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Oceana Grill

Menu Prices — October 25, 2026

Oceana Grill menu with prices in United States, updated October 2019: 253 items across 39 categories, prices from $2.20 to $34.00.

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Oceana Grill Menu with Prices (United States)

Oceana Grill menu with prices in United States, updated October 2019: 253 items across 39 categories, prices from $2.20 to $34.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/oceana-grill

Menu categories: Popular Items · Dinner Appetizers · Dinner Soups & Salad · Dinner Po-boys · Dinner Seafood Platters · Dinner New Orleans Favorites · Dinner Chef House Specials · Dinner Blackened House Specials · Dinner Cajun Pasta · Dinner Vegetarian Delights · Dinner Sides · Dinner Kids Menu · Dinner Desserts · Dinner Beverages · Lunch Appetizers · Lunch Soups & Salad · Lunch Po-boys · Lunch Burgers · Lunch Blackened House Specials · Lunch Chef House Specials · Lunch Seafood Platters · Lunch Sides · Lunch Desserts · Lunch Beverages · Breakfast · Omelettes · Our World Famous Crepes · Sides (Breakfast) · Beverages · Po-boys · Cajun Pasta · Appetizers · Soups & Salad · Seafood Platters · New Orleans Favorites · Chef House Specials · Blackened Specials · Sides · Desserts

Popular Items

ITEM	PRICE
Seafood Gumbo Soup Most popular.	**$5.50**
Cajun Fries Most popular. A heaping portion of golden crispy fries topped with zesty crawfish mushroom cream sauce and Cheddar chees...	**$12.00**
Fried Seafood Platter Dinner Most popular. Seasoned golden fried oysters, shrimp, and crispy catfish piled high.	**$20.00**
Barbecued Shrimp Most popular. Peel and eat tail on gulf shrimp sauteed in New Orleans style lemon butter and pepper sauce.	**$8.00**
Redfish Oceana Dinner Our signature dish. Sautéed redfish topped with our own crawfish mushroom cream sauce. Served with roasted garlic potato...	**$20.00**
Blackened Redfish Etouffee Dinner Served with jambalaya and sautéed vegetables. Fresh gulf redfish blackened then topped with crawfish etouffee.	**$20.00**

Dinner Appetizers

ITEM	PRICE
Gator Tail Bites Most popular. Marinated white meat gator tail served fried or blackened. Served with remoulade sauce.	**$10.00**
Barbecued Shrimp (Dinner Appetizers) Most popular. Peel and eat tail on gulf shrimp sauteed in New Orleans style lemon butter and pepper sauce.	**$8.00**
Louisiana Crabmeat Cakes Most popular. Served with crawfish and mushroom cream sauce.	**$14.00**
Fried Eggplant Sticks Served with remoulade sauce.	**$7.50**
Cajun Alligator Sausage Atchafalaya served with remoulade sauce.	**$7.50**
Cajun Fries (Dinner Appetizers) Most popular. A heaping portion of golden crispy fries topped with zesty crawfish mushroom cream sauce and Cheddar chees...	**$12.00**

Dinner Soups & Salad

ITEM	PRICE
Seafood Gumbo Soup (Dinner Soups & Salad) Most popular.	**$5.50**
Small Caesar Salad	**$5.50**

ITEM	PRICE
Small Greek Salad	**$5.50**
Caesar Salad with Catfish Grilled or blackened catfish.	**$14.00**
Caesar Salad with Chicken Grilled or blackened chicken.	**$14.00**
Caesar Salad with Shrimp Grilled or blackened shrimp.	**$16.00**
Caesar Salad with Gator Fried or blackened gator.	**$15.00**
Greek Salad with Catfish Grilled or blackened catfish.	**$14.00**
Greek Salad with Chicken Grilled or blackened chicken.	**$14.00**
Greek Salad with Shrimp Grilled or blackened shrimp.	**$16.00**
Greek Salad with Gator Fried or blackened gator.	**$15.00**

Dinner Po-boys

ITEM	PRICE
Fried Catfish Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$13.00**
Fried Shrimp Po-boy Most popular. Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$14.00**
Fried Louisiana Oyster Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$15.00**
Blackened Chicken Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$13.00**
Blackened Catfish Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$13.00**
Fried Gator Bite Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$15.00**
Blackened Gator Bite Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$15.00**
Grilled Cajun Alligator Sausage Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$13.00**
The Deluxe Cheese Burger Our succulent beef patty seasoned and hickory wood-grilled, topped with Cheddar cheese. Served on your choice of bun or...	**$12.00**

