

## *Appetizers*

### **Praline Chicken - \$11**

Fried Chicken bites tossed in a Praline Sauce with Toasted Pecans

### **Bayou Fuselier Shrimp - \$12**

Fried Gulf Shrimp tossed in a Honey Tabasco Sauce

### **The Little Big Cup's pan fried Crab Cakes - \$19**

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

### **Fried Chicken Livers - \$10**

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

### **Fried Crawfish Cornbread - \$13**

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

### **Cracklin dusted Mac n Cheese Balls - \$10**

served with a Spicy Ranch

### **Cochon de Lait Fries \$11**

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

### **Fried Green Tomatoes \$19**

Fried Green Tomatoes tossed in a house made Pepper Jelly sauce with Fried Gulf Shrimp, Louisiana Crawfish Tails & Feta Crumbles

### **Seafood Nachos \$22**

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 \$10**

with a Truffle, Ranch dipping sauce

### **Kids Corner:**

served with French Fries

Fried Chicken Tenders: \$9

Grilled Cheese: \$7

Corn Dogs (2) \$8

Fried Shrimp : \$9

## *Soups*

### **Shrimp, Corn & Crab Bisque**

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

Cup: \$9 / Bowl: \$14

### **Chicken & smoked Sausage Gumbo**

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

\$8 / Bowl: \$13

## *Salads*

### **Seafood Bourbon Salad \$19**

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 \$13**

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

### **The Little Big House Salad - \$12**

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

### **Iceberg Wedge - \$13**

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

### **Classic Caesar \$12**

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

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 Fish Plate \$18**

Fried Redfish 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

### **Chicken Fried Steak \$25**

House battered fried Ribeye topped with a Creole Crawfish Gravy served with Garlic Mashed Potatoes and Roasted Green Beans

### **Seafood Enchiladas \$29**

Flour Tortillas filled with a Creamy, Cheesy Seafood mix of Shrimp, Crab and Crawfish topped with a Pepper Jack Cream sauce, Fried Crawfish Tails and diced Roma Tomatoes served with Jalapeno Sour Cream

### **Cajun Kevin Po Boy \$25**

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 \$18**

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

### **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

### **NY Strip \$49**

Cajun Black Skillet NY Strip topped with Gulf Shrimp, Louisiana Crawfish Tails and Lump Crab over Bacon Fat Mashed Potatoes.

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.