

Gluten Free Menu

Gettin Going

Oysters on the Half Shell

Ask your server for tonight's variety,
Served with creole cocktail and fresh
horseradish mignonette

Oysters Each -2.00
Half Dozen - 10.00
Full Dozen - 18.00

Black & Blue Ahi Tacos

4 baby seared ahi tacos, jicama slaw,
wasabi-avocado crema, pickled ginger 8.95

N.O. La B.L.T Wedge

Chilled iceberg, hickory smoked bacon, chunky
bleu cheese dressing, sweet cherry tomatoes
(order without croutons) 6.50

Baby 'Bercier' Salad

Mixed field greens, cucumber, carrot, red onion,
tomato, champagne vinaigrette 6

Warm Napa Cabbage Salad

Hickory smoked bacon, mushrooms, bleu
cheese, and a warm red wine vinaigrette
(order without croutons) 7

French Quarter Caesar

romaine, roasted balsamic onions, avocado,
parmesan, garlic-anchovy dressing
(order without croutons) 6.50

Entrée-Voo

Spicy Seafood Jambalaya

Cajun spices, roasted tomatoes, crushed garlic, Holy Trinity, Andouille
sausage, Tasso ham, sweet gulf shrimp, and salmon finished with a spicy
piquant 16.95

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Creole Shrimp

Gulf shrimp sautéed with crushed garlic, white wine, Creole spice and
roasted tomato shrimp stock with pearly white scallion basmati rice 17.95

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Saucy's Seafood Enchiladas

2 crawfish, rock shrimp, salmon, and crab enchiladas with tomatillo salsa,
crema, melted Oaxacan cheese with black beans & pearly white rice 14.95

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Sweet Corn and Cherry Tomato Risotto

Creamy arborio rice, sweet white corn, asparagus finished with a
roasted cherry tomato chimichurri relish 13.95 add gulf shrimp 17.95

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Nawlin's 'Black Cat'

Blackened catfish on a bed of soft sexy grits, Creole-spiced blue lake
beans, crawfish beurre blanc 16.95

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King Creole Salmon

Pan seared Creole spiced pacific king salmon, Yukon gold potato and
spinach hash, and Argentinian chimichurri sauce 17.95