

Appetizers

Praline Chicken - \$8

Fried Chicken bites tossed in a Praline Sauce with Toasted Pecans

Bayou Fuselier Shrimp - \$9

Fried Gulf Shrimp tossed in a Honey Tabasco Sauce

The Little Big Cup's pan fried Crab Cakes - \$16

Two Louisiana, Blue Point Crab Cakes served over fried Eggplant Medallions with our house made Creolaise

Fried Chicken Livers - \$8

Deep fried Chicken Livers atop Toast Points with a Pepper Jelly Glaze

Fried Crawfish Cornbread - \$9

House made Corn Bread with Fried Crawfish Tails and a Bourbon Glaze

Cracklin dusted Mac n Cheese Balls - \$8

served with a Spicy Ranch

Chargrilled Oysters

Half Dozen: \$12 / Dozen: \$22

Bayou Fuselier Style

Garlic Jam, Fresh Spinach, Pepper Jack

Cypermort Point Style

Parmesan, Lemon Butter, Parsley

BBQ Shrimp \$15

Jumbo Gulf Shrimp, flash cooked with Worcestershire Sauce, White Wine, Butter & a House Seasoning served with French Bread

Seafood Nachos \$14

Fresh Shrimp, Louisiana Crawfish Tails & Coloassal Crab simmered in a Spiced, Creamy Cheese Sauce over Tortilla chips

Kids Corner:

served with French Fries

Fried Chicken Tenders: \$6

Fried Shrimp : \$7

Grilled Cheese: \$5

Soups

Shrimp, Corn & Crab Bisque

\$7/ \$13

Gulf Shrimp, Blue point Crab Meat and Sweet Corn simmered in a buttered cream with Onions, Celery & Peppers

Chicken & smoked Sausage

Gumbo

\$6/ \$11

Smoked Sausage & chunks of Chicken breast in a rich dark brown roux, Spicy!

Salads

Seafood Bourbon Salad \$16

Fresh Shrimp, Lump Crab, Crawfish Tails sautéed in a Lemon, Parsley & Garlic Butter over Fresh mixed Greens with Strawberries, Blueberries, Feta Crumbles, Red Onions & toasted Almonds, served with our House, Bourbon dressing

Louisiana, Strawberry Salad \$9

Baby Spinach, sliced Strawberries, candied Pecans & Red Onions served with our House, Bourbon dressing

The Little Big House Salad - \$9

Mixed Greens, Cherry Tomatoes, Cucumbers, Boiled Egg, Red Onions, Avocado, Cheddar & Garlic Croûtons

Iceberg Wedge - \$9

Iceberg lettuce, apple smoked Bacon, Cherry Tomatoes, Green Onions & a House Blue Cheese dressing

Classic Caesar \$9

Crisp Romaine, Shredded Parmesan, Garlic Croutons & a Creamy Caesar Dressing

Picnic Salad \$9

Mixed Greens, Whiskey BBQ Onions, Croutons, Egg, Garlic marinated Tomatoes, Grilled Red Peppers & a Creole Mustard Vinaigrette

Proteins:

Chicken (grilled or fried) : \$4

Shrimp (Sauteed or Fried): \$5

Sides:

Side Garden Salad \$4 / Side Caesar \$5 French Fries : \$3 / Sweet Potato Fries: \$4

Potato Salad : \$4 / Pork & Sausage Jambalaya : \$7

House made Salad Dressings:

Bourbon, French, Creole Mustard or Celery Seed

Entrees

Sautéed Seafood Tower \$22

Seared Red Snapper, Crab Cakes, Shrimp, Crawfish Tails & Oysters with a grilled Eggplant Medallion over a Creole, Buttermilk Cole Slaw.

Crab Stack \$22

Two Louisiana, Blue Point Crab Cakes over fried Eggplant Medallions topped with Crawfish Etouffee & Fried Shrimp

Crab Stack 2.0 \$25

Fried soft shell Crab atop a Crab Cake with a fried Eggplant Medallion over Crawfish Etouffee garnished with Fried Shrimp

Blackened Catfish with Crawfish Etouffee \$20

Blackened Catfish Filet topped with Crawfish Etouffee served over White Rice garnished with Fried, Louisiana Crawfish Tails with Potato Salad

Classic, Louisiana Seafood Fettuccine \$23

Gulf Shrimp, Louisiana Crawfish Tails & Lump Crab Meat with hints of local smoked Sausage simmered in a Buttered, Cream sauce with Onions, Celery & Peppers served over Fettuccine noodles garnished with Parmesan and a Green Onion confetti

