



CAJUN FARE

Soups

Cajun Crab Bisque -- Cup 8 Bowl 12

Bean, Kale, and Andouille Sausage --Cup 4 Bowl 8

Salads

House: Mixed Baby Greens with Veggies and Dressing Small 4 Large 8

Cajun Caesar: Tender Hearts, Tossed with Our Cajun Caesar Dressing, Croutons and Parmesan 8

Fresh and Crispy Wedge: with Crumbled Blue Cheese Dressing and Bacon Chips 8

-- You Select the Meat*

With Chicken, Shrimp or Andouille Add \$4

With Tasso Ham, Crawfish or Catfish Add \$6

With Steak, Calamari, Oyster or Gator Add \$8

Sides

Cajun Fries or Baked Potato 3

Bleu Cheese Slaw or Veg o' Day 3

Spicy, Cheesy Grits 3

Red Beans and Rice 3

Asparagus 3

Brussels 'n Bacon 3

Cajun Cove Dirty Rice 3

Broccoli-Cheese Corn Bread 3

Fresh Hush Puppies 3

Appetizers

Cajun Fried Mushrooms (6)	6	Broiled Oysters Rockefeller, BBQ, or Steamed	
Boudin Stuffed Jalapenos (6)	7	Half Dozen	12
Bacon Wrapped Shrimp (6)	10	Full Dozen	22
Cajun Fried Shrimp (6)	10	DIRTY Oysters, Oysters Popeye	
½ lb Cajun Calamari	10	Half Dozen	12
Shrimp Cocktail (6)	8	Full Dozen	22
Gator Bites	9	Escargot with Hot Garlic Butter (6)	8
Bayou Wings with Bleu Cheese and Celery Stix		Caprese w/fresh Mozzarella (2)	8
You sauce'em		Fried Pepperjack Cheese (4)	5
Half Dozen	6	Candied Pepper Bacon Delight (6)	8
Full Dozen	12	Boudin Stuffed Mushrooms (6)	8
Fresh Oysters ½ Shell in Season (Raw)		Cove Sausage Maxi Balls (6)	8
Half Dozen	10	Boudin Empanada (4)	6
Full Dozen	18	Bacon Wrapped Chicken Livers (6)	6
Fried Oysters with Our Dippin' Sauce		Baked Clams Casino in Butter Filled Half Shell	
Half Dozen	10	Half Dozen	8
Full Dozen	18	Full Dozen	15
Crawdaddy Bowl (You Peel 'em)	16	Shrimp Bowl (You Peel 'em)	20
		Extra Dip (add \$.25 ea.)	

Appetizer Samplers

Super SAMPLER \$12

3-Bayou Fingers, 3-Maxi Balls, 3-Gator Bites
3-Bacon Wrapped Chicken Livers, 3 Boudin Stuffed Shrooms

CHEF'S SAMPLER \$16

3-Bayou Wings, 3-Fried Pepperjack, 3-Boudin Jalepenos
3-Bacon Wrapped Shrimp, 3 Boudin Empanada

Desserts

Fresh Hot Beignet – Sugared, and Caramel, Chocolate, Raspberry, or Bourbon Sauce 5

New Orleans Bread Pudding -- Bourbon Sauce, Dark Chocolate 5

Cove's Red Velvet Passion – Cream Cheese Swirled Red Velvet Brownie, Dark Choc 7

Banana Foster Bayou Waffle -- Bourbon Sauce, Dark Chocolate, 8

Sharing charge on Entree Selections - \$9.00.



DINNER ENTREES

4PM--10PM

Served with Bread, Small House Salad or Cup of B&K Soup

Cajun Traditional Favorites -\$12

Etoufee on a Mound of Steamy Rice 🍴🍴

Jambalaya /Andouille Cove Blend 🍴

Gumbo /Andouille Cove Blend 🍴

Creole in the Bowl 🍴🍴

Cajun Grits with Tasso Gravy 🍴🍴🍴

-- You Select the Meat*

With Chicken, Shrimp or Andouille Add \$4

With Tasso Ham, Crawfish or Catfish Add \$6

With Steak, Calamari, Oyster or Gator Add \$8

CHEF'S SUGGESTIONS -- What Entrée will YOU Choose

Grouper, French Quarter*

A Hearty Filet Sautéed in a Light Egg Batter Until it Flakes off the Fork. It is Finished with our French Quarter White Wine Lemon Butter Sauce and Presented with Chef's Choice of Vegetable. Passionate Fish Lovers Will Delight in this Selection.

28

Blackened Redfish 🍴🍴🍴*

A Beautiful, Long, Slim Redfish Filet Prepared Blackened, Pan Seared or Fried to Your Desire. Served with our Renowned Red Beans and Rice. So Traditional You Might Speak Cajun When Done. You'll Love it!

25

Yo! Chicken Louisiana

Lightly Blackened Chicken, Blended with Louisiana Andouille Sausage and Cajun Smoked Tasso Ham. Sautéed with Fresh Peppers and Mushrooms in a Slightly Spicy Cream Sauce. Freshly Tossed with Pasta and Finished with Green Scallions.

24

Catfish Lovers Double Filet 🍴*

Cajun Served Fried or Blackened. Served with a Side of Your Choice.

18

Cajun Seafood Diablo 🍴🍴*

Shell-on Shrimp & Crawfish; Mixed Shellfish and Andouille with Bell Peppers, and Sliced Mushrooms, Sautéed in Our Spicy Creole Sauce. Tossed With Rice or Pasta – Your Choice, Finished with Green Scallions.

28

Crawdaddy or Shrimp Bowl Dinner 🍴🍴

*Shell-on, Steamy, Hot & Spicy – YOU Peel 'em
Crawdaddy 16 Shrimp 20*

Pecan Encrusted Trout *

A Generous Filet of Freshwater TROUT Dressed with our Home-made Pecan Mix then Cooked to Perfection. Carefully Plated with Your Chosen Side Dish. OH MY!

24

NY Strip Steak

King Sized, Lightly Seasoned then Charbroiled or Blackened to your Liking and Accompanied by your Choice of any Side Dish.

28

Bayou Baby Back Ribs 🍴

(BBQ, Citrus Chipotle, Frankenstein, Jerk Dry Rub, Cajun Dry Rub) Comes with Famous Red Beans & Rice.

½ Rack 12; Whole Rack 20

Delicious White Shrimp*

Tender and Carefully Fried, Blackened or Grilled to Perfection. Please Choose a Favorite side.

18

WoW- Seafood Louisiana*

Shrimp, Crawfish, Andouille, Bell Peppers, and Sliced Mushrooms, Sautéed in Spicy Cream Sauce, Tossed With Pasta, Finished with Green Scallions.

28

Cajun Paella 🍴*

A Fluffy Saffron Rice Infused with Veggies and a Trinity of Fire Roasted Peppers, Caramelized Onions and Sweet Diced Tomatoes. Deliciously Sautéed with Tender Pieces of All white Chicken and Tasso Ham. Loaded with Shell-on Crawfish & Shrimp with mixed Calamari, Mussels, and Clams.

For One 34

For Two 62

Red Beans and Rice

*Lavishly Adorned with Andouille Sausage
Traditional Favorite 16*

Sharing charge on Entree Selections - \$9.00.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk can increase your risk of foodborne illness.