**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

**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

**Salads**

**Chicken & smoked Sausage Gumbo $6/ $11**
Smoked Sausage & chunks of Chicken breast in a rich dark brown roux, Spicy!

**Seafood Bourbon Salad**
Crisp Romaine, Shredded Parmesan, Garlic Croûtons & 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 served over White Rice garnished with Fried, Louisiana Crawfish Tails with Potato Salad

**Blackened Catfish** $22
Blackened Catfish Filet topped with Crawfish Etouffee served over White Rice garnished with Fried, Louisiana Crawfish Tails with Potato Salad

**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 sautéed 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
- **Sweet Pepper Shrimp Tacos** $13.99
- **Fire Grilled Catfish Tacos** $13.49

**Fried Oyster Po Boy** Half: $8.99/ Whole: $15.99
Fried Oysters atop French Bread served 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.*