



 **NOLA**
Southern Grill



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DRAFT BEER

Bud Light
 Michelob Ultra
 Parish "Envie" IPA
 Elysian "Space Dust" IPA
 Cnarly Barley "Korova"
 Tin Roof "Blonde"
 Angry Orchard Cider

DOMESTIC
 SM 3.00
 LG 4.00
IMPORT
 SM 4.50
 LG 5.50

BOTTLED BEER

DOMESTIC 3.50 | IMPORT 4.25

Abita Amber
 Abita Purple Haze
 Blue Moon
 Coors Light
 Budweiser
 Bud Light
 Corona
 Dos Equis

Guinness
 Heineken
 Michelob Ultra
 Miller Lite
 O'doul's
 Stella Artois
 Samuel Adams
 Yuengling

SPECIALTY DRINKS

PAIN KILLER

Rum, pineapple & orange juices, piña colada. 11.99 Add a Bumbu Kicker 4.99

STRAWBERRY FIZZ FEST

Refreshing mix of vodka, strawberry purée, sour & spruce. 11.99

BAYOU PUNCH

Our twist on a rum punch! Rum, peach schnapps, blue curacao, pineapple & orange juice. 11.99

THE VOODOO

Colorful layered cocktail with rum, coconut rum, pineapple, sour & melon. 11.99

NEW ORLEANS HURRICANE 11.99

NOLA BLOODY MARY 9.99

CUCUMBER ORANGE MARGARITA

Sauza silver, agave nectar, sweet and sour, muddled cucumber and oranges. 11.99

NOLA MARGARITA

Small 6.99 Large 10.99

NEW ORLEANS ICED TEA

Our version of the classic Long Island tea 10.99

FROZEN DRINKS

DAIQUIRS

Strawberry, mango, or peach. 11.99

MUDSLIDE 11.99

PIÑA COLADA 11.99

WINES

REDS

House Merlot	6	20
House Cabernet	6	20
House Pinot Noir	6	20
Menage a Trois, Red Blend		30

WHITES

House Chardonnay	6	20
House Moscato	6	20
House Riesling	6	20
White Zinfandel	5.5	18
House Pinot Grigio	6	20

SPARKLING

House Champagne	5	18
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BACKWOODS BLACKENED CHICKEN SALAD



RANCHERO WRAP

APPETIZERS

SPINACH & ARTICHOKE DIP

A creamy blend of spinach, artichokes, and Parmesan cheese, served with floured tortilla chips. 10.99

Toppings: Sautéed Crawfish 2.00

Sautéed Mushrooms 1.00

Lump Crabmeat 4.00

JACKED UP FRIED PICKLES

Buttermilk marinated sliced pickles battered, cooked golden brown, served with Cajun Ranch dipping sauce and topped with Pepper Jack cheese 6.99

LOADED CHEESE FRIES

Our Cajun fries topped with homemade cheese sauce, Cheddar and Monterey Jack cheeses, bacon and green onions. Served with our Cajun Ranch dipping sauce. 8.99

Add Roast Beef Debris 1.50

ZYDECO SHRIMP

Lightly fried Gulf Shimp tossed with our homemade zesty sauce. 9.99

GATOR BITES

Tender gator tail meat from Southern Louisiana dusted in our Cajun cornmeal, fried crispy, served with our Cajun Ranch dipping sauce. 11.99

THICK CUT ONION RINGS

Freshly cut, hand battered to order and served with BBQ and Honey Mustard sauces. 7.99

FRIED MUSHROOMS

Hand breaded, deep fried and served with Cajun Ranch. 6.99

CRABCAKES

Two pan seared lump crab cakes served with Remoulade sauce 14.99

BOUDIN EGGROLL

Boudin, wrapped into an eggroll, deep-fried and served with pepper jelly. 10.99

SOUPS & SALADS

CORN & CRAB BISQUE

cup 5.99 bowl 8.99

SEAFOOD GUMBO

cup 5.99 bowl 8.99

SOUP OF THE DAY

cup 4.99 bowl 7.99

SIDE SALAD

Mixed greens with tomato, red onions, croutons, cucumber, shredded carrot, choice of dressing. 3.99

