

Appetizers

Praline Chicken - \$8

Fried Chicken bites tossed in a Praline Sauce with Toasted Pecans

Bayou Fuselier Shrimp - \$9

Fried Gulf Shrimp tossed in a Honey Tabasco Sauce

The Little Big Cup's pan fried Crab Cakes - \$16

Two Louisiana, Blue Point Crab Cakes served over fried Eggplant Medallions with our house made Creolaise

Fried Chicken Livers - \$8

Deep fried Chicken Livers atop Toast Points with a Pepper Jelly Glaze

Fried Crawfish Cornbread - \$9

House made Corn Bread with Fried Crawfish Tails and a Bourbon Glaze

Cracklin dusted Mac n Cheese Balls - \$8

served with a Spicy Ranch

Cochon de Lait Fries \$10

Slow roasted, Bourbon glazed Pulled Pork, White Cheddar, Pickled Red Onions & Fried Jalapeños

BBQ Shrimp \$17

Jumbo Gulf Shrimp, flash cooked with Worcestershire Sauce, White Wine, Butter & a House Seasoning served with French Bread

Seafood Nachos \$17

Fresh Gulf Shrimp, Louisiana Crawfish Tails & Coloassal Crab simmered in a Spiced, Creamy Cheese Sauce topped with a Jalapeno Sour Cream over Tortilla chips

Kids Corner:

served with French Fries

Fried Chicken Tenders: \$6 Grilled Cheese: \$5

Corn Dogs (2) \$6 Fried Shrimp : \$7

Soups

Shrimp, Corn & Crab Bisque

Gulf Shrimp, Blue point Crab Meat and Sweet Corn simmered in a buttered cream with Onions, Celery & Peppers

Cup: \$7 / Bowl: \$13

Chicken & smoked Sausage Gumbo

Smoked Sausage & chunks of Chicken breast in a rich dark brown roux, Spicy!

Cup: \$6 / Bowl: \$11

Salads

Seafood Bourbon Salad \$16

Fresh Shrimp, Lump Crab, Crawfish Tails sautéed in a Lemon, Parsley & Garlic Butter over Fresh mixed Greens with Strawberries, Blueberries, Feta Crumbles, Red Onions & toasted Almonds, served with our House, Bourbon dressing

Louisiana, Strawberry Salad \$10

Baby Spinach, sliced Strawberries, Feta Crumbles, candied Pecans & Red Onions served with our House, Bourbon dressing

The Little Big House Salad - \$9

Mixed Greens, Cherry Tomatoes, Cucumbers, Boiled Egg, Red Onions, Avocado, Cheddar & Garlic Croutons

Iceberg Wedge - \$9

Iceberg lettuce, Applewood smoked Bacon bits, Cherry Tomatoes, Red & Green Onions & a House Blue Cheese dressing

Classic Caesar \$9

Crisp Romaine, Shredded Parmesan, Garlic Croutons & a Creamy Caesar Dressing

Creole Caesar \$10

Red Bell Peppers, Chopped Eggs, Olives & a Creole Remoulade

Proteins:

Chicken (grilled or fried) : \$4

Shrimp (Sauteed or Fried): \$5

Sides:

Side Garden Salad \$4 / Side Caesar \$5

French Fries : \$3 / Sweet Potato Fries: \$4

Potato Salad : \$4 / Pork & Sausage Jambalaya : \$7

Salad Dressings:

Bourbon Vinaigrette, Blue Cheese, Ranch & Classic Caesar

Entrees

Sautéed Seafood Tower \$25

Seared Red Snapper, Crab Cake, Shrimp, Crawfish Tails & Oysters with a grilled Eggplant Medallion over a Creole, Buttermilk Cole Slaw.

