



\$33 party menu

starters to share

n.o.la. 'frites'

crispy fried sweet and russet potatoes, okra and zucchini chips with spicy ketchup, housemade bbq sauce, jalapeno ranch

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black & blue ahi tacos

mini cajun spiced, seared ahi tacos, jicama slaw, wasabi avocado crema, pickled ginger, serrano chili rings

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bbq chicken quesadilla

barbecue chicken, manchego, cotija, & oaxacan cheeses, salsa fresca, garlic crema

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Ooo-eee taquitos

Rolled crispy corn tortillas, stuffed with slow roasted pork, cotija and manchego cheeses, homemade guac, salsa fresca, nola remoulade

kick-starters

choice of:

french quarter caesar

romaine, parmesan, cayenne pepper, cornbread croutons, garlic-anchovy vinaigrette

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chicken-andouille gumbo

slow roasted chicken and andouille sausage gumbo seasoned with ham hocks, holy trinity, okra, dark roux and white pearly rice

entrée-vo!

choice of:

big easy fried chicken

double dipped mary's chicken, hand-smashed scallion potatoes, pan-scraping gravy

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spicy seafood jambalaya

cajun spices, roasted tomatoes, crushed garlic, holy trinity, andouille sausage, tasso ham, sweet gulf shrimp, and salmon, finished with a spicy piquant sauce

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mr. t's famous skirt steak

teriyaki marinated skirt steak, hand smashed scallion potatoes, chili glazed blue lakes, topped with crispy fried onion strings

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king creole salmon

Blackened king salmon served with a creole mustard spaetzle

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firecracker cajun penne

penne pasta, roma tomatoes, spinach, sweet red onions, mushrooms with spicy chipotle-cream sauce, cotija cheese

saucy's sweets

beignets du monde

rustic doughnuts blasted with a new orleans sugar snowstorm, warm chocolate-caramel fudge sauce