Dinner Seafood Platters

ITEM	PRICE
Fried Catfish Platter Dinner Served with French fries, coleslaw, jalapeño hushpuppies, cocktail, and tartar sauce.	**$17.00**
Fried Shrimp Platter Dinner	**$17.50**
Fried Louisiana Oyster Platter Dinner	**$18.00**

ITEM	PRICE
Fried Seafood Platter Dinner (Dinner Seafood Platters) Most popular. Seasoned golden fried oysters, shrimp, and crispy catfish piled high.	**$20.00**

Dinner New Orleans Favorites

ITEM	PRICE
Shrimp Creole Dinner Most popular. A dish of Louisiana French and Spanish heritage served with gulf shrimp and white rice.	**$16.00**
Crawfish Etouffee Dinner Southern Cajun stew with steamed rice.	**$16.00**
Red Beans & Rice Dinner Served with Cajun sausage.	**$12.00**
Taste of New Orleans Dinner Most popular. Creole jambalaya, crawfish etouffee, red beans and rice with smoked sausage.	**$16.00**

Dinner Chef House Specials

ITEM	PRICE
Redfish Oceana Dinner (Dinner Chef House Specials) Our signature dish. Sautéed redfish topped with our own crawfish mushroom cream sauce. Served with roasted garlic potato...	**$20.00**
Praline Duck Dinner Slow simmered and topped with a sweet praline and rum sauce. Served with roasted garlic potatoes and sautéed vegetables.	**$20.50**
Barbecued Shrimp Dinner Peel and eat tail on gulf shrimp sautéed in New Orleans style lemon butter and pepper sauce.	**$20.00**
20 oz. Certified Angus Beef Porterhouse Steak Dinner Two steaks in one. New York strip and filet mignon. Prepared bone-in, blackened bayou orleans style served with coleslaw...	**$28.00**
Grilled Ahi Tuna la Boheme Dinner Topped with New Orleans style barbecued shrimp and served with roasted garlic potatoes and sautéed vegetables.	**$22.00**
Knife & Fork B. B. Q. Ribs Dinner Slow cooked, fall-off-the-bone pork ribs. Served with coleslaw and french fries.	**$20.00**
Jazzy Crab Cake Platter Dinner Not all crab cakes are created equal. Once you try these you'll be a believer. Topped with fresh crawfish mushroom cream...	**$20.00**

Dinner Blackened House Specials

ITEM	PRICE
Blackened Ahi Tuna Dinner Served with jambalaya and sautéed vegetables.	**$18.00**
Blackened Catfish Dinner Served with jambalaya and sautéed vegetables.	**$17.00**
Blackened Chicken Dinner Served with jambalaya and sautéed vegetables.	**$15.00**
10 oz. Blackened Ribeye Steak Dinner Served with jambalaya and sautéed vegetables.	**$23.00**
Blackened Bayou Duck Dinner Served with jambalaya and sautéed vegetables. Smoked till it's tender then blackened and topped with a crawfish mushroom...	**$24.00**
Blackened Redfish Etouffee Dinner (Dinner Blackened House Specials) Served with jambalaya and sautéed vegetables. Fresh gulf redfish blackened then topped with crawfish etouffee.	**$20.00**

ITEM	PRICE
Redfish Pontchartrain A Louisiana blackened redfish filet atop crawfish cornbread. Topped with our creamy Shrimp Pontchartrain sauce and serve...	**$29.95**

Dinner Cajun Pasta

ITEM	PRICE
Chicken Fettuccini Alfredo Dinner Most popular. Lightly breaded and sautéed chicken breast strips simmered in our homemade Alfredo sauce with fettuccini n...	**$16.00**
Shrimp Fettuccini Alfredo Dinner Sautéed gulf shrimp tossed with our homemade alfredo sauce with Fettuccini noodles.	**$17.00**
Cajun Jambalaya Pasta Dinner Our traditional deep south recipe! shrimp and alligator sausage with onions, bell peppers in a Creole sauce, tossed with...	**$19.50**
Crawfish Fettuccini Dinner Louisiana crawfish tails tossed in our homemade fettuccini Alfredo with freshly diced green bell peppers, onions and New...	**$18.00**
Crab Cake Pasta Dinner Our famous crabmeat cake over a bed of creamy fettuccini noodles.	**$18.00**

