

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	STEAMED OYSTERS (Imported) \$10 (half) \$19 (dozen) Snagged from the sea and thrown in da steamer. A dozen will be gone before ya know it! #shuckyeah
Add on shrimp (Imported), crawfish tails (Domestic), and/or sausage for \$3 each.	FRIED CHEESE STICKS
POPCORN SHRIMP (Imported)\$8  Don't call 'em cutebut these bite size, crispy shrimp will be a favorite of everyone at da table. Served with your choice of cocktail, Voodoo or Breaux	Melt in ya mouth creamy mozzarella sticks with a hint of lemon and pepper in tha batter served with Breaux or Voodoo Sauce.
Sauce for dippin'.	FRIED CALAMARI (Imported)
CHICKEN WINGS	Lightly battered rings fried to a golden brown, make ya feel fancy. Served with your choice of cocktail or Voodoo Sauce.
Pepper seasoning. Pick ya dip: Ranch, Blue Cheese or Voodoo.	CRAB CAKES (Domestic)\$8
CUP OF GUMBO (Imported)	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!
RAW OYSTERS (Imported)	PONCHARTRAIN PICKLES
for dressing as you please.	CCE OLIDDO AO

#### **CAJUN CHEESE CURDS \$8**

Lil fried bites of white cheedar with Voodoo Sauce on the side (Ranch & Mariana also available).

### (USTOM BREAUX BOILS

Choose your seafood by the 1/2 pound or pound. Market price available at your table or ask your server. 1 corn & 1 potato served per 1/2 pound in bag. Add sausage for \$7 (1/2 lb.) or \$12 (lb.) Add eggs 2 for \$3.







CRAWFISH Domestic













#### BREAUX SPECIALS

# TEP : PICK YA SPECIAL!

No substitions available. 1 corn & 1 potato added per 1/2 pound seafood unless otherwise stated.

A. 1/2 LB. SHRIMP & 1/2 LB. SAUSAGE & 2 EGGS (Imported)	\$17.99
B. 1/2 LB. SHRIMP & 1/2 LB. CRAWFISH (Imported)	\$17.99
C. 1/2 LB. SHRIMP & 1/2 LB. SNOW CRAB (Imported)	\$24.99
D. 1/2 LB. SHRIMP, 1/2 LB. SNOW CRAB, & 1 LOBSTER TAIL (3 CORN & 2 POTATOES) (Imported)	\$34.99
E. 1/2 LB. SHRIMP, 1/2 LB. SAUSAGE, & 1/2 LB. SNOW CRAB & 2 EGGS (Imported)	\$31.99
F. 1/2 LB. SHRIMP & 1/2 LB. MUSSELS (Imported)	\$16.99
G. 1/2 LB. SHRIMP & 1/2 LB. CLAMS (Imported)	\$16.99
H. 1 LB. SHRIMP, 1 LB. SNOW CRAB, 1 LB. CRAWFISH, 1 LB. SAUSAGE, & 4 EGGS (Imported)	\$71.99

#### STEP 2: PICK YA SAUCE!

Extra Sauce \$1. Only 1 extra sauce per boil bag.

CAJUN
GARLIC BUTTER

LEMON PEPPER BREAUX'S ALL IN STEP 3: PICK YA HEAT!

NO SPICE
MILD 
MEDIUM 
MEDIUM

HOT JJJ EXTRA HOT JJJJ EXTREME JJJJJ

#### BON APPETIT

A little bit of Cajun, a little bit of Asian  $\dots$  all kinds of perfection.

