



Sports Pub & Grill

# Kick Starters



## Gumbo

Our Specialty! Made fresh with andouille sausage, chicken. Simply the best of New Orleans.

Cup 3.45 Bowl 4.45

\*or add to any item for \$1.95

## Crawdad Tails

Seasoned with rajun cajun flavor and tossed in flour before they are flash fried. 6.95

## Chicken Tenderloins

For the less daring of us...five strips of chicken breast meat. 7.45

## Grouper Tenders

Premium hand cut Grouper tenders lightly dipped and dusted. 9.45



## Gator Bites

Blackened or southern fried alligator bites served with lemon aioli. 7.95

## Bayou Sampler

A sampling of our Voodoo Wings, Gator Bites, Calamari, and Mozzarella Cheese Sticks served with corn bread. 9.95

## Shrimp Tenders

Cajun dusted and served with fresh aioli sauce. 8.45

## Fried Oysters

Cornmeal dusted and fried 'til golden. Served with fresh cocktail sauce. 8.45

## Seasoned Fries

A hearty basket of crispy golden waffle fries. 2.95



## Layered Tex Mex Dip

Six delicious layers of bean dip, cheese, seasoned sour cream, green onion, tomato, and black olives. Served warm with a mess of tortilla chips. 7.95

## Voodoo Wings

Ten delicious hot wings served with bleu cheese and celery to douse the flames!

Pick your heat:

Regular "for woosies"

Hot "nice 'n spicy for those with courage"

Holy Smokes "not for the faint hearted"

BBQ "a southern staple" 6.95

## Calamari

Deep fried lightly dusted and served with our marinara sauce. 6.95

## Mozzarella Cheese Sticks

Served with marinara sauce. 6.45

## From the Garden...

### Big Easy House Salad

Mixed greens and fresh garden vegetables.

Served with corn bread. 4.95

add grilled chicken 7.95

add grilled shrimp 8.45

### Mardi Gras Antipasto Salad

Cappicola ham, Genoa salami, provolone, olives, tomatoes, peppers, and red onion on a bed of greens. We recommend Italian dressing. 7.45



### Cajun Cobb Salad

Mixed greens with shrimp tenders, andouille sausage, tomato, olive salad, hard boiled egg, green onion, and co-jack cheese. We recommend ranch dressing. 8.95

### Side Salad

Greens with tomato, red onion, and peppers. 2.95

with any item 1.95

### Available Dressings:



Ranch, Fat Free Ranch, Italian, French, Bleu Cheese, Raspberry Vinagrette

# BURGERS

*Served with seasoned waffle fries.*



## Pub Burger

*A Mount Pleasant tradition for over 30 years. Try it and see why! A half-pound steak burger prepared to order.*

	6.45
<i>with cheese</i>	6.95

## Hurricane Burger

*A blackened half-pound steak burger with pepper jack cheese, peppers, onions, and Creole mayo.*

	6.95
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## Bayou Burger

*A half-pound steak burger with bacon, onion, and co-jack cheese.*

	6.95
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## Black and Bleu Burger

*A blackened half-pound steak burger served with our homemade bleu cheese.*

	6.95
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## Cowboy Burger

*A half-pound steak burger with bacon, onion, and barbecue sauce.*

	6.95
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*All of our burgers are prepared medium-well and topped with lettuce, tomato, and pickle.*

*The following cheeses are available on our burgers: american, cheddar, pepper jack, and provolone*

*\*Consuming raw or undercooked meats, eggs, seafood, or poultry may increase your risk of food borne illness.*



## Muffuletta

*Built on a round loaf of Italian bread with Cappicola ham, Genoa salami, and provolone cheese with our olive salad.*

<i>whole (enough for two)</i>	8.95
<i>half</i>	6.95



*Follow the crawdad to our favorites!*

# PO BOYS

*There are countless stories as to the origin of the term 'po boy' but it is basically a submarine sandwich served on a French bakery bun, baked to perfection. Served with seasoned waffle fries.*