Dinner Vegetarian Delights

ITEM	PRICE
Vegetarian Pasta Dinner Vegetarian. Fettuccini pasta tossed with choice of Alfredo or marinara.	**$14.00**
Spinach Ravioli Dinner Vegetarian. Topped with choice of Alfredo, marinara or Oceana cream sauce.	**$15.50**
Cajun Vegetarian Stew Dinner Vegetarian. A blend of zucchini, squash, carrots and seasonal vegetables. Cooked in red gravy and served with steamed ri...	**$15.00**

Dinner Sides

ITEM	PRICE
Coleslaw Dinner	**$3.00**
Red Beans Dinner	**$4.00**
Garlic Potatoes Dinner	**$4.00**
Fried Shrimp Dinner	**$5.00**
Fried Oysters Dinner	**$6.00**
Soft Shell Crab Dinner	**$8.00**
Fried Crawfish Tails Dinner	**$5.00**
Eggplant Sticks Dinner	**$5.00**
Crawfish Etouffee Dinner (Dinner Sides)	**$5.00**
Crawfish Cream Sauce Dinner	**$5.50**
Fettuccini Alfredo Dinner	**$7.00**
Sautéed Vegetables Dinner	**$4.00**

Dinner Kids Menu

ITEM	PRICE
Kids Chicken Strips Dinner Served with fries.	**$7.00**
Kids Fried Fish Strips Dinner Served with fries.	**$7.00**
Kids the Big Ch-easy Burger Dinner Served with fries.	**$7.00**
Kids Fried Shrimp Dinner Served with fries.	**$7.00**
Kids Hamburger Dinner Served with fries.	**$6.50**
Kids Cheesesticks Dinner	**$7.00**

Dinner Desserts

ITEM	PRICE
New Orleans Bread Pudding Dinner Most popular. Served with our famous praline and rum sauce.	**$5.50**
Bananas Foster Ice Cream Cake Dinner With caramel, strawberries and chocolate.	**$7.00**
Chocolate Kahlua Mousse Dinner Golden toffee crunches float among clouds of creamy, rich kahlua chocolate mousse.	**$6.50**
Strawberry Cheesecake Dinner Made daily by our pastry chef, our New York style cheesecake rests on a walnut graham cracker crust, covered with strawb...	**$6.00**
Kentucky Bourbon Pecan Pie Dinner Large buttery pecans, layered on a rich, smooth filling with a hint of Kentucky bourbon, on a pastry crust. Served warm...	**$6.00**

Dinner Beverages

ITEM	PRICE
Iced Tea	**$2.20**
Bottled Spring Water	**$2.50**
Bottled Perrier Water	**$2.50**
Soda	**$2.50**

Popular Items

ITEM	PRICE
Cajun Fries Heaping portion of golden crispy fries topped with zesty crawfish mushroom cream sauce and Cheddar cheese.	**$12.00**
Blackened Redfish Etouffee Lunch Served with jambalaya and sautéed vegetables. Fresh gulf redfish blackened then topped with crawfish etouffee.	**$18.00**
Gator Bite Po-boy Lunch Served with French fries and dressed with coleslaw, tomatoes, pickles, onions and remoulade.	**$15.00**

Lunch Appetizers

ITEM	PRICE
Barbecued Shrimp Lunch Peel and eat tail on gulf shrimp sautéed in New Orleans style lemon butter and pepper sauce.	**$8.00**
Gator Tail Bites Lunch Marinated white meat gator tail served fried or blackened. Served with remoulade sauce.	**$10.00**
Louisiana Crabmeat Cakes Lunch Served with crawfish and mushroom cream sauce. "Our most popular appetizer".	**$14.00**
Fried Eggplant Sticks Lunch Served with remoulade sauce.	**$7.50**
Cajun Alligator Sausage Lunch "Atchafalaya" served with remoulade sauce.	**$7.50**
Cajun Fries (Lunch Appetizers) Heaping portion of golden crispy fries topped with zesty crawfish mushroom cream sauce and Cheddar cheese.	**$12.00**

Lunch Soups & Salad

ITEM	PRICE
Seafood Gumbo Lunch	**$5.50**
Small Caesar Salad Lunch	**$5.50**
Small Greek Salad Lunch	**$5.50**
Caesar Salad with Chicken Lunch Grilled or blackened chicken.	**$11.00**
Caesar Salad with Ahi Tuna Lunch Grilled or blackened Ahi Tuna.	**$16.00**
Greek Salad with Chicken Lunch Grilled or blackened chicken.	**$11.00**
Greek Salad with Ahi Tuna Lunch Grilled or blackened ahi tuna.	**$16.00**

