

Lunch Menu - \$15

Choice of appetizer:

Chicken and Okra Gumbo (cup)

Slow cooked Gumbo served with rice, chicken, and okra.

Half dozen charbroiled oysters

Fresh Gulf oysters charbroiled with herbed garlic butter, Parmesan, and Romano cheeses. (GF Friendly)

Choice of lunch entree:

Louis Sliders

Three grass fed sliders topped with Provolone cheese and Andouille Sausage served on Hawaiian buns with a side of Cajun cole slaw and sweet potato fries.

Boudin Balls with Jambalaya

Four pork and rice boudin sausage balls rolled in bread crumbs and served with Jambalaya.

Papa Vic's Pasta

Bell peppers, onion, and celery sauteed in house made Alfredo sauce and tossed with fettuccine. Add your choice of chicken, blackened chicken, or shrimp. (half order)

GLUTEN FREE AVAILABLE UPON REQUEST

Flounder Hot Fanny

One fillet of flounder breaded, fried, and topped with a jalapeno, mushroom, garlic butter sauce. Served on a bed of dirty rice with your choice of vegetable. (can be prepared blackened or grilled as a GLUTEN FREE option)

Dinner Menu - \$33

House salad

Bed of fresh greens, tomatoes, and house made croutons.

Choice of appetizer:

Chicken and Okra Gumbo (cup)

Slow cooked Gumbo served with rice, chicken, and okra.

Half Dozen Charbroiled Oysters

Fresh Gulf oysters charbroiled with herbed garlic butter, Parmesan, and Romano cheeses. (GF Friendly)

Boudin Balls with Jambalaya

Four pork and rice boudin sausage balls rolled in bread crumbs and served with Jambalaya.

Choice of dinner entree:

Papa Vic's Pasta

Bell peppers, onion, and celery sauteed in house made Alfredo sauce and tossed with fettuccine. Add your choice of chicken, blackened chicken, or shrimp. (full order)

GLUTEN FREE AVAILABLE UPON REQUEST

Paneed Chicken

Two chicken breasts fried in cracker meal and served with your choice of pasta.

Southern Surf & Turf

One 10 oz grilled sirloin steak topped with Parmesan, peppercorn compound butter, and served with a 4 oz lobster tail, vegetable medley, and new potatoes. GF FRIENDLY

Grilled Pork Chop Lafayette

One 10 oz grilled French cut pork chop topped with a creamy Bechamel sauce and served with new potatoes and vegetable medley.

Flounder Hot Fanny

Two fillets of flounder breaded, fried, and topped with a jalapeno, mushroom, garlic butter sauce. Served on a bed of dirty rice with your choice of vegetable. (can be prepared blackened or grilled as a GLUTEN FREE option)

Dessert Choice of:

Stuffed Beignets

Blueberries, cherries, peaches, or strawberries stuffed in a beignet, topped with powdered sugar, and served with Chantilly cream.

Chocolate chip bread pudding

House made bread pudding topped with a honey, bourbon cream sauce.

Campfire S'mores Lava Cake