

# BIG EASY CUISINE

## »→ APPETIZERS ←«

### BEER CHEESE FONDUE \$8.95

A warm and rich Creole beer cheese dip. Served with grilled baguette. Made with locally brewed amber ale.

### SMALL MAC-N-CHEESE \$6.95

A smaller portion of our Mac-n-Cheese  
... Add ons are available and highly recommended  
...

### GATOR BITES \$12.95

Buttermilk marinated gator tail, breaded and fried. Served with honey habanero remoulade.

### GARLIC BREAD \$4.95

Grilled French baguette, brushed with garlic butter and topped with melted Gruyere and White Cheddar.

### CAJUN POPCORN \$10.95

Louisiana crawfish tails, fried in a green chili batter and served with house made cocktail sauce.

### VOODOO FRIES \$10.95

Louisiana Gold potatoes, thick cut and fried. Topped with Cajun cheese sauce, andouille, applewood smoked bacon and chives.

### BOUDIN BALLS \$10.95

Our take on a Cajun classic. Spiced pork sausage and dirty rice rolled into balls and deep fried to perfection.

... Served with our sweet Creole Mustard ...

### CAJUN WINGS \$10.95

10 Jumbo wings seasoned with our house cajun seasoning, baked, then fried to crispy perfection. Served with celery, Ranch or Bleu Cheese dressing. Order em` dry rubbed or tossed in your favorite wing sauce.

... Wing Sauces: Mild, Hot, Jack Daniels honey BBQ, Garlic Parmesan, or Teriyaki. ...

## »→ OYSTERS ←«

### BIG EASY OYSTERS ON THE HALF SHELL

Seasonal oysters from the Gulf Coast. Shucked and served with fresh horseradish, cocktail, lemon and saltines. Enjoy while supplies last.

... Market Price ...

### THE BIG EASY ROCKEFELLER \$13.95

Fresh harvested oysters on the half shell, char-grilled with garlic butter, spinach and white cheddar, broiled to perfection! half dozen.

### BAYOU CITY OYSTERS \$14.95

Our take on baked oysters, char-grilled and topped with Cajun butter crawfish, white cheddar and spicy chili pepper. Half dozen.

## »→ GREENS ←«

### EASY'S CAESAR SALAD \$8.95

Fresh heart of romaine, classic Caesar dressing, shaved Parmesan and Cajun croutons.

### OUR HOUSE, IN THE MIDDLE OF... \$8.95

Organic Arcadia mixed heart of Romaine, red onions, tomatoes and seedless cucumber slivers. Topped with Cajun croutons, applewood smoked bacon and Parmesan.

## »→ BOURBON ST. SANDWICHES ←«

### FRIED TOMATO B.L.T.

Locally sourced tomatoes, fried and served on butter toasted brioche with romaine lettuce, Applewood bacon and mayo.

### SHRIMP PO' BOY \$13.95

A generous portion of fresh gulf shrimp, cooked in our Cajun red sauce. Served on toasted baguette fresh lettuce, tomato and champagne aioli.

... Served with Cajun Fries ...

### BAYOU BURGER \$13.95

Ground fresh tenderloin and ribeye, grilled to temperature. Topped with tomato bacon jam, melted mozzarella and garlic aioli on a buttery brioche bun.

... Served with Cajun fries ...

### STEAK PO' BOY \$14.95

Chef chose only the best for this one! USDA Prime certified steak filet tips. Sautéed onions and peppers deglazed with Sailor Jerry rum. Finished with mozzarella and garlic aioli on a toasted baguette.

... Served with Cajun Fries. ...

### TOASTED PB&J \$6.95

Brioche bread, toasted with brown sugar, grape preserves and creamy peanut butter. Accented with a strawberry coulis. A street favorite!

### MUFFULETTA \$13.95

A New Orleans classic! This massive sandwich is stuffed with salami and capicola, spicy giardiniera, olive tapenade and mozzarella cheese finishes this delight!

... Bring an appetite... ...