Lunch Po-boys

ITEM	PRICE
Fried Catfish Po-boy Lunch Served with French fries and dressed with coleslaw, tomatoes, pickles, onions and remoulade.	**$12.50**
Fried Shrimp Po-boy Lunch Served with French fries and dressed with coleslaw, tomatoes, pickles, onions and remoulade.	**$14.00**
Fried Louisiana Oyster Po-boy Lunch Served with French fries and dressed with coleslaw, tomatoes, pickles, onions and remoulade.	**$15.00**
Blackened Chicken Po-boy Lunch Served with French fries and dressed with coleslaw, tomatoes, pickles, onions and remoulade.	**$13.00**
Blackened Catfish Po-boy Lunch Served with French fries and dressed with coleslaw, tomatoes, pickles, onions and remoulade.	**$13.00**
Gator Bite Po-boy Lunch (Lunch Po-boys) Served with French fries and dressed with coleslaw, tomatoes, pickles, onions and remoulade.	**$15.00**
Grilled Cajun Alligator Sausage Po-boy Lunch Served with French fries and dressed with coleslaw, tomatoes, pickles, onions and remoulade.	**$13.00**

ITEM	PRICE
Eggplant Po-boy Lunch Served with French fries and dressed with coleslaw, tomatoes, pickles, onions and remoulade.	**$12.50**

Lunch Burgers

ITEM	PRICE
American Classic Burger Lunch 100% ground beef cooked well done and served with dressing on the side.	**$10.50**
B. B. Q. Bacon Burger Lunch Hickory burger with Applewood smoked bacon and bbq sauce.	**$11.50**
The Deluxe Cheese Burger Lunch Our succulent beef patty seasoned and hickory wood-grilled, topped with Cheddar cheese.	**$11.50**
Black & Blue Burger Lunch With our blackened seasoning, topped with Bleu cheese crumble.	**$10.50**
Crab Cake Burger Lunch Our famous lump blue crab meat cake served with side of remoulade sauce.	**$10.00**

Lunch Blackened House Specials

ITEM	PRICE
Blackened Ahi Tuna Lunch Served with jambalaya and sautéed vegetables.	**$16.00**
Blackened Catfish Lunch Served with jambalaya and sautéed vegetables.	**$14.00**
Blackened Chicken Lunch Served with jambalaya and sautéed vegetables.	**$14.00**
Blackened Redfish Etouffee Lunch (Lunch Blackened House Specials) Served with jambalaya and sautéed vegetables. Fresh gulf redfish blackened then topped with crawfish etouffee.	**$18.00**
Blackened Bayou Duck Lunch Served with jambalaya and sautéed vegetables. Smoked till it's tender then blackened and topped with a crawfish mushroom...	**$21.00**
Redfish Pontchartrain A Louisiana blackened redfish filet atop crawfish cornbread. Topped with our creamy shrimp Pontchartrain sauce and serve...	**$29.95**

Lunch Chef House Specials

ITEM	PRICE
Spinach Ravioli Lunch Topped with choice Alfredo, marinara or Oceana cream sauce.	**$15.50**
Redfish Oceana Lunch Our signature dish. Sautéed redfish topped with our own crawfish mushroom cream sauce. Served with roasted garlic potato...	**$16.00**
Barbecued Shrimp Lunch (Lunch Chef House Specials) Peel and eat tail on gulf shrimp sautéed in New Orleans style lemon butter and pepper sauce.	**$18.00**
Jazzy Crab Cake Platter Lunch Not all crab cakes are created equal. Once you try these you'll be a believer. Topped with fresh crawfish mushroom cream...	**$19.00**
Knife & Fork B. B. Q. Ribs Lunch Slow cooked, fall-off-the-bone pork ribs. Served with coleslaw and french fries.	**$18.00**
Chicken Fettuccini Alfredo Lunch Lightly breaded and sautéed chicken breast strips simmered in our homemade Alfredo sauce with fettuccini noodles.	**$15.00**

