

ENTRÉES

SEAFOOD PLATES

Catfish and Hush Puppies

Southern corn-fried catfish like Momma used to make. Served with hush puppies, and a choice of french fries coleslaw, potato salad or corn salad. 14.95

Creole Hot Pot

A bouillabaisse of local seafood full of blackened fish, mussels, clams, scallops, crawfish, shrimp and andouille sausage all quick-stewed in a lightly spicy tomato basil broth. Served with homemade rosemary peasant bread and white rice. 22.95

Seafood Jambalaya

The pride of one-pot cooking and one of our favorite comfort foods. Traditional pork and chicken jambalaya topped with shrimp, crawfish, clams, scallops, mussels and some smokey andouille sausage. If that don't get your mouth watering, nothing will. Name your heat, but as it comes, we'll call it a "4" on our heat scale. 17.95

Crawfish Étouffée

Our own version of the traditional southern favorite. Rich sauce of tomato and dark roux loaded with lots of buttery blackened crawfish tails 'n veggies and finished with white rice and mango salsa and served with cornbread. 17.95

Shrimp Creole

A plentiful pile of big juicy blackened shrimp over a light 'n peppery creole sauce with tomato and spicy caramelized vegetable trinity, then finished with fresh basil. Served up with white rice and cornbread. 15.95

Pecan Crusted Snapper

Fillet of red snapper encrusted with pecans and served over crushed corn cream sauce and smashed red bliss potatoes, topped with Dungeness crab meat with a root vegetable and spinach slaw. Southern cookin' at its finest! 18.95

SOUL'S VEGGIE & VEGAN OPTIONS

... AND WE DON'T MEAN THE USUAL STEAMED VEGGIES WITH A SHAMEFUL APPEARANCE

Stuffed Pepper Fry

Corn-fried red bell pepper stuffed full of sweet corn, carrots, turnips, spinach, tomato, onions, broccoli and a li'l garlic. Finished with red pepper purée. If that don't get your daily dose of veggies then we don't know what will. 16.95

Creole Veggie Pie

Our vegetarian version of the ol' comfort food favorite. A golden puff pastry full of sautéed fresh veggies finished with red pepper purée. 15.95



MEAT DISHES

**Top Sirloin
Steak Paradisio**

Paradise 'n I ain't kiddin'... Iron-seared choice top sirloin steak crowned with Dungeness crab meat and broiled with a chipotle pepper jack crust. Served with a crispy corn fritter swimming in a bourbon peppercorn cream sauce. 22.95

ADD CHIPS ... 2.25

**Good Ol' Boy Brisket
Deep Fried Po' Boy**

Cumin 'n brown sugar brisket smoked tender and sliced thin, stuffed inside a sourdough po' boy roll then deep fried crispy and golden brown. Smothered with a garlic and rosemary pan gravy then topped with our homemade spicy sweet pickles. So good, yet so naughty! 15.95



Hoppin' Jon Ham Hocks

A tribute to a soul food classic. A tender and massive braised ham shank atop creamy black-eyed peas, sweet 'n tangy collard greens. Served with white rice. 17.95

Pork 'n Bourbon Sandwich

Hickory-smoked tender pork, smothered in our Dr. Pepper creole mustard BBQ sauce on sourdough bread. Served with our BBQ bean crock with cheddar cheese, sour cream and green onions and a choice of side of french fries, cole slaw, corn salad or potato salad. 14.95

TURN SIDE SALAD INTO OUR TRIO SALAD ... 2.25

**Hickory-Smoked
Pork Baby Back Ribs**

Tender rack of baby back ribs falling off the bone and slathered with Dr. Pepper creole mustard BBQ sauce, served with our BBQ bean crock with cheddar cheese, sour cream and green onions, and cornbread.

HALF-RACK ... 15.95; FULL-RACK ... 22.95

PAPA HILBO'S GUMBO FAVORITES

SERVED WITH WHITE RICE AND CORNBREAD

Crunchy Chicken Gumbo

Dark 'n delicious mahogany gumbo with okra and andouille sausage, carrying on the tradition of Papa Hilbo, and lovingly referred to by its diehard fans as "The Ol' Standby." On a heat scale of 1-10, we'll call our gumbo a 4. But name your pain and we'll kick it up for you. 13.95

Catfish Gumbo

Corn-fried Mississippi catfish served up in our mahogany gumbo with a heaping portion of okra and andouille sausage. Better catch one today before it gets away. 14.95

Seafood Gumbo

Gumbo-lovers beware! There's a new favorite in town and it'll keep yer tummy warm and full. Our beloved Soul gumbo stuffed full o' fresh fish, shrimp, scallops, okra, andouille sausage and Louisiana crawfish then topped with crispy corn-fried shrimp. 19.95

Alligator Gumbo

A marriage of our two signature dishes - crispy Louisiana alligator tail served up over Hilbo's epic gumbo with andouille sausage and okra. It truly is a thing of beauty! 19.95