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CAJUN SHRIMP FRIED RICE Famous for our fusion, this dish combi Asian flavors of fried rice with juicy sh Served with a side of Voodoo sauce.		CAJUN CRAWFISH FRIED RICE (Domestic). \$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.
SHRIMP GARLIC NOODLES  Garlicky pasta with plump, juicy shrim We have mints at the door.	(Imported) \$11 p and Pamersan cheese.	CRAWFISH GARLIC NOODLES (Domestic)\$12  Spice crawfish tails nested in garlicky noodles with Parmesan cheese.
<b>GUMBO (Imported)</b> First make the roux, then slow simmer and more fresh veggies to perfection a	the chicken, sausage, shrimp, okra and garnish with a splash o' rice.	RED BEANS & RICE
-,,	BREAU	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)		
	•	CATFISH BREAUX BOY (Domestic) \$13 CRAWFISH BREAUX BOY (Domestic) \$13\$10
	11/ 50:50	LOCAL IN LEAST
SOMETHI	N' FRIED	GREEN 'N LEAFY
Comes with Seasoned Cajun Fries Onion Rings or Sweet Po	and Choice of Sauce. (Substitute tato Fries for \$1 extra)	Choose Ya Dressing: Cajun Ranch, Ranch, Italian, Toasted Sesame & Ginger, Honey Mustard, Caesar and Thousand Island.
FISH 'N CHIPS (Domestic)		MAKE IT A MEAL ADD: GRILLED CHICKEN\$5
FRIED SHRIMP (Imported) Battered and fried to a golden brown ou Served with Breaux or Voodoo sauce.	r large shrimp are always a favorite.	STEAMED SHRIMP (Imported)\$6 STEAMED CRAWFISH (Domestic)\$6
FRIED OYSTERS (Imported) Hand battered fried oysters served with CHICKEN TENDER BASKET	cocktail sauce	ZYDECO HOUSE SALAD
Breaded chicken strips fried up golden b Breaux or Voodoo sauce.		a dressing of your choice.  KOHLRABI ASIAN SALAD
CATFISH BASKET (Domestic) 3 pieces of breaded catfish fried up nice	<b>\$11</b> n' crisp!	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!
FRIED	(OMBO)	CAESAR SALAD  Caesar wasn't Cajun, but we won't hold that against him. Romaine \$6 lettuce, Parmesan cheese, croutons and Caesar dressing.
Pick any 2 for \$13.99 or any 3 for your choice of Cajun or Regular Frie be made up of al	es and Hush Puppies. (combos must	FOR DA YOUNG'UNS
SHRIMP (Imported) OYSTERS (Imported)		Limited to 12 & Under. Served with fries and a drink.
CATFISH (Domestic)	1PC	CHICKEN TENDERS\$7 POPCORN SHRIMP (Domestic)\$7
BEER BATTERED WHITE FISH		FISH 'N CHIPS (Domestic) \$7
-,0,-	KOREAN FR	ED (HI(KEN
Chicken wings and/or drums		of honey-soy-garlic or spicy sauce. Wings are cut in 2 pieces (PCS).
WINGS 6PCS \$10	DRUMSTICKS 3PCS \$8	COMBOS SMALL (4 WINGS & 2 DRUMSTICKS)
10PCS\$16	6PCS \$14	MEDIUM (8 WINGS & 4 DRUMSTICKS) \$22 LARGE (12 WINGS & 6 DRUMSTICKS) \$32
SIDES &	EXTRAS	DESSERTS
CORN ON THE COB. \$4 RED POTATOES. \$4 HUSH PUPPIES. \$5 REGULAR FRIES. \$4 CAJUN FRIES. \$4 SWEET POTATO FRIES \$5 STEAMED RICE. \$2 EGGS (2) \$3	GARLIC NOODLES	BROWNIE PECAN SUNDAE  Sink your teeth into our brownie with scattered Southern pecans, garnished with vanilla ice cream and chocolate and caramel sauce.  KEY LIME PIE  S6 Our friends in Florida gave us some 100% key lime juice to make our pie tart but sweet and we placed it at in a graham cracker crust.  PECAN PIE  As Southern as it gets - this pie is pure pecan perfection! Add vanilla ice cream and amke the dish 'tres magnifique'! (\$1.50 extra)  ICE CREAM  \$1.50
	1 LB. \$12	One Scoop Vanilla

16% GRATUITY ADDED TO TABLES WITH 5 OR MORE SEATED TOGETHER