ITEM	PRICE
Shrimp Fettuccini Alfredo Lunch Sautéed gulf shrimp tossed with our homemade Alfredo sauce with fettuccini noodles.	**$16.50**
Vegetarian Pasta Lunch Vegetarian. Pasta tossed with choice of Alfredo or marinara.	**$11.50**
Taste of New Orleans Lunch Creole jambalaya, crawfish etouffee, red beans and rice with smoked sausage.	**$11.50**
Crawfish Etouffee Lunch Southern Cajun stew with steamed rice.	**$15.00**
Red Beans & Rice Lunch Served with Cajun sausage.	**$10.00**

Lunch Seafood Platters

ITEM	PRICE
Fried Catfish Platter Lunch Served with French fries, coleslaw, jalapeno hushpuppies, cocktail and tartar sauce.	**$15.00**
Fried Shrimp Platter Lunch Served with French fries, coleslaw, jalapeño hushpuppies, cocktail and tartar sauce.	**$16.00**
Fried Louisiana Oyster Platter Lunch Served with French fries, coleslaw, jalapeño hushpuppies, cocktail and tartar sauce.	**$16.00**
Fried Seafood Platter Lunch Served with French fries, coleslaw, jalapeño hushpuppies, cocktail, and tartar sauce. Seasoned golden fried oysters, shr...	**$17.50**

Lunch Sides

ITEM	PRICE
Coleslaw Lunch Side items with entrée only.	**$3.00**
Red Beans Lunch Side items with entrée only.	**$4.00**
Garlic Potatoes Lunch Side items with entrée only.	**$4.00**
Fried Shrimp Lunch Side items with entrée only.	**$5.00**
Fried Oysters Lunch Side items with entrée only.	**$6.00**
Soft Shell Crab Lunch Side items with entrée only.	**$8.00**
Fried Crawfish Tails Lunch Side items with entrée only.	**$5.00**
Eggplant Sticks Lunch Side items with entrée only.	**$5.00**
Crawfish Etouffee Lunch (Lunch Sides) Side items with entrée only.	**$5.00**
Crawfish Cream Sauce Lunch Side items with entrée only.	**$5.50**
Fettuccini Alfredo Lunch Side items with entrée only.	**$7.00**

ITEM	PRICE
Sautéed Vegetables Lunch Vegetarian. Side items with entrée only.	**$4.00**

Lunch Desserts

ITEM	PRICE
New Orleans Bread Pudding Lunch Served with our famous praline and rum sauce.	**$5.50**
Bananas Foster Ice Cream Cake Lunch With caramel, strawberries and chocolate.	**$7.00**
Chocolate Kahlua Mousse Lunch Golden toffee crunches float among clouds of creamy, rich, Kahlua chocolate mousse.	**$6.50**
Strawberry Cheesecake Lunch Made daily by our pastry chef, our New York style cheesecake rests on a walnut graham cracker crust, covered with strawb...	**$6.00**
Kentucky Bourbon Pecan Pie Lunch Large buttery pecans, layered on a rich, smooth filling with a hint of Kentucky bourbon, on a pastry crust. Served warm...	**$6.00**

Lunch Beverages

ITEM	PRICE
Iced Tea	**$2.20**
Bottled Spring Water Lunch	**$2.50**
Perrier Water Lunch	**$2.50**
Soda Lunch	**$2.50**

Breakfast

ITEM	PRICE
Country Breakfast 2 eggs, hash brown, biscuit, grits and your choice of bacon or sausage.	**$13.00**
Maw Maw's Cajun Breakfast Bits of bacon and shrimp scrambled with eggs and rice. Served with a biscuit.	**$16.00**
Classic Pancakes Breakfast Served with your choice of bacon or sausage patty.	**$13.00**
Biscuits and Gravy Breakfast Spicy chicken sausage in creamy gravy over two fresh biscuits.	**$14.00**
Pain Perdu Lost Bread Breakfast New Orleans version of French toast using French bread, served with sausage patty.	**$13.00**
Eggs Benedict Breakfast English muffin, Canadian bacon, poached eggs and homemade Hollandaise.	**$14.00**
BBQ Shrimp and Grits Jumbo shrimp simmered in our homemade New Orleans-style BBQ sauce, over a bed of creamy, homemade corned grits.	**$16.00**
Chicken and Pancakes A light and fluffy mound of homemade pancakes topped with deep fried, golden brown, chicken strips.	**$15.00**
May's Sweet Breakfast Rolls Breakfast rolls topped with our sweet & savory sauce. Served with bacon.	**$13.00**