## Chicken Po Boy

*Cajun dusted, grilled chicken breast, pepper jack cheese, lettuce, onion, tomato, and Creole mayo.*

	7.45
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## Pulled Pork Po Boy

*Tender, smoked pork topped with co-jack cheese, lettuce, onion, tomato, and barbecue sauce.*

	6.45
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## Oyster Po Boy

*Cornmeal dusted oysters, dressed with lettuce, onion, tomato, and zesty lemon aioli.*

	8.45
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## Catfish Po Boy

*Lightly breaded catfish with lettuce, onion, tomato, and zesty lemon aioli. Served blackened or southern fried.*

	7.45
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## Shrimp Po Boy

*Cajun dusted shrimp with zesty lemon aioli, shredded lettuce, onion, and tomato.*

	7.95
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# wraps

*Our wraps are served in whole wheat flour tortillas. Served with seasoned waffle fries.*



## Ranchero Wrap

*Breaded chicken tenders with bacon, co-jack cheese, lettuce, tomato, and ranch dressing.*

	7.45
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## Crocodile Club Wrap

*Sliced turkey, Cappicola ham, and provolone cheese with lettuce, tomato, and mayo.*

	7.45
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## Spicy Chicken Wrap

*Grilled chicken breast, pepper jack cheese, lettuce, and salsa.*

	7.45
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# Bayou Specialties

Entrees include a side salad.



## Jambalaya

A traditional Creole casserole-like dish made with andouille sausage, chicken, shrimp, long grain rice, and tons of flavor. Served with corn bread. 11.45



## Crawfish Boil

A Louisiana obsession! These freshwater crustaceans closely resemble small lobsters and their tail meat is just as delicious! Served with corn bread. 10.95

## Shrimp Boil

Peel and eat gulf shrimp, steamed in seafood stock and served with our zesty cocktail sauce. Served with corn bread.

1/2 lb 10.95  
1 lb 15.95

## Catfish

Two filets served blackened or southern fried with country style breading. Served with cole slaw and roasted baby bakers. 9.95



## Creamy Cajun Pasta

Penne pasta sautéed with shrimp and veggies in our creamy cajun sauce. Served with garlic toast. 10.95

## Chili Lime Tilapia

Pan seared with bold flavors of ancho chilies, poblano peppers, and fresh lime. Served with roasted baby bakers and corn bread. 11.95

## New York Strip Steak

A juicy, hand cut 12 oz New York Strip cooked to your liking. Served with roasted baby bakers and garlic toast. 14.95

## Bourbon Street Chicken

Twin chicken breasts topped with barbecue sauce, bacon, co-jack cheese, tomato, and green onions. Served with roasted baby bakers and corn bread. 10.95

# Sweet Endings

## Gatorberry Tart

Delicious blueberry filled tart, dusted with powdered sugar, topped with premium vanilla ice cream and drizzled with raspberry sauce. 3.95

## Mud Pie

'To die for!' A hand-made frozen confection that starts with an Oreo cookie crust, then layered with premium ice cream, homemade chocolate caramel fudge sauce, and whipped cream. 4.45



## Banana Foster Delight

Hot banana bites with premium vanilla ice cream, fresh bananas, and butter caramel sauce. 3.95



## A Brief Mardi Gras History

'Mardi Gras' is French for 'Fat Tuesday'. Traditionally it is the last day for Catholics to indulge and often, over indulge, before Ash Wednesday starts the sober weeks of fasting that come with lent...

French settlers are given credit for establishing the tradition of Mardi Gras in New Orleans.

The phenomenon that is New Orleans Mardi Gras is steeped in centuries of history...It is a celebration like no other, colorful and crazy, the street party of all street parties, the all out revelry before the onset of a solemn religious season.

Millions of fun seekers flock to New Orleans to celebrate the carnival season and Mardi Gras in grand style. To New Orleanians, 'Mardi Gras' refers only to the final and most elaborate day of the carnival season; while tourists tend to refer to the entire carnival as 'Mardi Gras'...