

## 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 - \$18

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 - \$9

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 \$18

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

### Seafood Nachos \$19

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

### Cajun Fried Mushrooms \$9

with a Truffle, Ranch dipping sauce

### 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 in a rich dark brown roux, Spicy!Cup:

\$6 / Bowl: \$11

## Salads

### Seafood Bourbon Salad \$17

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 & House Blue Cheese dressing

### Classic Caesar \$9

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

### Protein Additions:

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 \$29

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

### Crab Stack \$26

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

### Crab Stack 2.0 \$29

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

### Fried Seafood stuffed Bell Pepper \$20

Battered & deep fried Bell Pepper stuffed with a savory Gulf Shrimp & Louisiana Crawfish stuffing topped with Lump Crab in a Creole, Cream sauce, served with a side garden Salad

### Classic, Louisiana Seafood Fettuccine \$26

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 \$18

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

### Seafood Loaded Baked Potato \$19

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 \$17

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 \$19

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 \$13

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 \$30

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 \$39

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