

Meal Served with Johnny Cakes and Cheese Biscuits

SMOTHERED GATOR RIBS

Barbequed Over Seasoned Fries

MARDI GRAS PEEL-N-EAT SHRIMP PIQUANTE

Char Grilled with Cayenne and Louisiana Hot Sauce

SAUSAGE GRILLADES

Scallion and Cheese Grits

OYSTERS, SIEUR DE BIENVILLE

Shrimp, Vermouth, Onion, Garlic and Bacon



N-AWLINS CRAWFISH, MUD BUG BISQUE

Aioli Mustard Croûtons

SOUTHERN GREENS SALAD

*Field Greens Tossed with Dandelion, Alligator Pear, Tomato,
Smoked Bacon and Chopped Egg in a Fire-Roasted Pepper Dressing*



SEAFOOD GUMBO YA-YA

*Shrimp, Crab, Scallops and Redfish Stewed with
Cajun Spices, Rice and Sweet Peppers*

TOULOUSE CHICKEN AND CHORIZO JAMBALAYA

Creole Marinated Chicken, Smoked Sausage and Stewed Okra over Dirty Rice

BAYOU CAFÉ CAJUN GRILL

Choose any of the Following to be Served with

Dirty Rice, Bradant Potatoes, Fried Green Tomatoes, Succotash and Maw-Maw's Slaw

FLAMBEAUX GRILLED JUMBO PRAWNS

CORN MEAL FRIED CATFISH

BLACKENED CHICKEN BROCHETTE

CARPETBAGGER'S TRINITY SMOTHERED FILET OF BEEF

GARLIC MUSTARD GRILLED OR BLACKENED STERLING SILVER BONE-IN NEW YORK STRIP

BOURBON AND SMOKED CHILI MARINATED STERLING SILVER PORTERHOUSE STEAK

RED PEPPER BUTTER BROILED 8OZ. LOBSTER

Add \$5.00



DESSERTS

BUTTERMILK BREAD PUDDING, PISTACHIO CARAMEL SAUCE

SWEET POTATO PIE, GRAHAM CRACKER CRUST

CHOCOLATE PECAN FUDGE CAKE, VANILLA BEANS ICE CREAM

FRIED YELLOW PEACH PIE, CRANBERRY RELISH

BANANA WHISKEY POUND CAKE, HONEY ORANGE GLAZE

*A cover charge of \$15.00 will be applied to your Shipboard Account for your
New Orleans Dining Experience. Enjoy!*