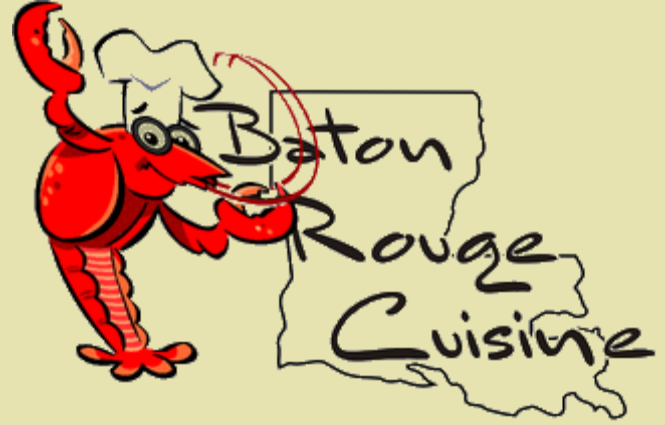


DAILY MENU



STARTERS

CAJUN BOUDIN BALLS W/ "WHO DAT" SAUCE

Pork marinated in Cajun seasoning and vegetables that is slow-cooked, shredded, mixed with rice, balled up, breaded, and deep fried

3/3.00

MOZZARELLA STICKS (4)

3.00

Mozzarella cheese breaded and deep-fried

ENTREES

SHRIMP OR CRAWFISH ETOUFFEE

Sautéed vegetables cooked into a gravy with Cajun seasoning and Crawfish tail meat served over a bed of white rice

8.50

SHRIMP CREOLE

Sautéed vegetables & shrimp slow cooked in a tomato base roux with Cajun spices served over a bed of white rice

8.50

FRIED CHICKEN WINGS

4 - Seasoned chicken wings tossed in our homemade breading

6.50

SIDES

FRENCH FRIES

3.00

FRIED OKRA

RED BEANS & RICE

CHICKEN & SAUSAGE JAMBALAYA

Seasoned boneless chicken breast and ground pork sausage slow-cooked with peppers, onions, other vegetables, white rice and Cajun seasoning

7.50

CHICKEN & SMOKED SAUSAGE GUMBO

Seasoned boneless chicken breast and Smoked Sausage (Beef) cooked in a roux with vegetables and Cajun Seasoning (Served over a bed of white rice)

7.50

HOMEMADE CHICKEN NUGGETS

Cut boneless chicken breast seasoned and tossed in our homemade breading

6.00



brcuisine



brcuisine225



Baton Rouge Cuisine

www.brcuisine.com

WE DO CRAWFISH BOILS!