



## APPETIZERS

### BBQ SHRIMP

Large natural Gulf shrimp, butter, beer & spices. Served with French bread. **14.95**

### ONION RING STACK

Thick-cut & hand-battered. Side of remoulade sauce. **6.50**

### SHRIMP & ALLIGATOR CHEESECAKE

Natural Gulf shrimp, alligator meat, three cheeses, panko crumbs. **11.95**

### CAJUN WINGS

Tossed in house-made Louisiana Gold hot sauce. Side of blue cheese. **9.95**

### FRIED PICKLE SLICES

Hand-battered. Side of remoulade. **5.75**

### NEW ORLEANS CHEESE PLANK

Crispy coated pepper jack cheese, lightly fried & served over our Creole sauce. **5.95**

### MAW'S FRIES

Fries smothered with our slow-cooked roast beef "debris" gravy. Loaded with cheese. **9.95**

### BOUDIN BALLS

Pork liver, long rice, cooked onions & Cajun seasonings. Side of our Creole sauce. **8.00**

### MUFFULETTA SPRING ROLLS

Stuffed with salami, mortadella, ham, Swiss & provolone cheese, olive salad. Side of Creole dijonnaise. **7.50**

### POTATO SKINS

Four potato skins topped with Andouille sausage, peppered bacon & pepper jack cheese. Served with a side of sour cream & remoulade sauce. **7.95**

### FRIED GREEN TOMATOES & CRAWFISH

Hand-battered green tomatoes, popcorn-style crawfish & remoulade sauce. **9.25**

## SIGNATURE SALADS

### CRAZY GREEK COUSIN'S CHOPPED SALAD

Romaine, olive mix, sun-dried tomatoes, Greek peppers, cucumbers, red onions & trinity pico (diced onions & peppers) tossed in our house Greek dressing. Topped with spiced feta & beets. **9.75**

### TIBBY'S CRISP ROMAINE SALAD

Hearts of romaine, grated Parmesan, chopped egg, crispy bacon, cherry tomatoes, Parmesan toast & shaved Gruyère. Side of cracked peppercorn dressing. **9.50**

### BIENVILLE SALAD

Mixed greens, tomatoes, red onions, walnuts, raisins & seasonal fruit. Topped with Manchego cheese & tossed in a light burgundy vinaigrette. **9.50**

#### ADD A LITTLE SOMETHING EXTRA:

**Chicken - 4**  
(grilled, blackened or fried)

**Gulf Shrimp - 6**  
(fried or sautéed)

**Fried Oysters - MP**

## CLASSICS BY THE CUP

### SLOW-COOKED RED BEANS & RICE

Cooked over 8 hours with ham and topped with hot sausage. **6.25**

### JAMBALAYA

Scratch recipe, 3 different sausages, sautéed vegetables & rice. **6.00**

### SHRIMP & ANDOUILLE GUMBO

Natural Gulf shrimp, Andouille sausage, simmered with vegetables & okra. Topped with white rice. **6.00**

### CHICKEN & ANDOUILLE FILÉ GUMBO

Boneless, hand-shredded chicken, Andouille sausage & sautéed vegetables mixed with filé. Topped with white rice. **5.00**

## CLASSICS

### JAMBALAYA, CRAWFISH PIE & CHICKEN FILÉ GUMBO

A sampler of true Cajun dishes. **14.25**

### SHRIMP CREOLE

Natural Gulf shrimp sautéed with vegetables & spices. Topped with rice. **12.25**

### ÉTOUFFÉE SHRIMP OR CRAWFISH

Seasoned roux, vegetables, Gulf shrimp or crawfish.

**Shrimp - 13.50      Crawfish - 14.50**

### SLOW-COOKED RED BEANS & RICE

Cooked over 8 hours with ham, topped with hot sausage. **12.50**

### JAMBALAYA

Scratch recipe, 3 different sausages, sautéed vegetables, spices & rice. **15.25**

### SHRIMP & ANDOUILLE GUMBO

Natural Gulf shrimp, Andouille sausage, simmered with vegetables & okra. **10.95**

### CHICKEN & ANDOUILLE FILÉ GUMBO

Boneless, hand-shredded chicken, Andouille sausage, sautéed vegetables, mixed with filé & topped with rice. **8.95**

## MUFFULETTA

Made just like the original from Central Grocery in New Orleans & Tibby's favorite Muffuletta spot, Nor-Joe's in Old Metairie. Muffuletta bread loaded with salami, ham, mortadella, olive salad, Swiss cheese & provolone cheese.

