



## small plates

**new orleans bbq shrimp & grits**  
cast iron creole shrimp smothered in house bbq sauce over soft grits, garlic bread mop 10

**crawfish-andouille dumplings**  
andouille sausage, crawfish, shrimp dumplings, matchstick veggies in a silky shiitake-ginger sauce 8

**crab poppers**  
100% dungeness crab poppers, sauteed sweet summer corn, tomato horseradish sauce  
3 for 8.50 6 for 15 12 for 29

**crabamole**  
smashed avocados, serrano chilies, lime juice, cilantro, white onion, cayenne pepper and fresh crab, toasted cumin and sea salt chips 9

**cheesy tasso tater tots**  
potatoes, mozzarella, cheddar, tasso ham, cayenne pepper, orgasmic bbq sauce & spicy ketchup 7

**black & blue ahi tacos**  
4 baby cajun spiced and seared ahi tacos, jicama slaw, wasabi-avocado crema, pickled ginger, serrano chili rings 9

**crispy fried crawfish & calamari**  
delta blue lake beans, okra, vidalia onions, warm red creole remoulade, lemon aioli 9

**philly cheesesteak spring rolls**  
spiced steak, provolone and american cheese, sauteed peppers and onions, spicy ketchup, bbq sauce, horseradish cream sauce 9

**bbq chicken quesadilla**  
barbeque chicken, manchego, cotija and oaxacan cheese, roasted corn salsa, smashed guacamole, garlic crema 9

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

## soups & salads

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

**who dat! voodoo chili**  
spicy black bean and steak chili, melted cheddar, salsa fresca, garlic crema, jalapeno cornbread 7

**the bayona salad**  
mixed field greens, figs, walnuts, creamy gorgonzola, sherry vinaigrette, and a gorgonzola crostini 6  
*inspired by renowned chef susan spicer*

**warm napa cabbage salad**  
hickory smoked bacon, mushrooms, bleu cheese, and a warm red wine vinaigrette with creole croutons 7  
*add grilled or crispy chicken for \$4*

**french quarter caesar**  
romaine, avocado, parmesan, cornbread croutons, garlic-anchovy dressing 6.50  
*add grilled or crispy chicken for \$4*

**mr. bacon's blt wedge**  
iceberg wedge, crumbled bleu cheese, cherry tomatoes, crispy maple bacon, scallions, silky bleu cheese dressing 7

**tomatoes in all their glory**  
heirlooms, sweet 100's, fried green tomatoes, grilled sweet red onions, mama's mozzarella balls, fresh basil and balsamic dressing 8

## entree-voou

**n.o.l.a jamburrito**  
our latin twist on jamablaya - a huge burrito stuffed with salmon, shrimp, chicken, andouille sausage, sweet peppers, cajun spices, voodoo rice, avocado, sour cream and smothered in spicy sauce piquant, creole slaw 15

**cajun spiced fish tacos**  
two cajun spice battered mahi mahi tacos with avocado, shredded spiced cabbage, salsa fresca, chipotle aioli, served with black beans and our pearly white rice 15

**spicy seafood jambalaya**  
basmati rice, cajun spices, roasted tomatoes, crushed garlic, holy trinity. andouille sausage, tasso ham, shrimp, ahi tuna, salmon, finished with spicy sauce piquant 18

**saucy's seafood enchiladas**  
two crawfish, rock shrimp, and salmon enchiladas, roasted tomatillo salsa, sour cream, melted oaxacan cheese, served with black beans and our pearly white rice 16

**mr. t's famous skirt steak**  
teriyaki marinated skirt steak, hand smashed scallion potatoes, creole-spiced blue lakes, buttered sweet corn, crispy buttermilk onion strings 19

**big easy fried chicken**  
shallow fried buttermilk 'double dipped' petaluma free-range chicken, smothered in gravy, hand smashed scallion potatoes, collard greens, buttered corn 17

**firecracker cajun chicken penne**  
spicy cajun blackened chicken, penne pasta, roma tomatoes, spinach, red onions, sweet corn, cotija, spicy chipotle cream sauce 14

**vegetarian portobello mushroom tostada**  
grilled balsamic portobello mushroom, black beans, jack and cheddar cheeses, creole slaw, salsa fresca, sliced avocado, sour cream, in a crispy tortilla bowl 14

## sandwiches

*all sandwiches served on a toasted french roll, with your choice of creole fries, small mixed green salad, or mardi gras slaw*

**napa grilled chicken po-boy**  
grilled chicken breast smothered with hickory smoked bacon, mushrooms, bleu cheese, shredded napa cabbage in warm red wine vinaigrette 11

**crispy fried chicken po-boy**  
crispy breast of chicken, cool iceberg lettuce, tomato, spicy chipotle aioli, garlic crema 11

**mr. t's famous skirt steak po-boy**  
teriyaki marinated skirt steak, crispy onion strings, tomato, horseradish-tomato aioli 12

**the original bbq pulled pork po-boy**  
slow roasted pulled pork, shredded spiced cabbage, smoky house barbecue sauce 11

**blackened fish po-boy**  
blackened catch of the day, tomato, crisp lettuce, tomato, red onion, cajun remoulade 11

**"big easy" fried shrimp po-boy**  
flash fried jumbo shrimp, tomato, cool crisp lettuce, red & green bell pepper, smoky house bbq sauce, classic cajun remoulade 13

**the half & half**  
1/2 of ANY sandwich with a cup of soup, voodoo chili or a small salad 9

**the clover grill hubcap tribute burger**  
in the heart of the french quarter on bourbon st. lies a little hole in the wall burger joint named "the clover grill". when we're in new orleans you can always find us here at 4:30am. a 1/2 lb angus chuck burger, topped with sautéed onions, mushrooms, cheddar cheese, finished under a desoto hubcap! add lettuce, tomato, pickle, secret sauce and fries and be damned if you're not hammered in the quarter 12

