

EST. 1996

# Broussard's

## BAYOU GRILL

BAYOU  
INSPIRED

SOUTHERN  
SEAFOOD

### STARTERS

Boudin Balls with remoulade sauce 8   Crab Dip with pita chips 13  
Crawfish Queso with tortilla chips 10   Broussard's Fire Shrimp 11   Fried Pickle Chips 7  
Gator Bites 13   Grilled | Fried | Blackened +1

### SALADS

#### House Salad | 9

Mixed lettuce greens, red onion, tomatoes, cheddar & croutons.

#### Classic Caesar | 9

Fresh cut romaine, parmesan & croutons.

#### Gumbo Salad | 16

Mixed lettuce greens topped with grilled shrimp, crawfish, fried okra and tomatoes. Try it with our Remoulade dressing.

Make it an entree!  
Add | shrimp 12 or chicken 12

### BAYOU FAVORITES

*All bowls served with Cajun potato salad, French Bread or Jalapeno Cornbread. Cups served with French Bread.*

#### CAJUN SEAFOOD GUMBO

Shrimp, crawfish and crabmeat simmered in a rich seafood stock and dark roux. Cup 7 Bowl 12

#### CHICKEN AND ANDOUILLE GUMBO

Chicken breast & Andouille Sausage simmered in a light roux stock. Cup 5 Bowl 9

#### CRAWFISH AND CORN BISQUE

A rich, creamy bisque with seasoned crawfish, fresh corn and potatoes. Cup 7 Bowl 13

#### RED BEANS AND RICE

Traditional slow cooked red beans, andouille sausage and tasso ham, simmered in the trinity. Cup 5 Bowl 9

#### CRAWFISH ETOUFFEE

Crawfish tails smothered in onions, bell peppers, celery & tomatoes. Served over rice. Cup 7 Bowl 13



DON'T LET *this pass* BAYOU

### CAJUN PLATTERS {grilled | fried | blackened +1}

*All PLATTERS are served with Cajun fries, cole slaw, hush puppies and your choice of dipping sauce.*

**SHRIMP** Seasoned, tender Gulf shrimp - 18

**CRAWFISH** Sweet crawfish tails - 21

**Pick Two** For all those undecided types - 21

**GATOR** Tender alligator bites - 21

**OYSTER** Fresh local oysters, lightly breaded & fried - 21

**CATFISH** Seasoned catfish filets - 15

**CHICKEN TENDERS** Fried chicken tenders - 12

**CATFISH ACADIANA** Catfish filets topped with Crawfish Etouffee, served with rice - 18



# PO' BOYS

## Sloppy Broussard 16

Fried crawfish tails topped with Crawfish Bayou Sauce.

## Blackened Chicken 12

Blackened Cajun chicken breast, smoked bacon, sauteed, onions, and provolone cheese.

## Roast Beef 11

Tender, debris-style roast beef smothered in gravy.

## CLASSIC SEAFOOD PO' BOYS

Shrimp 13      Crawfish 13

Catfish 13      Alligator 15

Oyster 14

Po Boys served dressed-shredded lettuce, mayo, tomatoes | grilled | fried | blackened +1|

## SHRIMP & GRITS

Cheese grits topped with bacon, mushrooms, scallions & shrimp. 16

## HANDHELDS

*dressed with leaf lettuce, tomatoes, mayo, pickles & onions  
cheeses | American, Cheddar, Pepper Jack, Provolone*

## Bayou Bacon Burger 14

1/2 lb. grilled steak burger, smoked applewood bacon, grilled onions and choice of cheese

## Beach Burger 8

## Muffeletta Half 12 | Whole 20

Cotto salami, ham, salami, provolone and olive salad, on Gambino Muffuletta bread

| all sandwiches served with Cajun fries |

## DRINKS | \$3

Sweet Tea, Tea, Coffee, Pepsi, Diet Pepsi, Dr. Pepper, Mt Dew, Sierra Mist, Root Beer, Lemonade

## CUP & A HALF

Cup of any Bayou Favorite

*— and —*

1/2 of any Classic Seafood Po' Boy  
13



## SIGNATURE SIDES | \$4

Cajun Fries, Sweet Potato Fries, Cole Slaw, Onion Rings, Hush Puppies, Okra, Cajun Potato Salad, Side Salad +2

## KIDS MEALS \$6

*served with fries & cookies*

Shrimp Basket | Hamburger | Chicken Tenders

## SWEETS

## Sweet Potato Bread Pudding 6

*Deep fried & topped with delicious pecan praline sauce.*

## Fried Cheesecake 8

*Cheesecake, deep fried & topped with pecan praline sauce.*

## Piña Colada Cheesecake 7