**Whole - 16.95      Half - 9.95**

## SIDES

**Fries - 3.00**  
**Sweet Potato Fries - 4.00**  
**Dirty Rice - 3.00**

**Andouille Cheddar Grits - 3.00**  
**Side Salad - 4.00**

# SOUTHERN FAVORITES

## SOUTHERN DRIPPIN' CHICKEN SANDWICH

Fried chicken breast marinated in spicy buttermilk, topped with our house-made hot sauce & ranch dressing. Served on Texas toast with a side of fries. **9.95**

## RITA'S DRIPPIN' CHICKEN SANDWICH

Fried chicken breast, topped with our house lemon butter sauce. Served on Texas toast with a side of fries. **9.95**

## CHICKEN & WAFFLES

Melted cheddar cheese, peppered bacon, fresh Belgian waffles. Served with our homemade brandy sauce and a side of sweet potato fries. **12.95**

## PO BOYS

Made with New Orleans-style French bread. All Po Boys come dressed with lettuce, tomatoes, pickles & New Orleans Blue Plate mayonnaise. Choose from a full size Po Boy or a half size Po Boy & a side.

### 12 NAPKIN ROAST BEEF

Slow-roasted and smothered in gravy. MESSY!

**Full - 13.50      Half & a side - 10.25**

### 12 NAPKIN FRIED ROAST BEEF

Dipped in house batter, fried and topped with American cheese.

**Full - 13.75      Half & a side - 10.50**

### CHICKEN & CHEESE

Grilled, blackened or fried. Topped with your choice of cheese.

**Full - 9.50      Half & a side - 8.00**

### HOT SAUSAGE

Grilled hot sausage link.

**Full - 9.00      Half & a side - 7.50**

### WALTER'S SPICY SOUTHERN CLUB

Fried chicken breast tossed in our house Louisiana Gold hot sauce, topped with pepper bacon & pepper jack cheese.

**Full - 12.75      Half & a side - 9.75**

### CREOLE PARMESAN

House-battered and lightly fried, covered with mozzarella & Creole sauce.

#### Chicken

**Full - 9.50      Half & a side - 8.00**

#### Eggplant

**Full - 8.25      Half & a side - 7.25**

## SEAFOOD PO BOYS

### FRIED CATFISH

Hand-battered.

**Full - 14.95      Half & a side - 11.75**

### FRIED OYSTERS

Hand-battered freshly shucked.

**Full - MP      Half & a side - MP**

### FRIED SHRIMP

All-natural hand-battered Gulf shrimp.

**Full - 13.50      Half & a side - 10.50**

### FRIED CRAWFISH

Hand-battered and tossed in remoulade sauce.

**Full - 13.95      Half & a side - 10.75**

### HALF & HALF

Choose any two different seafoods  
**Full 14.00** (Oysters will be an additional MP charge)

### FRIED GREEN TOMATOES & CRAWFISH

Hand-battered and topped with remoulade sauce.

**Full - 12.50      Half & a side - 10.00**

## PO BOY SIDES

Fries

Sweet Potato Fries

Dirty Rice

Andouille Cheddar Grits

House Salad

## MAKE IT TIBBY'S STYLE

Toss your seafood in remoulade sauce for only 75¢

## SPECIALTIES

### SHRIMP & ANDOUILLE CHEDDAR GRITS

Sautéed all-natural Gulf shrimp, Andouille sausage, sweet onions served over cheese grits & finished with red wine gravy. **17.25**

### CATFISH & CHEDDAR GRITS

Hand-battered catfish served over andouille cheese grits & finished with red wine gravy. **15.95**

### EGGPLANT TCHOUPITOULAS

(Chop-It-Too-Luhs)

Our version of eggplant casserole, served over Creole sauce. **8.75**

### RITA'S CHICKEN

Panko-crusted, topped with our house lemon butter sauce & served over dirty rice. **16.25**

### CHICKEN PONTCHARTRAIN

Pan-sautéed with artichoke hearts, diced tomatoes, sherry wine sauce & finished with New Orleans olive dressing. Served over white rice. Substitute sautéed spinach or dirty rice for \$1. **15.95**

### WHO-DAT CAJUN

#### BLACKENED CHICKEN

Roasted red peppers, artichoke hearts, Cajun seasoning & our house lemon butter sauce served over homemade grit cakes. Topped with blackened chicken. **16.25**

### BLACKENED CHICKEN PASTA

Roasted red peppers, artichoke hearts, Cajun seasoning & lemon butter sauce. Served over linguine. Make it with Gluten Free pasta for \$1. **14.95**

### CAJUN SHRIMP PASTA

All-natural Gulf shrimp sautéed in our house wine butter sauce, Cajun seasonings, sun-dried tomatoes & green onions. Served over linguine. Make it with Gluten Free pasta for \$1. **16.50**

### SEAFOOD BASKETS

Hand-breaded fried seafood, served with fries & hush puppies.

**Crawfish      14.95**

**Shrimp      14.95**

**Catfish      15.95**

**Combination      14.95**

(pick 2 different items)