

## *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

### **Cochon de Lait Fries \$10**

Slow roasted, Bourbon glazed Pulled Pork, White Cheddar, Pickled Red Onions & Fried Jalapeños

### **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 \$17**

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

### **Boudin Nachos \$16**

Boudin Crumbles in a Creamy Cheese Sauce topped with pickled Red Onions & Jalapeno Sour Cream

### **Kids Corner:**

served with French Fries

Fried Chicken Tenders: \$6 Grilled Cheese: \$5

Mac & Cheese: \$6 Fried Shrimp: \$7

## *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

### **Creole Caesar \$10**

Red Bell Peppers, Chopped Eggs, Olives & a Creole Remoulade

### **Proteins:**

Chicken (grilled or fried): \$4

Shrimp (Sautéed 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

### **Salad Dressings:**

Bourbon, Blue Cheese, Ranch & Classic Caesar

## Entrees

### Sautéed Seafood Tower \$25

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

### Crab Stack \$23

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

### Crab Stack 2.0 \$26

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 \$22

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 \$28

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 \$36

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

### Seafood Loaded Baked Potato \$17

Gulf Shrimp & Lump Crab simmered in a cheesy, cream sauce topped topped with Fried Louisiana Crawfish Tails & a Jalapeño Sour Cream served with a side, Garden Salad

### Praline Chicken & Waffles \$15

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

### Surf N Turf Burger \$17

Bourbon glaze, roasted Prime Rib Slices, Fried Gulf Shrimp, Smoked Gouda, Crispy Onions, Lettuce, Tomatoes, Dijon on a Brioche Bun with Garlic Jam Fries

### 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 Hog 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 \$12

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 \$14

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.