SIDE CAESAR SALAD

Fresh cut Romaine, croutons, tossed with Caesar dressing. 3.99

HOUSE SALAD

Mixed greens, cucumber, tomatoes, red onion, Cheddar cheese, croutons, choice of dressing. 8.99

Add Grilled Shrimp 3.99

Grilled Chicken 2.99

CAESAR SALAD

Crisp Romaine lettuce tossed with Caesar dressing, homemade croutons, finished with Parmesan cheese. 9.99

Add Grilled Shrimp 3.99

Add Grilled Chicken 2.99

BACKWOODS BLACKENED CHICKEN SALAD

Blackened chicken breast atop leafy mixed greens finished with candied pecans, sliced tomato, cucumber, shredded carrots, avocado, Cheddar and Monterey Jack cheeses. Your choice of dressing. 13.99

GULF SHRIMP SALAD

Choose fried or sautéed Gulf shrimp, served over mixed greens, tomato, cucumber, red onion, mixed cheese and our Remoulade dressing. 13.99

SANDWICHES & WRAPS

Served with French Fries.

CHICKEN CAESAR WRAP

Romaine lettuce, Parmesan cheese, creamy Caesar dressing, grilled chicken. 11.99

RANCHERO WRAP

Grilled chicken, lettuce, tomato, bacon, Cheddar cheese, ranch dressing. 11.99

CAJUN WRAP CRAWFISH OR SHRIMP | FRIED OR GRILLED

Shredded lettuce, tomato, Cheddar & Monterey Jack cheeses, Cajun Ranch dressing. 12.99

PULLED PORK SANDWICH

Slow cooked pulled pork, BBQ sauce, bacon, Pepper Jack cheese on a toasted bun. 11.99

MARDI GRAS WRAP

Fried chicken strips, red beans, chicken and sausage jambalaya. 12.99

SIDES

All Sides 3.49

French Fries

Homemade Fried Okra

Jambalaya

Seasonal Veggies

Garlic Potato Wedges

Red Beans

Mac n' Cheese

Hushpuppies

Side Salad

Side Caesar

BURGERS

Burgers are one half pound patties (8oz) served dressed with lettuce, tomato, onion & pickles. Served with French Fries.

THE ALL AMERICAN

Seasoned and grilled, smothered with our homemade cheese sauce. 11.49

OLD SMOKE HOUSE BURGER

Our burger topped with slow roasted pulled pork, BBQ sauce, bacon and Cheddar cheese. 12.99

NOLA BURGER

Grilled and topped with Pepper Jack cheese and a Crawfish Au Gratin sauce. 12.99

N'AWLINS PO-BOYS

All Po-Boys served dressed with Tartar Sauce, Lettuce, Tomato and Pickles.

Served with French Fries

	half	whole
FRIED GULF SHRIMP	9.99	13.99
CRISPY FRIED FISH	9.99	14.99
FRIED OYSTERS	12.99	18.99
FRIED ALLIGATOR	11.99	17.99
ROAST BEEF	9.99	14.99
PULLED PORK	9.99	12.99

SEAFOOD PLATTERS

All platters served with French Fries, Hush Puppies, 2 Fried Onion Rings, French Bread, Cocktail and Tartar Sauce.

Add a fried soft shell crab to any platter for 6.99

Add cup of Gumbo to any platter for 4.99

FRIED SHRIMP PLATTER 17.99

CRISPY FISH PLATTER 17.99

SEAFOOD PLATTER 26.99

Fried shrimp, oysters, fish, crabcake, hushpuppies, onion rings and French bread.



