

LET'S GET IT STARTED

Alligator Bites	\$10
Tenderized Louisiana alligator lightly breaded and fried. Served with our own Jalapeno tarter sauce. Better to bite IT before it bites YOU! LOL	
Louisiana Crabby Patties	\$10
A traditional Louisiana favorite. Two premium crab cakes served over a seafood cream sauce. These are DE-LISH!	
Spinach & Artichoke Dip	\$9
Spinach & artichoke mixed with mozzarella and cream cheese, baked and served with tortilla chips.	
Hurricane Quesadilla	\$10
Grilled flour or wheat tortilla stuffed with your choice of shrimp or chicken, cheese, onions, peppers, and a side of our homemade Cajun ranch.	
Cheese Stix	\$8
Creamy Mozzarella cheese coated with Italian breadcrumbs and fried golden brown. Served with marinara sauce for dipping.	
NEW Loaded Sidewinders	\$8
Thick-cut curly fries topped with Pepper Jack & American Cheeses, smoked bacon, jalapenos, and diced red onion. Served with a side of our homemade Cajun ranch.	
NEW Flappers & Stems	\$9
Six "fully plucked cluckers" breaded or naked, sauced or un-sauced, along with celery stems. Choose from Original Buffalo, Garlic Parmesan, Mango Habañero, or Kickin' Bourbon.	

LOW FAT - NO FAT

NEW Santa Fe Chicken Salad	\$12
Grilled chicken breast, Pico de Gallo, diced avocado, chopped cilantro, roasted corn with black beans, and crispy tortilla strips. Served with our homemade Cajun ranch! This salad rocks!	
Morgan's Chopped Salad	\$11
Your choice of fried or grilled chicken, romaine lettuce and spring mix, hard boiled egg, fresh avocado, smoked bacon, Mozzarella cheese, American cheese, cucumbers, and grape tomatoes. Make it a shrimp salad for \$2.00 more!	
Classic Chicken Caesar Salad	\$11
Fresh-cut romaine lettuce topped with grilled chicken breast, grated Parmesan cheese, and seasoned croutons all tossed in a classic Caesar dressing. Substitute shirmp for \$2.00 more.	

OFF DA' PIT

Surf & Turf	\$34
A 12 oz. Rib-eye steak cooked to your liking, topped with grilled or fried jumbo shrimp, our savory seafood cream sauce, and your choice of potato. Choose to pair it with the soup of the day or side salad.	
Porterhouse	\$34
A 16 oz. Porterhouse steak grilled to your liking, served with your choice of potato, soup of the day or side salad. Steak is topped with Cajun garlic butter to make this an amazing dish!	
Bullseye Rib-Eye	\$32
12 oz. Rib-eye generously seasoned and grilled in Cajun garlic butter then grilled to perfection! Served with your choice of potato and soup of the day or side salad. Guaranteed to "hit the spot"!	

GOIN' COASTAL

Ragin Cajun	\$28
Your choice of fried shrimp, fried fish, fried oysters or a combination of all three. ALL YOU CAN EAT! Choose your side potato and soup of the day or side salad. Sorry, no doggy bags on this one and no sharing!	
Cajun Boiled Shrimp	\$26
1 lb of boiled, large Gulf shrimp served with potatoes, sausage, corn & Zydeco sauce. Made fresh for you and just how you like it!	
Red Fish Rodeo	\$24
Fresh Gulf Red Fish topped with grilled jumbo shrimp tossed in a seafood cream sauce and served with a Louisiana crab cake on the side. Also served with your choice of the soup of the day or side salad.	
Mahi (Ma-Hee)	\$21
Coastal Mahi Mahi tossed in a mango habañero glaze, grilled to perfection, and topped with homemade Mango Pico. This melt in your mouth dish comes with a side of garden rice and grilled asparagus.	
Tacos Vera Cruz	\$14
Double decker tacos stuffed with shrimp or fish, grilled or fried, creamy black beans, special slaw, homemade mango Pico, and a side of grilled asparagus. We bet you say "OMG" on this one!	
NEW Shrimp-N-Grits	\$19
Fried or grilled shrimp, smoked bacon, and green onions served over cheesy grits in a Cajun gravy! This is one of our most asked for entrées!	