Omelettes

ITEM	PRICE
Seafood Omelette Crawfish, shrimp, mushrooms, green onions, bell peppers and cheddar cheese. Served with hash browns and a biscuit.	**$17.00**
The Royal Omelette New Orleans original alligator sausage, with fresh diced vegetables, topped with a crawfish and mushroom cream sauce. Se...	**$17.00**
Western Omelette Ham, onion, green peppers, tomatoes and Cheddar cheese. Served with hash browns and a biscuit.	**$13.50**
Crawfish Omelette Sautéed with our blend of spices, topped with Hollandaise sauce. Served with hash browns and a biscuit.	**$15.00**
Cajun Omelette Smoked ham mixed with our spicy house seasonings, mushrooms and onions. Served with hash browns and a biscuit.	**$14.00**
Vegetarian Omelette Vegetarian. Tomatoes, onions, mushrooms, green peppers, Cheddar cheese, topped with Hollandaise sauce. Served with hash...	**$13.00**
Tiffany's Favorite Omelette Tomatoes & mushrooms, topped with a Beurre Blanc sauce.	**$13.00**

Our World Famous Crepes

ITEM	PRICE
St. James Crepe Shrimp, crawfish tails, onions and bell peppers with cheese.	**$18.00**
St. Francis Crepe Shrimp, crawfish tails, ratatouille (vegetable medley) and Swiss cheese.	**$18.00**

Sides (Breakfast)

ITEM	PRICE
Strips Bacon (4)	**$4.00**
Grits	**$4.00**
Hash Browns	**$4.00**
Sausage	**$4.00**
Biscuits (2)	**$4.00**
Side Egg	**$5.00**
Ham	**$4.00**
English Muffin	**$3.00**
Toast	**$2.50**

Beverages

ITEM	PRICE
Soda	**$3.00**
Bottled Spring Water	**$3.00**

Po-boys

ITEM	PRICE
Fried Shrimp Po-boy Most popular. Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$19.00**
Fried Louisiana Oyster Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$19.00**
Fried Catfish Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$18.00**
Fried Gator Bite Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$19.00**
Blackened Chicken Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$17.00**
Blackened Gator Bite Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$19.00**
Blackened Shrimp Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$19.00**
Blackened Catfish Po-boy Served with french fries and dressed with coleslaw, tomatoes, pickle, onions and remoulade.	**$18.00**

Cajun Pasta

ITEM	PRICE
Mardi Gras Pasta Gulf shrimp, crawfish tails, bell peppers and onions tossed in our Cajun Alfredo sauce	**$25.00**
Shrimp Fettuccine Alfredo Sautéed gulf shrimp tossed with our homemade alfredo sauce with Fettuccini noodles.	**$20.00**
Cajun Jambalaya Pasta Our traditional deep south recipe! shrimp and alligator sausage with onions, bell peppers in a Creole sauce, tossed with...	**$23.00**
Chicken Fettuccine Alfredo Most popular. Lightly breaded and sautéed chicken breast strips simmered in our homemade Alfredo sauce with fettuccini n...	**$19.00**
Spinach Ravioli Vegetarian. Topped with choice of Alfredo, marinara or Oceana cream sauce.	**$18.00**
Vegetarian Pasta Vegetarian. Fettuccini pasta tossed with choice of Alfredo or marinara.	**$18.00**

Appetizers

ITEM	PRICE
Louisiana Crabmeat Cakes Most popular. Served with crawfish and mushroom cream sauce.	**$18.00**
Cajun Fries Most popular. A heaping portion of golden crispy fries topped with zesty crawfish mushroom cream sauce and Cheddar chees...	**$14.00**
Gator Tail Bites Most popular. Marinated white meat gator tail served fried or blackened. Served with remoulade sauce.	**$15.00**
Barbecued Shrimp Most popular. Peel and eat tail on gulf shrimp sauteed in New Orleans style lemon butter and pepper sauce.	**$16.00**
Fried Eggplant Sticks Served with remoulade sauce.	**$11.00**

ITEM	PRICE
Spinach Dip A creamy mixture of spinach and artichokes, served with a side of tortilla chips.	**$15.00**