CONSUMER INFO: There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

ENTRÉES & PASTA

SHRIMP AND GRITS

Tender jumbo Gulf shrimp, sautéed in a light cream sauce, with bell peppers and mushrooms, ladled over cheese grits. 17.99

SHRIMP ETOUFFÉE

A New Orleans favorite served with white rice. 14.99

GRILLED OR PANÉED CHICKEN ALFREDO

Your choice of grilled or panéed chicken, tossed in a Penne pasta with our homemade Alfredo sauce. 14.99

LOADED BBQ CHICKEN

Chargrilled chicken, BBQ sauce, bacon, Cheddar and Monterey Jack cheeses. Served with garlic potato wedges and seasonal veggies. 14.99

JASON'S CHICKEN PARMESAN

Panéed chicken breast, deep fried, placed over Angel Hair pasta tossed in Marinara, topped with Pepper Jack cheese and Alfredo sauce. 13.99

TRADITIONAL RED BEANS & RICE

Creamy red beans and rice with smoked sausage. 11.99

CRABCAKE AND SHRIMP PASTA

Sautéed shrimp, cajun cream sauce and Angel Hair pasta, topped with two pan seared lump crab cakes. 19.99

CAJUN CHICKEN & MUSHROOMS

Grilled chicken breast topped with sautéed mushrooms, shrimp and a Cajun cream sauce. Served with seasoned potatoes. 15.99

CAJUN CHICKEN PASTA

Grilled chicken, sauteed mushrooms, Penne pasta, Cajun cream sauce. 14.99

SEAFOOD PASTA

Sautéed shrimp and crawfish, seafood Alfredo sauce, Angel Hair pasta, topped with green onions and Parmesan cheese. 17.99

CHOPPED STEAK

Served over white rice, pan seared beef topped with caramelized onions, sautéed mushrooms, and roast beef gravy. 12.99

TASTE OF NOLA

Jambalaya, red beans & rice with smoked sausage and shrimp etouffée. 14.99

SHRIMP OR FISH TACOS 12.99

(2) Fried or grilled. Served with French Fries, cajun tartar sauce, pico de gallo, shredded cabbage.



FRESH FISH

PAN SEARED REDFISH

Pan seared and topped with herb butter, served with garlic potato wedges and seasonal veggies. 19.99 **Add Shrimp Etouffée 2.95**
Add Cajun Cream with Sautéed Shrimp 2.95

FLOUNDER FLORENTINE

Grilled flounder, topped with a florentine sauce and sliced mushrooms. Served with garlic potato wedges and seasonal veggies. 21.99

STUFFED CATFISH

Two catfish filets stuffed with a crabcake, pan seared and topped with cajun cream, served with garlic potato wedges. 19.99

BOILED CRAWFISH (Seasonal)

Boiled to order, served with lemon. Market Price



OYSTERS

ON THE HALF SHELL ½ dozen 10.99 | full dozen 17.99

CHARBROILED ½ dozen 13.99 | full dozen 23.99

Oysters on the half shell, charbroiled with our special blend of Parmesan cheese and herb butter.

DESSERTS

CHEESECAKE 6.99

Topping \$1.00 extra: chocolate, caramel or strawberry

BREAD PUDDING

Homemade bread pudding topped with warm praline sauce. 6.99

BROWNIE

Our homemade brownie, served in a goblet layered with vanilla ice cream, topped with whipped cream, cherry, chopped nuts and chocolate & caramel sauce. 6.99

KIDS MENU

FRIED CHICKEN TENDER 7.95

FRIED SHRIMP 7.95

HAMBURGER 9.95

GRILLED CHEESE

Served with one side: French Fries or celery sticks. 7.95

LUNCH

MONDAY - FRIDAY • 10:30AM - 4:00PM

SOUP OF THE DAY & HOUSE SALAD COMBO 9.99

CHICKEN CAESAR WRAP

Romaine lettuce tossed with Parmesan cheese, creamy Caesar dressing and grilled chicken. 10.99

RANCHERO WRAP

Grilled chicken, wrapped in a flour tortilla with lettuce, tomato, bacon, Cheddar cheese, ranch dressing. 10.99

\$7.99 PO-BOYS

6 inch Po-Boy served dressed with Lettuce, Tomato and Pickles.

