$13

BLACKENED REDFISH BREAUX BOY \$14

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

RED POTATOES \$3

HUSH PUPPIES \$5

REGULAR FRIES \$4

CAJUN FRIES \$4

SWEET POTATO FRIES \$5

STEAMED RICE \$2

EGGS (2) \$2

GARLIC NOODLES \$5

RED BEANS & RICE \$6

ZYDECO SALAD \$5

KOHLRABI SALAD \$5

CAESAR SALAD \$4

CAJUN FRIED RICE \$5

ONION RINGS \$5

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)