



APPETIZERS

SHRIMP WONTONS

fresh shrimp, cream cheese and creole seasoning wrapped in gyoza and flash fried; served with mojo sauce **12**

DUCK SPRING ROLLS

served with Thai chili mustard and hoisin sauce **11**

QUESO AND CHIPS

Spicy Cajun cheese, fresh salsa, and bacon served au gratin with sour cream, fried jalapenos, green onions, and homemade tortilla chips **10**
add beef: \$2 - add chicken \$5 - add skirt steak \$8

QUESADILLA

cheddar cheese, jack cheese and green chiles
half: **5** whole: **9**
add beef: \$2 per half - add chicken: \$3 per half
- add skirt steak: \$4 per half

CHEESE CURDS

fried in house seasoned flour and served with gravy and ranch dressing **10**

CHEESE FRIES

fries served with queso and topped with fried jalapenos **8** add gravy: \$2 add bacon: \$2

SOUPS & SALADS

Featuring our very own made-from-scratch dressings:

Creamy Balsamic Vinaigrette (Our House), Comeback, Bleu Cheese, 1000 Island, Ranch, and Honey Mustard.

SHRIMP AND OKRA GUMBO

a classic "Big Easy" style gumbo with dark roux, shrimp and okra - Bowl **10**

SENSATION SALAD

Our original signature salad mixed greens tossed with romano and bleu cheeses in a white wine vinaigrette **6** Large **10**
add fried shrimp and peppers \$7

HOUSE SALAD

Mixed greens, cheddar and jack cheeses, tomatoes, bacon pepper, and cajun croutons **6** Large **10**
add fried shrimp and peppers \$7 add chicken breast \$6

FRIED CHICKEN SALAD

Mixed greens topped with our Creole fried chicken tenders, tomatoes, bacon, egg, two cheeses, and green onions; served with choice of dressing **14**

CAJUN COBB SALAD

Chilled marinated boneless chicken, atop fresh spring mix, cheddar, jack cheese, and parmesan cheeses, bacon, egg, avocado, tomatoes, tossed in our cajun ranch **16**

HARVEST SALAD

mixed greens, candied pecans, dried cranberries, feta, toasted pumpkin seeds, fig vinaigrette **14**

SANDWICHES

PRIME RIB PO-BOY

Certified Black Angus Prime Rib of beef au jus perfectly aged and slowly roasted to seal in natural juices on our New Orleans French bread; served with fries **20**

SHRIMP PO-BOY

Mississippi Gulf shrimp served on toasted French bread with lettuce, tomato, sliced pickles & our seafood remoulade sauce; served with fries **13**

HIGHBALL BURGER

two ground beef patties, mornay, 1000 island, quick pickled cucumbers, lettuce and tomato with fries **14**

BLACKENED CHICKEN SANDWICH

Boneless, skinless chicken breast dusted with Cajun spices and blackened; served with fried onions and topped with pepperjack cheese and fried jalapenos; served with fries **13**

CATCH OF THE DAY SANDWICH

Fresh, never frozen, from the Gulf to you, served with Creole tartar sauce on the side; served with fries or fruit **16**

CHEESEBURGER

two ground beef pattys, cheddar cheese, pickles, onion, lettuce and tomato **12** add bacon: \$2
- add avocado: \$2 - sub Bleu Cheese \$1

ENTREES

SKIRT STEAK TACOS

3 tacos on flour tortillas with jack cheese, caramelized onion and chipotle aioli **17**

PRIME RIB

Certified Black Angus Prime Rib of beef au jus, perfectly aged and slowly roasted to seal in natural juices and served with a side and house salad **36**

RIBEYE

Twelve ounces of choice cut, Certified Black Angus ribeye served with French fried tobacco onions and a side and house salad **36**

ZYDECO CHICKEN

Marinated, grilled chicken breast topped with sauteed andouille, mushrooms and romano cheese in a Cajun cream sauce with choice of side **15**

MARDI GRAS PASTA

Shrimp, red and green bell pepper, onion, and tomato tossed in a Creole cream sauce with fettucini **18**

FRIED SHRIMP

One dozen fresh Gulf shrimp lightly dusted in corn flour and Creole seasonings; served with a choice of side **18**

CATCH OF THE DAY

Lightly seasoned with Creole spices, topped with lemon butter and served with a choice of side and house salad **MP**

BLACKENED CATCH OF THE DAY

Blackened and served atop our Tasso and andouille maque choux and a house salad **MP**

SHRIMP AND GRITS

Fresh Gulf shrimp with bacon, tomatoes, green onions, and mushrooms **18**

CHICKEN TENDER DINNER

Six chicken tenders, grilled or fried and served with fries **13**

SALMON AND BRUSSELS

fresh salmon grilled and served on a bed of sauteed Brussels sprouts with pancetta **MP**

HIGHBALL BOWLS

SKIRT STEAK BOWL

skirt steak, caramelized onion, sauteed mushroom, chipotle aioli, white rice **18**

