

# small plates

**chicken andouille gumbo**  
slow roasted chicken and andouille sausage gumbo with holy trinity, okra. our slow cooked dark roux and pearly white rice  
4 cup 8 bowl

**what's the soup du jour?**  
it's the soup of the day  
4 cup 8 bowl

**nawlins' bbq shrimp & grits**  
cast iron creole shrimp smothered in house bbq sauce over soft grits, garlic bread 9

**cornmeal fried shrimp & okra**  
crispy creole-spiced shrimp and okra, housemade cocktail sauce 7

**gator 'stickers**  
alligator, crawfish and shrimp potstickers, matchstick veggies, silky shiitake-ginger sauce, spicy marinated bean sprouts 8

**crispy cajun calamari**  
cornmeal crusted calamari, okra, fennel, red fresno and jalapeno chili rings, onion strings, louisiana remoulade, lemon aioli 9.50

**crabamole**  
smashed avocados, serrano chilies, lime, cilantro, white onion, and fresh crab legs, toasted blue corn tortilla chips 12  
put a hold on the crab 9

**black & blue ahi tacos**  
two baby cajun spiced seared ahi tacos, jicama slaw, wasabi-avocado crema, pickled ginger, serrano chili rings 7

**churrasco steak tacos**  
two skirt steak tacos, smashed avocado, pickled red onions, housemade chimichurri, 6.50

**southern empanadas**  
smoky house bbq sauce, ground chuck, holy trinity, salsa fresca, bbq cream sauce 7

**meatballs & grits**  
pork, andouille & angus chuck meatballs, served with our new creamy grits and housemade gravy, crispy onion strings 8

**bbq chicken quesadilla**  
barbeque chicken, manchego, cotija & oaxacan cheeses, salsa fresca, smashed guacamole, garlic crema 11

**n.o.l.a. frites**  
crispy fried russet and sweet potatoes, fried okra, zucchini sticks, jalapeno ranch, spicy ketchup, bbq sauce 8

**cheesy pups**  
jalapeno jack stuffed hush puppies, louisiana remoulade dippin sauce 6

**a word about our  cuisine**

not always authentic, never politically correct, hurricanes here actually taste great!  
we use local, organic produce and meats whenever possible. we hope you enjoy our twist on a great american city and culture

# \* go green

\* **chopped salad** blackened chicken, romaine, radish, avocado, cherry tomatoes, carrots, tortilla strips, cotija cheese, creole vinaigrette 14

\* **the bayona salad** grilled marinated chicken, mixed greens, walnuts, cherry tomatoes, crumbled gorgonzola, sherry vinaigrette, gorgonzola crostini 14  
\* *vegan version bayona* 10

\* **marinated skirt steak salad** crisp asian greens, red onion, toasted peanuts, orange, cherry tomato, cucumber, cilantro lime vinaigrette 14

\* **mr. bacon's blt wedge** iceberg wedge, crumbled bleu cheese, cherry tomatoes, crispy bacon, chives, radishes, silky bleu cheese dressing 10

\* **\*\*warm napa cabbage salad** hickory smoked bacon, mushrooms, bleu cheese, and a warm red wine vinaigrette with creole croutons 10

\* **\*\*french quarter caesar** romaine, parmesan, cornbread croutons, garlic-anchovy dressing, brutus style dusting of cayenne 10

\* *add crispy or grilled chicken to your salad* 4

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# \* Cajun CoN-fuSiOn

\* **spicy jambalaya** andouille sausage, tasso ham, chicken, shrimp, and salmon, roasted tomatoes, crushed garlic, holy trinity, spicy sauce piquant 16  
\* **how do you want it? regular...spicy...caliente**

\* **mr. t's famous skirt steak** teriyaki marinated skirt steak, hand smashed scallion potatoes, chili glazed green beans, crispy onion strings 19

\* **fried chicken & cornmeal waffles** pitman farms buttermilk dipped free-range boneless chicken, country gravy, crispy cornmeal waffles, whipped honey butter, maple syrup 18

\* **tony's red beans and rice** red beans slow cooked with hickory smoked bacon, ham hocks, creole spices, & holy trinity, pearly white rice, andouille sausage 12

\* **firecracker cajun penne** roma tomatoes, baby spinach, red onions, mushrooms, cotija, spicy chipotle cream sauce 12  
\* with blackened chicken 15 with cajun prawns 17

\* **how do you want it? regular...spicy...caliente**

# \* mix + match = eat

(these favorites come with your choice of a nola side)

\* **tipitina's mahi tacos** two cajun spiced, battered mahi mahi tacos, mardi gras slaw, chunky guacamole, salsa fresca, chipotle aioli 14

\* **'that's my jam' burrito** burrito stuffed with our spicy jambalaya, chunky guacamole, sour cream, spicy sauce piquant 12

\* **our po-boy sandwiches are dressed with lettuce, garlic-herb marinated tomatoes, red onions, pickles & sport peppers**

\* **veggie bhan'boy** marinated portobello mushroom, pickled carrots, jalapeno, cucumber, spicy marinated bean sprouts, cilantro, louisiana remoulade 12

\* **filet o' mahi mahi** creole pan roasted mahi mahi, chunky guacamole, chipotle aioli, red remoulade 12

\* **bubba's shrimp fry boy** crispy creole spiced shrimp, finished with a savory worchestershire aioli 12

\* **the 4 napkin boudreaux** grilled chicken breast, crispy bacon, sauteed mushrooms, bleu cheese, napa cabbage, red wine vinaigrette 10

\* **frank's red hot dirty bird** crispy fried pitman farms chicken breast, frank's red hot sauce, housemade bleu cheese dressing 10

\* **jc's churrasco sammy** grilled marinated skirt steak, smashed avocado, pickled red onions, house made chimichurri 11

\* **meatball po'boy** housemade meatballs, american cheese, pepper jack, housemade gravy, tomato, pepper-pickle relish, louisiana remoulade 12

\* **bbq pulled pork** slow roasted pulled pork smothered in our sweet & spicy house bbq sauce, mardi gras slaw, jalapeno rings 9

\* **the louisiana burger** 1/2 lb angus chuck burger, bacon, jalapeno jack cheese, serrano and red fresno chili rings, tomato, pickle, chef tam's secret sauce 13  
\* **swamp style** - served with our housemade country gravy 14

\* **the clover grill hubcap tribute burger** 1/2 lb angus chuck, lettuce, tomato, pickle, chef tam's secret sauce 10  
\* *add crispy bacon, cheese, sauteed mushrooms, caramelized onions, or guacamole 1.50 each*

# \* side bites

\* **nice little green salad** scallion smashed potatoes & gravy  
\* **mardi gras slaw** traditional southern cornbread  
\* **creole spiced fries** jalapeno cheddar cornbread  
\* **sweet potato fries** mama's macaroni & cheese  
\* **cup of nola gumbo** andouille red beans & rice  
\* **soft sexy cheesy grits** chili glazed green beans

\*\*add a small caesar or warm napa cabbage salad to your entree 3