Fried Catfish Plate \$16

Fried Catfish Filet, Cheddar & Sweet Corn Hush Puppies with a Creole, Buttermilk Cole Slaw

12 oz Rib Eye \$26

Certified Angus Beef Rib Eye broiled in a Garlic Butter over a White Truffle Mashed Potatoes with a side Garden Salad

Surf n Turf: Crawfish stuffed Rib Eye \$34

10 oz hand cut Rib Eye, broiled in Garlic Butter with a signature Crawfish stuffing over White Truffle Mashed Potatoes topped with a Crawfish, Spinach Madeline

Praline Chicken & Waffles \$14

Fried Chicken strips tossed in our house made Praline Sauce over Belgian Waffles garnished with toasted Pecans

Buttermilk Fried Chicken \$16

Buttermilk brined fried Chicken Breast over a three cheese truffle Mac n Cheese served with a Pimento & Cheese Biscuit & a Cane syrup butter

Cajun Kevin Po Boy \$17

The Cypress- Knee studded Atchafalaya inspires our signature house Po Boy. Toasted French Bread- hollowed out - stuffed with sauteed Gulf Shrimp, Lump Blue Point Crab meat, Louisiana Crawfish tails & Andouille Sausage simmered in our mixed Pepper, Parmesan, Butter & Cream reduction

Cracklin dusted Mac N Cheese Burger \$16

Deep Fried Mac n Cheese buns dusted in fried Hig Cracklins with a 100% Beef, flame grilled Burger patty, Garlic Mayo, Green Leaf Lettuce, Tomatoes & Bacon served with Onion Fries.

Little Big Burger \$12

100% Beef, flame grilled Burger patty layered with Cheddar, Bacon, Onions, Tomatoes, Pickles, Lettuce & Garlic Mayo on a Brioche Bun with French Fries

Add ons: Jalapenos: 99c/Fried Egg: \$1.49/Grilled Onions: 99c/Mushrooms: \$1.49

Cochon de Lait Sandwich \$11

Pulled roasted Pork, Bacon, Jalapeno Slaw, Roasted Garlic Mayo atop French Bread with French Fries

Fried Chicken Club \$12

Fried Chicken Breast layered with Pepperjack Cheese, Leaf Lettuce, Tomatoes & Bacon with Garlic Mayo on a Brioche Bun with house Garlic Jam & Parsley French Fries

Fried Redfish Club \$13

Fried Redfish Filet served on a Brioche Bun with a Spicy Tartar Sauce with mixed greens, Tomatoes, Red Onions and Bacon with house Garlic Jam & Parsley French Fries

Prime Rib Po Boy \$11

Blackened Prime Rib Slices with sauteed Peppers & Onions, Pepperjack Cheese & Garlic Mayo on French Bread served with house Garlic Jam & Parsley French Fries

BLTA \$10

Bacon, Green leaf Lettuce, Avocado Slices & Garlic Mayo on Texas Toast served with French Fries

Fried Oyster BLT \$14

Fried Oysters, Fried Green Tomatoes, Leaf Lettuce, Horseradish Mayo on Texas Toast served with Garlic Jam & Parmesan French Fries

Tacos (3 per Order)

Fire Grilled Chicken Tacos \$13.49

Fire grilled Chicken strips, Lettuce Ribbons, Pico de Gallo & a house made Baja Sauce

Cochon de Lait Tacos \$13.49

Roasted pulled Pork, Bacon & a Jalapeno Slaw with a Bourbon Glaze

Sweet Pepper Shrimp Tacos \$13.99

Crispy fried Shrimp tossed in a housemade Pepperjelly sauce with Lettuce ribbons, diced Tomatoes & Pico de Gallo

Fire Grilled Catfish Tacos \$13.49

Fire grilled Catfish strips, Lettuce Ribbons, Baja Sauce & Pico de Gallo

Fried Oyster Po Boy: Half: \$8.99/ Whole: \$15.99

Fried Oysters atop French Bread dressed with Green Leaf Lettuce, Tomatoes & Tartar sauce served with French Fries

Classic Po Boys:

Shrimp/Catfish Half: \$6.99 Whole: \$11.99

Fried or Grilled Catfish or Shrimp atop French Bread dressed with Lettuce, Tomatoes, Tartar sauce served with French Fries

Our Customer's Health & Satisfaction is of the utmost importance to us. Please notify your server of any allergies or dietary restrictions

Fried menu items are fried in Vegetable Oil.