

Appetizers

Praline Chicken - \$/.

Fried Chicken bites tossed in a Praline Sauce with Toasted Pecans

Bayou Fuselier Shrimp - \$//

Fried Gulf Shrimp tossed in a Honey Tabasco Sauce

The Little Big Cup's pan fried Crab Cakes - \$17

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

Fried Chicken Livers - \$/.

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

Fried Crawfish Cornbread - \$/0

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

Cracklin dusted Mac n Cheese Balls - \$/.

served with a Spicy Ranch

Cochon de Lait Fries \$1/

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

BBQ Shrimp \$16

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

Seafood Nachos \$0.

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: \$7 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: \$6 / Bowl: \$12

Chicken & smoked Sausage Gumbo

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

\$5 / 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 - \$//

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

Iceberg Wedge - \$//

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

Classic Caesar \$//

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

Protein Additions:

Chicken (grilled or fried) : \$6

Shrimp (Sauteed or Fried): \$6

Sides:

Side Garden Salad \$5 / Side Caesar \$6

French Fries : \$5 / Sweet Potato Fries: \$6

Potato Salad : \$5 / Pork & Sausage Jambalaya : \$9

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 \$22

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 \$28

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 \$22

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 \$18

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

Surf N Turf Burger \$19

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 \$22

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 \$35

Hand Cut, Flame grilled 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 \$45

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 \$40

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