

Small Plates to Share! Create Your Own Buffet!

BBQ SHRIMP – garlic, wine, onions, peppers, shrooms, in an edible shell	7.25
CAJUN “WHOOPEE PIE” – cornbread & crab with creamy mushroom sauce on side	6.25
CRAB RING – battered onion ring loaded with crab and melted pepper jack cheese	6.75
MUSSELS ‘n GARLIC –1 lb. PEI mussels in a buttery wine sauce with Andouille, tomato, scallions	11.95
LITTLE NECK CLAMS – 1 lb. 11.95 served with jalapeno roll for dippin’ sauce - Tuesday nights - 1/2 price!!	
“PIECE of TAIL” – La. Gator - fried. Sautéed onions, wine, peppers, garlic	MKT.
COMBO SAMPLER – Poppers, sw. pot waffles, blackened chicken, shrimp, onion chips, mushrooms	9.75
PUB FRIES – Heapin’ french fries with scallions, red onion, bacon, cheese, ranch	8.50
HOT ‘N CHEESY CHESAPEAKE CRAB DIP – Topped with panko bread crumbs, baked and served bubbly hot in a ‘Lil casserole with crisp pita points	9.50
QUESADILLAS – 12” flour tortilla, loaded with chicken, cheese, onions, tomato, red onion, scallion	8.95
CHESAPEAKE SEAFOOD NACHOS – baby shrimp and crab, melted cheese, black olives, tomato, onions, jalapeno, bell pepper and sour cream over tri-colored tortilla chips	11.75
SHRIMP IN A CLOUD – garlic mashed, blackened shrimp, frizzled onions, scallions, wasabi drizzle	6.50
SUPER 8 NACHOS – ground beef, cheese, black olives, tomato, onions, jalapeno, bell pep, sour cream	9.50
HUSH PUPPIES – our own famous Southern favorite served with our yummy honey butter	5.95
BIG MAMOU POPPERS – Hand stuffed with cream cheese and bacon HOT, Bayou Ranch dip	4.50
FRIED CHICKEN LIVERS – lightly flour dusted and southern mustard fried	5.25

Wings

Our wings are LARGE and fresh. Dry / Mild / Medium / Hot / Suicide / BBQ / Hot BBQ / Smoky BBQ
Bourbon Street / Garlic Parmesan / Old Bay / Hot Old Bay / Buffalo Ranch / Honey Mustard / Extra Crispy
½ doz.: 4.75; 1 doz: 8.50. Capsaicin Drops .50. Ranch / bleu cheese & celery - .75
Wednesday & Sunday Wings with bev purchase, eat in only: 5.50 doz.

Notice: consuming raw, undercooked meats, seafood, eggs may increase risk of foodborne illness, especially those with certain medical conditions*

Soups, Salads, Pasta and Such!

FRENCH ONION – croutons, pepper jack cheese & frizzled onion	Cup	3.50	Crock	4.50	
SEAFOOD GUMBO – “Real Gumbo” Crawfish, crab, shrimp & white fish	Cup	4.50	Bowl	6.00	
SNAPPER SOUP – An old time tradition! Served w/ sherry	Cup	4.50	Bowl	6.00	
SOUP DE JOUR	Seafood	Cup	4.50	Bowl	5.75
	non-seafood	Cup	3.50	Bowl	4.50
CRAWFISH ÉTOUFFÉE – Tomato base served over rice	Cup	4.50	Bowl	5.50	
	Platter	14.95			
RED BEANS ‘N RICE – Diced ham, smoked sausage	Cup	4.50	Bowl	5.50	
	Platter	11.50			
JAMBALAYA – Chicken w/ smoked sausage, tomato base	Cup	4.50	Bowl	5.50	
	Platter	11.50			

The above platters include choice of slaw or salad & our own jalapeno/onion rolls ‘n garlic spread.

SIDE SALAD – Romaine & leaf greens, Bermuda onions, toms, croutons: 3.50, with entrée add 2.25

BIG BAYOU SALAD – Romaine & leaf greens, shredded cheese, egg, tomatoes, shrooms, bermuda red onion, house-made seasoned croutons.

Add chicken-grilled or buffalo / catfish; blackened or fried / shrimp-blackened or cold - 13.95
grilled steak - 14.95

GLAZED SALMON ROMAINE – brown sugar, worstershire glazed salmon filet over grilled romaine tossed in a tequila/lime vinaigrette 12.95

CAESAR SALAD – tossed with our own seasoned croutons- Add Steak or blackened chicken 14.95

CHICKEN APPLE PECANS ‘N RAISINS – Grilled breast, crunchy apples, pecans, raisins, tomato, red onions, seasoned croutons over chopped romaine & leaf lettuce 13.95

DRESSINGS

House (honey mustard vinegar with poppy seeds) / Ranch / Bayou Ranch / Bleu cheese / Oil & Vinegar
1000 Island / Balsamic Vinaigrette / Raspberry Vinaigrette / Caesar

YOUNGINS’ MEALS - 12 YEARS & UNDER ONLY

Burger- 5.00, add cheese +.50 / Cheese Grilly- 5.00 / Chicken Toes- 5.00 / Shrimps’ Shrimp- 6.00 (steam or fry)
‘Lil Angels’ Pasta-buttered- 4.00 / with sauce- 5.00
Choose: french fries, apple sauce or fruit cup & small drink (milk 3.00)

Consider ordering child’s’ meal first - crayons available. Practice proper “restaurant behavior & volume”

BEVERAGES

Lemon up, Ginger Ale, Cola, Diet Cola, Root beer, Rasp. Sweet Tea, Unsweetened Tea,
Half ‘n Half (Lemonade & Tea), Lemonade. Iced Coffee, Hot Coffee & Teas
Alexes’ Lemonade is all natural with real sugar & supports Children’s’ Cancer*
ONE FREE REFILL WITH EVERY PURCHASE (Excluding milk)

Prudhomme's Signature Dishes

United States farm-raised catfish, gator and crawfish are used in all of our dishes.