CHOICE OF:

Shrimp • Fried Fish • BBQ Pulled Pork • Roast Beef
Chicken Parmesan • French Fries with Gravy

Add French Fries for 99¢

TRADITIONAL RED BEANS & RICE

Creamy red beans & rice with smoked sausage. 10.99

GRILLED OR FRIED CHICKEN ALFREDO

Your choice of grilled or fried chicken served with Penne pasta tossed in our homemade Alfredo sauce. 11.99

CHOPPED STEAK

Served over white rice, topped with caramelized onions, sautéed mushrooms and roast beef gravy. 10.99

SHRIMP OR FISH TACOS

Two traditional shrimp or fish tacos, fried or grilled. Served with Cajun tartar sauce and French Fries. 11.99

JASON'S CHICKEN PARMESAN

Panéed breaded chicken breast, placed over Angel Hair pasta tossed in Marinara, topped with Pepper Jack cheese and Alfredo sauce. 10.99

BREAKFAST

SATURDAY & SUNDAY • 9AM - 2PM

TRADITIONAL EGGS BENEDICT

Two eggs poached on top of grilled croissants, sauteed spinach, smoked ham, topped with Cajun cream sauce. Served with hashbrown casserole and cheesy grits. 14.99

"CRABCAKE" EGGS BENEDICT

Two eggs poached on top of grilled croissants, sauteed, spinach, topped with Cajun cream sauce, Served with hashbrown casserole, cheesy grits. 16.99

"FRENCH QUARTER" OMELET

Three-egg and cheese omelet, topped with New Orleans shrimp Etouffée sauce. Served with hashbrown casserole, cheesy grits, toast. 14.99

BLACKENED SHRIMP EGGS BENEDICT

Two eggs poached on top of grilled croissants, sauteed, spinach, blackened shrimp, topped with Cajun cream sauce. Served with hashbrown casserole and cheesy grits. 14.99

SUNRISE SHRIMP & GRITS

Sliced mushrooms, bell peppers and medium Louisiana Gulf shrimp sauteed in our Cajun cream sauce ladled on top of cheesy grits. 14.99

BELGIAN WAFFLE OR NOLA PANCAKES

Belgian waffle or three fluffy pancakes cooked golden brown, topped with maple syrup, powdered sugar, whipped cream, and your choice of strawberries, pecans, bananas foster sauce or chocolate chips. 10.99

NOLA BREAKFAST PLATE

Three eggs cooked to order. Serve with toast, hashbrown casserole, cheesy grits, and your choice of bacon, ham or sausage patties. 11.99

BREAKFAST BOWL

Combination of scrambled eggs, hashbrown casserole, mixed cheese, bacon, ham, and sausage, toast. 10.99

JASON'S FRIED CHICKEN & WAFFLES

Belgian waffles (Four pieces) cooked golden brown, topped with maple syrup, powdered sugar, whipped cream, fried chicken strips. 11.99

SCRAMBLED EGG SANDWICH

Choice of white or wheat toast, three scrambled eggs, mixed cheese. 5.99

A LA CARTE

CHEESY GRITS

HASHBROWN CASSEROLE 3.49

ORDER OF TOAST .99

ONE BUTTERMILK PANCAKE

Syrup, powdered sugar. 2.99

ONE EGG with bacon or sausage, toast. 5.99

TWO EGGS with bacon or sausage, toast. 6.49

EGGS IN THE BASKET

Two eggs cooked to order in the center of grilled white or wheat bread, hashbrowns and cheesy grits. 8.99

Coffee (Regular or Decaf), Iced Tea (Sweet or Unsweet), Milk, Sodas or Orange Juice
Mimosas - Champagne or Poinsettia by the glass - \$3.99 Unlimited \$19.99