

# APPETIZERS

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## Corn-Fried Platter

A beautiful golden stack of sweet potato fries, corn-fried okra, and hush puppies accompanied by a true thing of legend – fried dill pickle slices. All of it served with a little tangy remoulade and tartar sauce for dipping. This plate of goodness is just waitin' to be devoured. 11.95

## Pepper Shrimp

This is a Cajun favorite of shrimp in a spicy tomato and pepper sauce. Just don't get the sauce in your eyes or you may go blind. Get a beer before you start. Heck, better get two!!! 9.95

## Crawfish 'n Grits

As the ol' saying goes, "No self-respecting Southerner eats instant grits!" You better believe we're no exception. Iron-seared andouille sausage, blackened crawfish tails and sweet corn in a buttery sauce poured over creamy grits. 9.95



## Gospel Chicken Wings

A dozen of the finest wings ever to grace a plate, and no kiddin'! Our garlic pepper jelly wing sauce is good enough to drink, but folks'll stare less if ya get it on some of our juicy li'l wings. 8.95

## Wild Mushroom, Crab 'n Brie Pie

A light and flakey golden pie stuffed with Dungeness crab, wild mushrooms, buttered leeks and caramelized onions. Topped with creamy melted Brie cheese and a drizzle of an amazing port wine reduction. So tasty, it's hard to share! 11.95

## Chorizo Mussels 'n Clams

Choose either mussels or clams ... or a mix of both. Mussel fans boast ours to be the best in the state. It's all about the white wine broth of basil, leeks, fennel, chorizo and tomatoes. Served with rosemary peasant bread for dipping.

HALF ORDER ... 9.95; FULL ORDER ... 17.95

## Crawfish Beignets

Our own version of the classic Nawlins beignet and an Alligator Soul favorite. Savory rustic-style doughnuts stuffed with sweet corn and scallions – we'll just call 'em fluffy gems of fried lovin' that are made perfectly for swimming in rich pepperjack cheese and crawfish gravy.

SMALL (SERVES 2) ... 7.95  
MEDIUM (SERVES 4) ... 14.95  
LARGE (SERVES 6-8) ... 19.95

## BBQ Shrimp 'n Grits

A matter of pride in N'awlins. A pile of blackened shrimp basted in a toasted garlic and rosemary sauce, finished with loads of butter and served over corn grits. How'd ya survive without 'em!?! 9.95

## Alligator Bites

A taster of crispy fried Louisiana alligator. Served with roasted garlic fries and slathered in roasted red pepper purée with chipotle dipping sauce. Get ya' some before these morsels bite back! 12.95