

# MENU

Book us for private events



## 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)

Mozzarella cheese breaded and deep-fried

3.00

### SHRIMP OR CRAWFISH ETOUFFEE

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

8.25

### SHRIMP CREOLE

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

8.25

### FRIED CHICKEN WINGS

4 - Seasoned chicken wings tossed in our homemade breading

6.20

## SIDES

### FRENCH FRIES

3.00

### FRIED OKRA

## ENTREES

### CHICKEN & SAUSAGE JAMBALAYA

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

7.25

### 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)

7.25

### HOMEMADE CHICKEN NUGGETS

Cut boneless chicken breast seasoned and tossed in our homemade breading

6.20



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Baton Rouge Cuisine

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**WE DO CRAWFISH BOILS!**