



Where You are Number One!  
400 2nd Street Fifth, Hampton Square

## March Southern Style Month

### FROM THE BAR

#### Draft Beer

Rotating Winter Microbrew Draft (ask your server)

#### Mark West Pinot Noir

A medium bodied, fruity red that features scents of spice, dark fruit and cassis with notes of savory and smoky oaks. The core reveals a pleasing mix of black cherry, cola, strawberry, plum and soft tannins balanced out by a round mouthfeel.

#### Mark West Chardonnay

Medium bodied and light straw gold in color, it has citrus and green apple aromas with a lush fruit, peach, melon, green apple and mineral flavors followed by a creamy, toasty-oak finish.

#### Storm of the Century

Light Rum, Cruzan 9 Spiced Rum, coconut rum, Chambord, orange juice, lemon lime soda

#### Spicy Blood Orange Margarita

Jalapeño infused tequila, blood orange puree, triple sec, sour mix

#### Cajun Sensation

Muddled Chili Peppers, Cruzan 9 Spiced Rum, mango juice, crème de almond, lime juice, simple syrup

### STARTERS

#### New Orleans Red Beans and Rice

Red beans simmered with braised pork, brown sugar, molasses, and herbs served over dirty rice.

\$7.99

#### Spicy Catfish Hush Puppies

Cornmeal fritters made with blackened catfish medallions, scallions and buttermilk and served with a creole remoulade.

\$8.99

### CHEF'S ENTREES

Served with a choice of soup or salad and freshly baked bread with whipped butter

#### Seafood Jambalaya

Traditional New Orleans style rice dish with shrimp, scallops, crawfish, mussels, clams, and house made seafood sausage slow cooked in a creole tomato pepper sauce topped with scallions

\$23.99

#### Chicken and Andouille Sausage Gumbo

A creole stew of chicken and local made smoked Andouille sausage, sweet peppers, onions, and okra topped with Louisiana dirty rice

\$18.99

#### Shrimp Etouffee Pasta

Jumbo Shrimp, Eggplant, Plum Tomatoes, and Roasted Red Peppers tossed with fettuccini in a traditional Louisiana Etouffee sauce

\$22.99

### SPECIALTY HOMEMADE DESSERT

#### New Orleans Style

#### Bananas Foster Bread Pudding

Made with caramelized bananas, chocolate chips, served with vanilla ice cream and hot butter caramel sauce.

\$7.99

Drink Responsibly.



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