SHRIMP BOWL

fried rice, sriracha crema, pineapple, wonton, pork belly **16**

ANCHO CHICKEN BOWL

cauliflower rice, cheese, avocado, tomato, cilantro crema **14**

SIDES

· FRIED BRUSSELS · CHEESE GRITS · FRIES · ROASTED POTATOES · GREEN BEANS · SAUTEED CAULIFLOWER RICE ·

CHILDREN'S MENU

CHEESE QUESADILLA

served with fries or fruit **8**

FRIED CHICKEN TENDERS

served with fries or fruit **8**

CHEESE NACHOS

cheese sauce over tortilla chip **7**

DESSERT

WHITE CHOCOLATE BREAD PUDDING 8

CAJETA

vanilla ice cream wrapped in spiced pecans and toasted coconut on top of dulce de leche and topped with whipped cream **8**

DEATH BY CHOCOLATE

home-made chocolate brownie on hot fudge with vanilla ice cream, chocolate sauce, whipped cream and cherry **7**

GIFT CARDS

Buy cards of any amount to enjoy bowling, movies, tiki, great food and creative libations! Ask your server for details!

BEVERAGES

HIGHBALLS

CHERRY COLA

fresh cherry infused whiskey and coke **10**

COSMO HIGHBALL

vodka, citrus cordial, cranberry,
sparkling rose **10**

MISSISSIPPI MULE

vodka, citrus cordial, ginger beer, fresh lime and mint **9**

SIPS ON SIPS ON SIPS

Parish Sips and gin **10**

HOUSE ORIGINALS

KINGPIN

whiskey, benedictine, orange, bitters **10**

GUTTER PUNK

tequila, mezcal, fresh lemon, housemade grenadine **10**

THE DUDE

vodka, coffee infused creme de cacaco, cold brew,
fresh whipped cream **10**

ABOVE PAR

gin, St. Germain, citrus cordial **9**

DRAFT BEER

SOUTHERN PROHIBITION CROWD CONTROL

DIPA, Hattiesburg, MS **8**

SOUTHERN PROHIBITION SUZY B

Blonde, Hattiesburg, MS **7**

DUVEL

Belgian Pale Ale **9**

MICHELOB ULTRA

Lager **6**

MILLER LITE

Lager **6**

PARISH

GHOST IN THE MACHINE

DIPA, Broussard, LA **9**

PARISH SIPS PINOT NOIR/CURRENT

Berliner Weisse, Broussard, LA **9**

BOTTLES AND CANS

HIGH NOON

Watermelon, pineapple, or peach **6**

TRULY LEMONADE **6**

MILLER HIGH LIFE **4**

COORS LIGHT **4**

BUD LIGHT **4**

MILLER LITE **4**

MICHELOB ULTRA **4**

ABITA AMBER

Amber Ale **5**

BELL'S 2 HEARTED

IPA **7**

SOUTHERN PROHIBITION DEVIL'S HARVEST

Breakfast IPA **6**

BRECKENRIDGE VANILLA PORTER

Porter **6**

HEINEKEN

Lager **5**

STELLA ARTOIS

Lager **6**

CORONA

Lager **6**

WINE LIST

WHITE WINE - BY GLASS

SAUVIGNON BLANC

Nobilo - Marlborough **10**

PINOT GRIS

J Vineyards - California **10**

RIESLING

Guntrum Royal Blue - Germany **10**

CHARDONNAY

Novellum - France **10**

Franciscan - Napa Valley **16**

VINHO VERDE

Broadbent - Portugal **8**

SPARKLING

J Vineyards California Cuvee - California **14**

Naveran Cava Brut **13**

RED WINE - BY GLASS

PINOT NOIR

Rainstorm - Oregon **10**

MacMurray Ranch - Central Coast **15**

MALBEC

Gascon - Argentina **10**

MERLOT

William Hill Estate - Central Coast, CA **10**

RED BLENDS

Pedroncelli - Friend's Red - Sonoma County **10**

Perrin Nature - Syrah/Granache - Rhone Valley **10**

Chateau Meillier - Bordeaux **13**

SYRAH

Charles Smith Boom Boom - Washington **12**

CABERNET SAUVIGNON

Red Tree - California **9**

ROSE - BY GLASS

ROSE OF PINOT NOIR

Elk Cove - Oregon **13**

SPARKLING

La Marca - Italy **13**

WHITE WINE - BY BOTTLE

SAUVIGNON BLANC

Outer Sounds, Marlborough NZ **35**

White's Bay, Marlborough NZ **38**

Les Roches, Touraine (Loire Valley) **36**

CHARDONNAY

Brocard Chablis - Domaine St. Clair (375ml) **32**

Pali Charm Acres - Sonoma Coast **52**

Laguna - Russian River Valley **55**

Far Niente- Napa Valley **160**

RED WINE - BY BOTTLE

PINOT NOIR

Cristom (375ml) - Mt. Jefferson **50**

Maysara 3 Degrees - McMinnville, OR **55**

Pali Riviera - Sonoma Coast **52**

Louis Latour - Bourgogne **62**

Justin Girardin Vieille Vignes Santenay **75**

ITALIAN

Coltibuono Chianti **36**

ZINFANDEL

Ridge Lytton Springs (375ml) - Sonoma **70**

CABERNET SAUVIGNON

Louis Martini - Napa Valley **100**