Soups & Salad

ITEM	PRICE
Caesar Salad with Shrimp Grilled or blackened shrimp.	**$19.00**
Caesar Salad with Chicken Grilled or blackened chicken.	**$18.00**
Small Caesar Salad	**$6.50**
House Salad with Shrimp Grilled or blackened shrimp.	**$19.00**
Caesar Salad with Catfish Grilled or blackened catfish.	**$18.00**
House Salad with Chicken Grilled or blackened chicken.	**$18.00**
Caesar Salad with Gator Fried or blackened gator.	**$22.00**
House Salad with Catfish Grilled or blackened catfish.	**$18.00**
House Salad with Gator Fried or blackened gator.	**$22.00**

Seafood Platters

ITEM	PRICE
Fried Seafood Platter Most popular. Seasoned golden fried oysters, shrimp, and crispy catfish piled high. Served with French fries, coleslaw,...	**$30.00**
Fried Shrimp Platter Served with French fries, coleslaw, jalapeño hushpuppies, cocktail, and tartar sauce.	**$25.00**
Fried Catfish Platter Served with French fries, coleslaw, jalapeño hushpuppies, cocktail, and tartar sauce.	**$23.00**
Fried Louisiana Oyster Platter Served with French fries, coleslaw, jalapeño hushpuppies, cocktail, and tartar sauce.	**$26.00**

New Orleans Favorites

ITEM	PRICE
Taste of New Orleans Most popular. Creole jambalaya, crawfish etouffee, red beans and rice with smoked sausage.	**$20.00**
Crawfish Etouffee Southern Cajun stew with steamed rice.	**$18.00**
Red Beans and Rice Served with Cajun sausage.	**$16.00**
Shrimp Creole Most popular. A dish of Louisiana French and Spanish heritage served with gulf shrimp and white rice.	**$18.00**

Chef House Specials

ITEM	PRICE
Redfish Oceana Our signature dish. Sautéed redfish topped with our own crawfish mushroom cream sauce. Served with roasted garlic potato...	**$28.00**
Louisiana Crab Meat Cakes Not all crab cakes are created equal. Once you try these you'll be a believer. Topped with fresh crawfish mushroom cream...	**$25.00**
Knife and Fork B. B. Q. Ribs Slow cooked, fall-off-the-bone pork ribs. Served with coleslaw and french fries.	**$27.00**
Barbecued Shrimp (Chef House Specials) Peel and eat tail on gulf shrimp sautéed in New Orleans style lemon butter and pepper sauce.	**$25.00**

Blackened Specials

ITEM	PRICE
Blackened Redfish Etouffee Served with jambalaya and sautéed vegetables. Fresh gulf redfish blackened then topped with crawfish etouffee.	**$28.00**
10 oz. Blackened Ribeye Steak Served with jambalaya and sautéed vegetables.	**$34.00**
Blackened Catfish Served with jambalaya and sautéed vegetables.	**$22.00**
Blackened Bayou Duck Served with jambalaya and sautéed vegetables. Smoked till it's tender then blackened and topped with a crawfish mushroom...	**$28.00**
Blackened Chicken Served with jambalaya and sautéed vegetables and a side of our signature crawfish mushroom cream sauce.	**$22.00**
Blackened Redfish Beurre Blanc Topped with Lemon Beurre Blanc Sauce.	**$27.00**

Sides

ITEM	PRICE
Fried Shrimp	**$8.00**
Soft Shell Crab	**$10.00**
Fried Oysters	**$8.00**
Crawfish Etouffee (Sides)	**$6.00**
Garlic Mashed Potatoes	**$5.00**
Fettuccini Alfredo	**$8.00**
Red Beans	**$5.00**
Sautéed Vegetables	**$4.00**
Crawfish Mushroom Cream Sauce	**$6.00**
Coleslaw	**$4.00**

Desserts

ITEM	PRICE

New Orleans Bread Pudding **$8.00**

Most popular. Served with our famous praline and rum sauce.

Strawberry Cheesecake **$9.00**

Made daily by our pastry chef, our New York style cheesecake rests on a walnut graham cracker crust, covered with strawb...

Kentucky Bourbon Pecan Pie **$7.00**

Large buttery pecans, layered on a rich, smooth filling with a hint of Kentucky bourbon, on a pastry crust. Served warm...

Chocolate Kahlua Mousse **$9.00**

Golden toffee crunches float among clouds of creamy, rich kahlua chocolate mousse.

Carrot Cake Slice **$13.00**

Deliciously moist layers of carrot cake with our famous cream cheese icing

Beverages

ITEM	PRICE
Soda	**$3.00**
Bottled Water	**$3.00**