Crab Stack \$23

Two Louisiana, Blue Point Crab Cakes over fried Eggplant Medallions topped with Crawfish Etouffee & Fried Gulf Shrimp

Crab Stack 2.0 \$26

Fried soft shell Crab atop a Crab Cake with a fried Eggplant Medallion topped Crawfish Etouffee garnished with Fried Gulf Shrimp

Blackened Catfish with Crawfish Etouffee \$22

Blackened Catfish Filet topped with Crawfish Etouffee served over White Rice garnished with Fried, Louisiana Crawfish Tails with Potato Salad

Classic, Louisiana Seafood Fettuccine \$23

Gulf Shrimp, Louisiana Crawfish Tails & Lump Crab Meat with hints of local smoked Sausage simmered in a Buttered, Cream sauce with Onions, Celery & Peppers served over Fettuccine noodles garnished with Parmesan and a Green Onion confetti

Fried Catfish Plate \$16

Fried Catfish Filet, Cheddar & Sweet Corn Hush Puppies with a Creole, Buttermilk Cole Slaw served with a Caper, Tartar Sauce

Seafood Loaded Baked Potato \$17

Gulf Shrimp simmered in a cheesy, cream sauce topped topped with Fried Louisiana Crawfish Tails & a Jalapeño Sour Cream served with a side, Garden Salad

Praline Chicken & Waffles \$15

Fried Chicken strips tossed in our house made Praline Sauce over Belgian Waffles garnished with toasted Pecans

Surf N Turf Burger \$17

Bourbon glaze, roasted Prime Rib Slices, Fried Gulf Shrimp, Smoked Gouda, Crispy Onions, Lettuce, Tomatoes, Dijon on a Brioche Bun with Garlic Jam Fries

Cajun Kevin Po Boy \$17

The Cypress- Knee studded Atchafalaya inspires our signature house Po Boy. Toasted French Bread- hollowed out - stuffed with sauteed Gulf Shrimp, Lump Blue Point Crab meat, Louisiana Crawfish tails & Andouille Sausage simmered in our mixed Pepper, Parmesan, Butter & Cream reduction

Cracklin dusted Mac N Cheese Burger \$17

Deep Fried Mac n Cheese buns dusted in fried Hog Cracklins with a 100% Beef, flame grilled Burger patty, Garlic Mayo, Green Leaf Lettuce, Tomatoes & Bacon served with Onion Fries.

Little Big Burger \$13

100% Beef, flame grilled Burger patty layered with Cheddar, Bacon, Onions, Tomatoes, Pickles, Lettuce & Garlic Mayo on a Brioche Bun with French Fries
Add ons: Jalapenos: 99c/Fried Egg: \$1.49/Grilled Onions: 99c/Mushrooms: \$1.49

Cochon de Lait Sandwich \$12

Roasted pulled Pork, Sweet Bourbon glaze, Bacon, Jalapeno Slaw, Roasted Garlic Mayo atop French Bread with French Fries

Fried Chicken Club \$13

Fried Chicken Breast layered with Pepper-jack Cheese, Leaf Lettuce, Tomatoes & Bacon with Garlic Mayo on a Brioche Bun with house Garlic Jam & Parsley French Fries

Fried Redfish Club \$15

Fried Redfish Filet served on a Brioche Bun with a Spicy Tartar Sauce with mixed greens, Tomatoes, Red Onions and Bacon with house Garlic Jam & Parsley French Fries

Prime Rib Po Boy \$12

Blackened Prime Rib Slices with sautéed Peppers & Onions, Pepper-jack Cheese & Garlic Mayo on French Bread served with house Garlic Jam & Parsley French Fries

BLTA \$11

Bacon, Green leaf Lettuce, Tomatoes, Avocado Slices & Garlic Mayo on Texas Toast served with French Fries

Steaks:

12 oz Rib Eye \$29

Certified Angus Beef Rib Eye broiled in a Garlic Butter over a White Truffle Mashed Potatoes with a side Garden Salad

Surf n Turf: Crawfish stuffed Rib Eye \$38

10 oz hand cut Rib Eye, broiled in Garlic Butter with a signature Crawfish stuffing over White Truffle Mashed Potatoes topped with a Crawfish, Spinach Madeline

Surf N Turf: Jumbo Shrimp & Ribeye \$39

10 oz hand cut Rib Eye, topped with Jumbo Shrimp in White Wine, Butter & Garlic over Truffle Potatoes with Roasted Asparagus

Our Customer's Health & Satisfaction is of the utmost importance to us. Please notify your server of any allergies or dietary restrictions
Fried menu items are fried in Vegetable Oil.