APPETIZERS

## Boudin Balls

Gumbeaux's favorite rice dressing rolled and deep-fried, served with Cajun Dippin' Sauce

## Gator Eggs

Jalapeños, shrimp, and a combination of cheeses deep-fried and served on a nest of buffalo straws, served with Sweet Chili dip

Bourbon Pork Belly
Skewered pineapple and smoked pork belly, glazed with a pineapple Bourbon sauce

Hot Wings

## Sauces

Dry Rubs
© Buffalo
ii Spicy Ranch
Bourbon Garlic Parmesan
Honey Garlic ili Tiger Bait

BBQ
Nacheaux ..... 10White corn tortillas loaded with queso, shreddedCheddar/Jack, sour cream, and chives
Add Seafood 17 Add Beef 16
Chips \& Queso ..... 10
Potato Skins ..... 10
Stuffed with buffalo chicken, cream cheese, bacon, and chives, served with Buffalo Ranch dipping sauceBoudin Quesadillas13

Grilled boudin, Pepper Jack cheese, and green onions enclosed in a buttery grilled tortilla, served with chipotle sour cream and pico de gallo
Mozzarella Planks ..... 10
House made, deep-fried cheese served with marinar
FLATBREADS
Flatbreads are served with Alfredo Ranch Dippin' Sauce
Spinach \& Chicken ..... 14Grilled chicken, spinach, and mushrooms with oursignature Alfredo Ranch sauce and mozzarella cheese
Crawfish Bread ..... 15
Louisiana crawfish tails tossed in a Cajun cheesycream sauce, piled on French bread and baked toperfection

Down South
Andouille sausage, tasso, red onions, and diced
jalapeños on a bed of Chipotle Ranch sauce, topped with mozzarella cheese

BBQChicken
BBQ chicken, bacon, and red onions on a bed of BBQ Ranch sauce, topped with mozzarella cheese

Garlic Shrimp
Sautéed shrimp and garlic on a bed of Boursin ${ }^{\circledR}$ and mozzarella cheeses

Did You Know ... ? Gumbo is the Official Dish of Louisiana! The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra. Today's gumbo consists primarily of locally haryested meats or seafood simmered in a base of roux and spices. The addition of file (dried meaund sassafras leaves) as a thickener and flavor enhancer was a contribution of the Choctaws and, possibly, other local tribes.
GUMBEAUXS \& GREENS

## Seafood Gumbo

Louisiana's finest array of shrimp, oysters, and crabmeat in our most flavorful gumbo in the South
Louisiana Gumbo
Chicken, andouille sausage, pork tasso, crabmeat, shrimp, and okra combined to meet all expectations of Louisiana down home flavor

Chicken $\&$ Sausage Gumbo
Cup/Bowl 11/15

Brimming with flavor, made with boneless chicken and smoked sausage
Crawfish \& Potato Soup
Cup/Bowl 9/11

A creamy Cajun soup, enriched with Louisiana's finest crawfish

Sportsman's paradise in a bowl. Louisiana wild game stewed in flavors from the bayou
Gumbeaux's Salad
Spring mix with cucumbers, tomatoes, bacon, egg slices, mixed cheese, red onions, and croutons
Add Chicken 16 Add Shrimp 17
Chopped Caesar Salad
Chopped romaine lettuce, Caesar dressing, parmesan cheese, and bacon bits
Add Chicken 16 Add Shrimp 17


8 oz. boneless marinated chicken breast on a brioch rémoulade sauce, served grilled or deep-fried

## SPECIALTIES

## BBQ Brisket Potateauxz

15
Crisp fried sliced potatoes topped with queso
smoked brisket, red onions, and onion straws

## Crawfish Potateauxz

Crisp fried sliced potatoes topped with crawfish queso, pico de gallo, green onions, and fried crawfish

Good Ol' Gravy Potateauxz
Crispy fried sliced potatos covered with beef tips,
gravy, and cheese
Crawfish Mounds17

Sweet potato cornbread smothered with Crawfish Cream Sauce, and fried crawfish
"Fried Ravioli
Crispy fried cheese filled ravioli pasta
Chicken Alfredo 15
Crawfish Cream Sauce 18

## SIDELINES

| Potato Wedges | 5 |
| :--- | :--- |
| Hushpuppies | 5 |
| Onion Rings | 7 |
| Buffalo Straws | 5 |
| Potato Salad | 4 |
| Garlic Parmesan Wedges | 6 |
| Side Salad | 5 |

Hushpuppies ..... 5
on Rings54Side Salad5
$\square$ Cheese 1 Extra Meat 6

BBQ Bacon Sliders
14
Juicy mini burgers with applewood bacon, coated with signature Bacon $B B Q$ Sauce

Shrimp Po-boy
Fried shrimp on toasted French bread, dressed with
lettuce, tomatoes, rémoulade sauce
" Spicy Chicken Sliders
Nashville hot \& spicy fried chicken sliders with lettuce,
pickles, and rémoulade sauce

## ENTREES

## Seafood Dinners

Fried seafood served with hushpuppies, and your choice of side item
Catfish 19 Shrimp 22 Oyster 2
Seafood Platter ..... 29

Fried shrimp, fried catfish, fried oysters, crab cake and gator eggs, hushpuppies, and choice of side item
U.S.D.A. Beef Ribeye

12 oz. ribeye grilled to perfection with your choice of side item
Add Shrimp 6
Frog Legs
23

# KID'S MEALS 

| Cheeseburger | 7 |
| :--- | :--- |
| Chicken Tenders | 7 |
| Cheesy Flatbread | 7 |
|  |  |
|  |  |
|  |  |


| Southern Bread Puddin' | 7 |
| :--- | :--- |
| Fried Banana Split | 7 |

Warm Brownie Tower 7

| Signature Cocktails | 10 |
| :--- | :--- |
| Liquid Gator | Louisiana Sunset |
| Bayou Rum Runner | Sweet Summer |
| Gatorita on the Rocks |  |

Frozen Margarita 8
Frozen Piña Colada 8
Frozen Strawberry Daiquiri

WINE SELECTIONS

Red Wine<br>Cali-Red<br>9<br>Cabernet<br>Merlot<br>7<br>9

SHINE
SUGARAND

Apple Cranberry Mule Lemon Berry Chiller

Flight Paddles
Appalachian Apple Pie
Bockader's Blackberry
Butterscotch Gold
Cole Swindell's Peppermint
Cole Swindell's Pre Show Punch Mark \& Digger's Hazelnut Rum Ryder Cup Lemonade

8 Butter Pecan
Electric Orange
Strawberry Dream
Dark Chocolate Coffee Banana Puddin'

Beer
Abita Amber ${ }^{\otimes} 5$
Yuengling ${ }^{\circledR}$ 5

Corona ${ }^{\circledR}$ 5

Dos Equis ${ }^{\circledR} 5$
Heineken® ${ }^{\circledR}$ 5

Shiner Bock ${ }^{\circledR} 5$
Coors Lite ${ }^{\circledR} 4$
Miller Lite ${ }^{\circledR} 4$
Bud Light ${ }^{\circledR} 4$
Budweiser ${ }^{\circledR} 4$
Michelob Ultra ${ }^{\circledR}$
4

White Wine
Moscato
7
Chardonnay 7
Pinot Grigio 7
White Zinfandel 7

Appalachian Sippin Creams 6

Peanut Butter \& Jelly
Piña Colada
Root Beer
Mark \& Digger’s Rye Apple
Silver Cloud Tennessee Sour Mash
Chipper Jones' Sweet Tea
Tom Kendrick's Unaged Rye