The New: CATFISH PRUDHOMME

Crawfish étouffée over rice with blackened Carolina farm raised catfish
(no bones about it!)
with hush puppies and vegetables - 15.95

CATFISH PLATTER

Juicy filet of farm raised blackened catfish served with
sweet potato waffle, french fries and slaw - 14.95

SHRIMP SUNNY

Blackened catfish over a mound of Atlantic crab claw, topped w/ crawfish
étouffée. Choice of blackened or batter-dipped shrimp
Choose salad or slaw - 21.95

HEART OF THE BAYOU SEAFOOD PLATTER

Blackened catfish, buttery garlic shrimp and crawfish, seafood gumbo, fried clam strips,
hush puppies and honey butter, slaw, frizzled onions and house dips - 21.95

TASTE OF THE SWAMP COMBO

Gator 'n frog legs sautéed with onions, peppers, mushrooms, blackened catfish,
crawfish etouffee and hush puppies - 19.95

SWAMPI

"Garlicy" rice stir-fry with mushrooms, onions, peppers, tomatoes, smoked sausage and slaw
Choose meat: steak, chicken - 14.95; veggie - 9.95

CHICKEN 'N SHRIMP NAW'LINS

Plump breast of chicken sautéed with juicy Gulf shrimp in a light
bourbon sauce over seasoned rice - 16.95

CRAB STUFFED FLOUNDER/SOLE

Twin filets stuffed with a generous mound of crab meat finished with a fresh
lemon rind/dill cream reduction over seasoned rice with vegetables - 14.95

THE CLAM DIGGER

1 pound farm-raised Little Neck Clams, beer battered fried clams,
clam chowder, french fries and hush puppies - 14.95

Prudhomme's Signature Dishes

DAVID'S CLASSIC PASTA

Sautéed onions, peppers, mushrooms, cherry tomatoes and smoked sausage,
Cajun cream sauce tossed with penne pasta.
Veggie - 10.95 / Chicken - 12.95 / Shrimp or Steak - 16.95

BAKED MAC 'N CHEESE

Hot and bubbly in a 10" casserole with diced tomato and scallions
garnished with candied bacon, served with a choice of blackened shrimp or chicken and
a crisp garden salad - 14.95
- rotating cheeses ask server for this week flavor -

BIG BUBBA'S COMBO

Clams, mussels, shrimp & smoked sausage tossed with buttery wine 'n garlic,
scallions, red onions, tomatoes, penne pasta. 18.95

Basket Cases

All Basket Cases are deep-fried & served with French fries,
frizzled onions, slaw & dips.

"CHICKEN TOES"

Panko-breaded juicy chicken breast strips served with our own horseradish, sweet basil
dippin' sauce. (Some call 'em fingers...but hey, chickens have no fingers!) - 12.95

BUBBA GUMP'S SHRIMP BOAT BASKET

Hand panko breaded, plump and juicy Gulf Stream shrimp
served with our nippy cocktail sauce - 14.95

HECK OF A HADDOCK

Southern style with seasonings, mustard, hand batter dipped and served
with our own creamy tartar sauce - 14.95

SATCHMO'S FRIED CATFISH

Farm-raised Carolina Catfish! Southern, juicy, mustard fried filet and hush puppies - 14.95
No Bones about it!!

For The Land Lubber

GLAZED & DAZED HAM STEAK

Tavern Ham pan sautéed with a brown sugar pineapple bourbon glaze with mashed potato - 11.95

A-1 SKILLET BURGER

Half pound ground beef sautéed with steak sauce, mushrooms and caramelized onions over garlic mashed potato, side of slaw - 11.95

SAUSAGE 'N PEPPERS

Grilled sausage doused in an onion gravy with caramelized onions & peppers over garlic mashed potato with salad - 12.95

TENDERLOIN TIPS 'N TOAST

Tenderloin tips sautéed in a seasoned, buttery Worcestershire sauce with mushrooms. Served with dry toast points and frizzled onions. - 13.95; with sides add 3.00

PORK DIJON

Pan Sautéed center cut pork loin finished with a Dijon cream & apple sauce
Served over mashed potato with veggie - 13.95

SAUCY SALMON

Pan roasted salmon paired with an brown sugar glaze with fire roasted bell peppers over grilled Romaine tossed with a tequila/lime vinaigrette - 12.95

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Wednesday Wings are 5.50 dozen, with beverage purchase, eat in only
Sunday 5.50 dozen all day, with beverage purchase, eat in only
Check in on Facebook, show your server or bartender for dining discount

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