



APPETIZERS

VOODOO DIPPIN' CAULDRON

FIRE ROASTED PEPPERS (MILD) BLENDED WITH CREAM CHEESE, SOURCREAM, ARTICHOKE, SPINACH, ROASTED GARLIC AND MOZZA SERVED WITH WARM CORNBREAD AND TORTILLA CHIPS

\$8.95

CREOLE QUEEN CRAB CAKES

THREE HOUSE-MADE CAKES SERVED OVER CITRUS DRESSED BABY GREENS TOPPED WITH SWEET CHILI, ROASTED GARLIC AIOLI

\$12.95

STREET CAR OYSTERS

BLUE'S VERSION OF THE CLASSIC OYSTERS ROCKEFELLER FOUR CAJUN CORNMEAL CRUSTED PLUMP FANNY BAY OYSTERS BROILED WITH ROASTED GARLIC, SPINACH, ONION BACON AND HOLLANDAISE SAUCE SERVED WITH WARM CORNBREAD

\$13.95

FRENCH QUARTER FRIED GREEN TOMATOES

CORNMEAL ENCRUSTED AND SERVED OVER CITRUS DRESSED BABY GREENS AND TOPPED WITH FOUR CAJUN JUMBO SHRIMP SERVED WITH A CHIPOTLE REMOULADE

\$11.95

STEAMBOAT MUSSELS

FRESH WEST COAST MUSSELS STEAMED WITH GARLIC, SAFFRON AND WHITE WINE BROTH - SERVED WITH WARM CORNBREAD

\$13.95

RAGIN' CAJUN ALLIGATOR SAUSAGE

GRILLED ALLIGATOR AND PORK SAVORY SEASONED SAUSAGE SERVED WITH A PICANTE TOMATO SAUCE AND WARM CORNBREAD

\$12.95