FAMILY TRADITIONS

Creole Gumbo	\$12
A generous serving of this Creole favorite served with rice and a side of potato salad. Also served with a side salad. We've had the same recipe for over 20 years!	
Hungry Man Special	\$14
Two hand-breaded chicken fried steaks (beef) served with creamed potatoes and topped with home style white gravy. Also served with the vegetable of the day and your choice of soup or side salad.	
El Polo Loco	\$12
Crazy good grilled chicken breast topped with a special reserve BBQ sauce, melted mozzarella cheese, Apple wood smoked bacon, fresh Pico de Gallo, and a side of garden rice. This will have saying "GRACIAS AMIGO"!	
G-Maw's Fried Chicken	\$10
You pick dark or white and we'll season it up, batter it up, fry it up and serve it up! Comes with a side of creamed potatoes and gravy. (It takes G-Maw at least 25 minutes to chase the chicken on this one...so bear with us!)	
Hamburger Steak	\$11
Just like ya Mama makes it! We start with a grilled hamburger patty and top it with grilled mushrooms, onions, peppers, brown gravy, and serve it with creamed potatoes, gravy, and TEXAS-sized toast. Also served with your choice of the soup of the day or side salad.	
NEW Chicken In The Cloud	\$12
All of your favorites on one plate: A golden fried chicken breast set atop a mound of creamed potatoes with white gravy, Texas Toothpicks, and your choice of side. Also served with the soup of the day or side salad.	

ELBOWS - TWISTS & TIES

Trust Your Chef \$20

Yep...ya gotta "TRUST" the chef and play along on this. A pasta dish made just for you! 2 FREE drinks and a penny for your thoughts to let us know how we did.

NEW

BBQ Shrimp Linguine \$18

Jumbo Gulf shrimp pan-sauteed with green onions and tossed in a creole BBQ cream sauce. Served over al-dente linguine with your choice of the soup of the day or side salad.

Grilled Chicken Alfredo-deaux \$17

Fettuccini noodles in a rich, creamy, homeade Alfredo sauce topped with grilled chicken. Substitute shrimp for only \$2.00 more!

Veggie

Veggie Pasta \$12

Fresh broccoli, mushrooms, onions, bell peppers, and roasted red pepper tossed in a creamy Alfredo sauce on top of Fettuccini noodles.

PO-BOYS - SAMMIS- WRAPS

The "Ultimate" Burger \$12

A monster 10 oz. all-beef burger with cheese, bacon, jalapeño peppers, lettuce, tomato, grilled onions and grilled mushrooms. To make it healthy, substitute a Turkey Burger with all the fixins for \$2.00. This has been a Morgan's favorite for over 20 years!

NEW

The "Hangover" Burger \$12

A 10 oz. burger topped with smoked bacon, grilled onions, jalapenos, a fried egg, crispy hash browns, American cheese, and ketchup. Stick a knife in it and call her D.U.N.! (done)

The "No Way!" Burger \$12

You wouldn't believe us if we told you...so we're not! We promise you'll love it and if you don't, we'll buy it :) *Please let us know if you have a nut allergy*

Peaux Boys \$12

Your choice of jumbo fried shrimp, oysters, or fish, dressed with mayo, lettuce, tomato and pickles. You can't come to Louisiana and not try one!

"Mile High Club" \$10

Turkey, ham, bacon, American & Swiss, lettuce & tomato, triple stacked and served a mile high on sourdough bread.

Chicken Caesar Wrap \$10

Grilled or Fried chicken strips tucked in a warm flour or wheat tortilla and filled with lettuce, tomatoes, Parmesan cheese and creamy Caesar dressing.

The "Philly" \$10

Thinly sliced sirloin steak, smothered with grilled onions, mushrooms, and topped with Swiss cheese & light mayo. Choose chicken for a great twist on this popular sandwich!

NEW

Buffalo Chicken Sammich \$11

An 8oz. hand breaded chicken breast fried golden brown and then tossed with spicy buffalo chicken sauce, topped with Swiss cheese, and dressed with lettuce and tomato.

NEW

California "Cluckin" Club \$12

Grilled chicken breast layered with Apple wood bacon, fresh avocado, melted Swiss cheese, lettuce, tomato, and light mayo on grilled sourdough bread.