## »→ 7TH AVENUE MACS ←«

### MAC-N-CHEESE \$10.95

Creamy bechamel, gruyere and white cheddar cheese tossed with cavatappi pasta. Garnished with Cajun breadcrumbs and chives.

... Get creative and choose an add-on to spice up this classic! ...

### STEAK AND MUSHROOM MAC \$13.95

Seared steak, sautéed crimini mushrooms tossed in our classic Mac n Cheese. Garnished with chives and cajun bread crumbs.

### CRAW-DADDY MAC \$14.95

Crawfish, sautéed in house Cajun butter with caramelized onion and diced habanero, tossed in our classic Mac n Cheese. Garnished with cajun bread crumbs and chives.

Consumer information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should probably eat oysters fully cooked. If unsure of your risk, consult a physician. Section C61-4.010(8), Florida Administrative Code

## »→ MAINS ←«

### **JAMBALAYA** \$16.95

Andouille sausage, gulf shrimp, trinity and Cajun red sauce mixed in with our scratch Louisiana dirty rice.

### **CRAWFISH ÉTOUFFÉE** \$15.95

Shrimp and crawfish sautéed with the holy trinity, in our Cajun Red sauce with a touch of cream and served over dirty rice. A Louisiana classic done simply and tasty!

### **GUMBO** \$12.95

Traditional style Cajun gumbo with chicken, andouille and okra mixed with Louisiana dirty rice

### **NOT YOUR MAMA'S MEATLOAF** \$13.95

A classic blend of beef and pork, baked and seared. Served with sautéed spinach and garlic. Topped with mozzarella, bayou gravy and caramelized onions.

### **DRUNKEN CAJUN** \$13.95

Our local bird is brining in two unique IPA's and grilled. Served with dirty rice and our southern season vegetable, and finished with tomato-onion chutney.

*... The alcohol cooks out, so this doesn't count as a beer. ...*

## »→ SWEETS ←«

### **BEIGNETS** \$7.95

Light and airy fried dough served with strawberry coulis, caramel and chocolate sauce.

### **PECAN PIE A LA MODE** \$10.95

Pecan pie served with slow churned cinnamon ice cream.

## »→ ADD-ONS ←«

### **CRAWFISH TAILS** \$6.95

### **USDA PRIME FILET TIPS** \$5.95

### **ANDOUILLE SAUSAGE** \$3.95

### **CAJUN GRILLED CHICKEN** \$3.95

### **GULF SHRIMP** \$5.95

## »→ SIDES ←«

### **CAJUN FRIES** \$4.95

### **SOUTHERN MEDLEY OF VEGETABLES** \$4.95

### **LOUISIANA DIRTY RICE** \$3.95

### **SIDE SALAD** \$5.95

*... Choose house or caesar ...*

# BRUNCH

## »→ AVAILABLE SATURDAY & SUNDAY ONLY 11PM-4PM ←«

### **7TH AVENUE BENEDICT** \$12.95

Tasso ham, poached egg, southern style biscuits, andouille sausage bechamel.

### **SHRIMP AIN'T EASY** \$14.95

Cajun spiced shrimp, smoked gouda grits, andouille bechamel  
*... Add an egg your way \$1 ...*

### **FRIED TOMATO BLT** \$8.95

Locally sourced tomatoes, fried and added onto butter toasted brioche with romaine lettuce, Applewood bacon and mayo.

### **CITRUS FRENCH TOAST** \$10.95

Thick cut Brioche, fresh whipped ricotta, and maple syrup. Brightened with a hint of citrus.

### **THE BARON & THE HASH** \$11.95

Seasonal sautéed root vegetables and rum glazed andouille sausage brought together in true bayou fashion!

### **THE ROOSTER** \$8.95

2 eggs your way, andouille sausage or Tasso ham, smoked gouda grits.

## »→ BRUNCH SIDES ←«

### **SMOKED GOUDA GRITS** \$3.95

### **ROOT HASH** \$4.95

### **SOUTHERN MEDLEY OF VEGETABLES** \$4.95

### **FRESH FRUIT**

Consuming raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity maybe added to parties of six to greater.