

**BAYOU  
INSPIRED**

EST. 1996

# Broussard's

**BAYOU GRILL**  
PENSACOLA

**SOUTHERN  
SEAFOOD**

## STARTERS

- BOUDIN BALLS** with remoulade sauce | 8
- CRAB DIP** with fried bowtie pasta | 12
- CRAWFISH QUESO** with tortilla chips | 10
- GATOR BITES** | 12 Grilled | Fried | Blackened +1

## SALADS

### House Salad | 9

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

Add | **shrimp or chicken** +4

*Ranch, Remoulade, Italian, Honey Mustard, Blue Cheese, Raspberry Vinaigrette*

### Gumbo Salad | 16



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



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

### CAJUN SEAFOOD GUMBO

Shrimp 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 6 Bowl 10

### CRAWFISH ETOUFFEE

Crawfish tails, the trinity (onions, bell peppers, celery) & tomatoes. Served over rice. 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

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

All **BASKETS** are served with Cajun fries and hush puppies.

**SHRIMP** Seasoned jumbo shrimp | 12

**CRAWFISH** Sweet crawfish tails | 12

**GATOR** Tender alligator bites | 13

**OYSTER** Fresh, fried local oysters | 15 [WHEN AVAILABLE]

**CATFISH** Seasoned catfish filets | 12

**PICK TWO** For all those undecided types | 15

*Pick any two: shrimp | crawfish | gator | catfish*

**CHICKEN TENDERS** Fried chicken tenders | 10



## CATFISH ACADIANA

Crawfish Etouffee over rice, topped with catfish filets. | 12

# PO' BOYS

## Sloppy Broussard |15

Fried crawfish tails topped w/Crawfish Etouffee & dressed.

## Blackened Chicken |10

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

## Roast Beef Debris |13 *a Cajun Classic!*

Tender, debris-style roast beef, smothered in gravy.

# CLASSIC SEAFOOD PO' BOYS

Shrimp 11	Crawfish 13
Catfish 11	Alligator 13

| grilled | fried | blackened +1|

Po' Boys served dressed-shredded lettuce, mayo, tomatoes

## Shrimp *and* Grits 13

Grilled shrimp, bacon, mushrooms & scallions over cheese grits.

## NOLA BBQ Shrimp *and* Grits 14

Shrimp in a classic Worcestershire, butter herb sauce with caramelized pineapple over creamy, cheese grits.

# HANDHELDS

## Cajun Chicken Sandwich |11

Pair it with our Okra +3

## Classic Cheeseburger |10

American, Cheddar, Pepper Jack, Provolone Add-on | Bacon +1

| dressed with shredded lettuce, tomatoes, mayo, pickles & onions |



OUR MARKET HAS ALL YOUR FAVORITES FROM THE BAYOU!

# CUP & A HALF

Cup of any Bayou Favorite

*— and —*

1/2 of any Classic Seafood Po' Boy

12



## SIGNATURE SIDES

Cajun Fries |2 Sweet Potato Fries |3

Cole Slaw |2 Onion Rings |3 Hush Puppies |3

Okra |3 Cajun Potato Salad |3 Side Salad |4

## KIDS MEALS

\$6

*served with fries & cookies*

Shrimp Basket	Hamburger Grilled Cheese	Chicken Tenders
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## DRINKS | 3

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

# SWEETS

Sweet Potato Bread Pudding 5

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

Fried Cheesecake 9

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

Beignet Fries 5

[BROUSSARDSBAYOUGRILL.COM](http://BROUSSARDSBAYOUGRILL.COM)