Veggie

Call it a Wrap! \$6

Some things are just better in a tortilla! Wrap any of the above sandwiches in your choice of flour or wheat tortilla.

T.B.W. \$6

A tomato-basil tortilla stuffed with lightly grilled veggies, julienne cucumbers, tomato, chow mein noodles and pepper jelly. Add shrimp or chix for \$6.

**Includes your choice of Homemade Chips, Fries, Onion Rings, Sweet Potato Fries, or a side salad.
Choice of bun includes the Tavern Bun or Jalapeno Cheddar bun.**

LEGALIZE MARINARA

Pepper-oni-it	\$10
Plain, but not simple! Pepperoni on a grilled pizza pie topped with 5 blend cheese and marinara sauce.	
Gimme da' Works	\$11
Grilled pizza pie topped with pepperoni, bacon, sausage, mushrooms, green peppers, black olives, onions, jalapeños and a sprinkle of Parmesan cheese.	
NEW Chicken Bacon Ranch	\$10
Grilled chicken breast, smoked bacon, Pepper Jack & Mozzarella cheeses, red onions, diced tomatoes, and topped with a drizzle of our famous Cajun ranch.	
Veggie Veggie Pizza	\$9
A spinach and artichoke sauce topped with a 5 cheese blend, onions, mushrooms, bell pepper, black olives, and diced tomato piled high on our fresh-grilled pizza pie.	

SAVE THE BEST FOR LAST!

White Chocolate Raspberry Cheesecake	\$7
Raspberries with white chocolate chunks folded into cheesecake filling on a chocolate crust.	
BIG Crème Brule' Cheesecake	\$6
Creamy cheesecake with a Brule' topping. Top it off with your choice of caramel, chocolate, or raspberry sauce!	
Bourbon Pecan Pie Ala Mode	\$7
Pecan pie with a touch of Kentucky bourbon on a shortbread crust and paired with a scoop of homemade vanilla Blue Bell ice cream.	
Worlds Greatest Chocolate Cake	\$7
4 layers of chocolate cake in fudgy chocolate icing and edged with sweet chocolate flakes.	
Brownie ala O.M.G.	\$6
Warm double chocolate decadence brownie made with Ghirardelli chocolate topped with homemade Blue Bell vanilla ice cream. If you're a chocolate lover, this dessert is for you!	

GINNIE A SIDE OF

French Fries	Sweet Potato Fries
\$3	\$4
Onions Rings	Steamed Broccoli
\$4	\$3
NEW Red Beans & Rice	Grilled Asparagus
\$4	\$4
Creamed Potatoes & Gravy	Loaded Baked Potato
\$3	\$3
Chef's Choice Grilled Veggies	Avocado Slices
\$3	\$3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ALL DAY...EVERY DAY

Budweiser
\$3

Coors Light
\$3

Miller Lite
\$3

Dos Equis
\$4

Bud Light
\$3

Michelob Ultra
\$3

Corona
\$4

Heineken
Dutch Pale Lager
\$4

HARD CIDERS & SODAS

Angry Orchard Crisp Apple	\$5	Crown Valley Strawberry	\$5
Not Your Father's Root Beer Spiked Root Beer	\$5	Redd's Apple Ale Apple Beer	\$3

PREMIUM CRAFT BREWS

Landshark Island Lager	\$4	Red Stripe Jamaican Lager	\$4
Sam Adams Boston Lager	\$4	Stella Artois Belgium Lager	\$5
Abita Purple Haze Raspberry Lager	\$4	New Belgium Citradelic Tangerine IPA	\$4
Stone Delicious IPA Citrusy IPA	\$5	Stone IPA	\$5
Stone Ruination Double IPA	\$6	Bell's Hopsolution Ale Double IPA	\$5
Bell's Two Hearted Ale American IPA	\$5	Abita Big Easy IPA	\$4
Clown Shoes Galactica American Double IPA	\$6	Blue Moon Belgian White Ale	\$4
Shock Top Belgian Wheat Ale	\$4	Abita Amber Ale	\$4
Rogue Dead Guy German-Style Mailbock	\$6	Founders Porter	\$5
Newcastle Brown Ale	\$4	Abita Andy Gator Helles Doppelbock	\$5
Shiner Bock German Lager	\$4	Guinness Draught	\$6