

## 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.

**8 - 9.95 | 12 - 14.75**

### GATOR BITES

Hand-battered and fried crispy. Served with our famous remoulade sauce. **11.95**

### 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 ROLLS

Lightly fried spring rolls stuffed with boudin & jack cheese. Served with creole dijonnaise. **Reg - 7.95 | Large - 11.95**

### FRIED GREEN TOMATOES

Hand-battered green tomatoes, popcorn-style crawfish & remoulade sauce. **6.25**  
**With Crawfish - 10.25**

### DEBRIS SPRING ROLLS

Stuffed with our slow-cooked roast beef debris and Manchego cheese. Served with a side of roast beef gravy.

**Reg - 6.95 | Large - 10.45**

### MUFFULETTA SPRING ROLLS

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

**Reg - 7.50 | Large - 11.25**

### 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**

## 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, craisins & seasonal fruit. Topped with Manchego cheese & tossed in a light burgundy vinaigrette. **9.50**

#### A LITTLE SOMETHING EXTRA:

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

**Add Gulf Shrimp - 6**  
(fried, sautéed, blackened or grilled)

**Add 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**

## 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. Served Hot or Cold.

**Whole - 16.95    Half - 9.95**

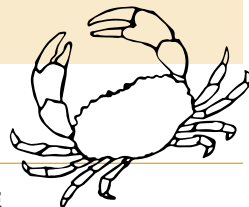
## FRESH FROM THE SEA

### FRESH FISH

Blackened and topped with our savory crawfish étouffée. Served over dirty rice or sautéed spinach. **MP**

### PAN SEARED LUMP CRAB CAKES & ANDOUILLE CHEDDAR GRITS

Fresh crab. Served with a side of Remoulade. **MP**



## CLASSICS

### JAMBALAYA, CRAWFISH PIE & CHICKEN FILÉ GUMBO

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

### CHICKEN & ANDOUILLE FILÉ GUMBO

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

### ÉTOUFFÉE SHRIMP OR CRAWFISH

Seasoned roux, vegetables, Gulf shrimp or crawfish.

**Shrimp - 13.95    Crawfish - 14.50**

### SHRIMP CREOLE

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

### 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**

## SIDES

**Fries - 3.00**  
**Sweet Potato Fries - 4.00**  
**Fried Green Tomatoes - 6.25**  
**Dirty Rice - 3.00**  
**Andouille Cheddar Grits - 3.00**  
**Side Salad - 4.00**  
**Cajun Stewed Corn - 4.00**

# 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 - 12.95      Half & a side - 9.95

## FRIED PORK CHOP

Breaded and lightly fried.

Full - 11.50      Half & a side - 9.00

## 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

## CAJUN BASKETS

Served with fries, onion rings, hush puppies & Texas Toast

## CAJUN CHICKEN TENDERS

Tossed in house-made Louisiana Gold hot sauce & dusted with cajun seasoning. 13.25

## FRIED CRAWFISH

Hand-battered. 15.25

## FRIED SHRIMP

All-natural hand-battered Gulf shrimp. 15.25

## FRIED CATFISH

Hand-battered. 16.25

## FRESH CATCH

Hand-battered. MP

## COMBINATION

Choose 2 different items: crawfish, shrimp or catfish. 15.25

# SEAFOOD PO BOYS

## FRIED CATFISH

Hand-battered.

Full - 14.95      Half & a side - 11.75

## 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

## FRIED GREEN TOMATOES & CRAWFISH

Hand-battered and topped with remoulade sauce.

Full - 14.95      Half & a side - 11.75

## FRIED OYSTERS

Hand-battered freshly shucked.

Full - MP      Half & a side - MP

## PO BOY SIDES

Fries

Sweet Potato Fries

Fried Green Tomatoes

Dirty Rice

Andouille Cheddar Grits

House Salad

Cajun Stewed Corn

MAKE IT  
JIBBY'S  
STYLE

Toss your seafood in remoulade sauce for only 75¢

# SOUTHERN FAVORITES

## SOUTHERN DRIPPIN' CHICKEN SANDWICH

Fried chicken tenders 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. 13.25

# SPECIALTIES

## SHRIMP & ANDOUILLE CHEDDAR GRITS

Sautéed all-natural Gulf shrimp, Andouille sausage, sweet onions served over cheese grits & finished with red wine gravy. 17.75

## CATFISH & CHEDDAR GRITS

Hand-battered catfish served over andouille cheese grits & finished with red wine gravy. 16.95

## EGGPLANT TCHOUPITOULAS

(Chop-It-Too-Luhs)

Our version of eggplant casserole, served over Creole sauce. 9.75

## RITA'S CHICKEN

Panko-crusted, topped with our house lemon butter sauce & served over dirty rice. 16.95

## PORK CHOPS WITH RED BEANS & RICE

Enjoy a New Orleans Monday tradition every day. Two pork chops grilled or lightly breaded & fried. Served with red beans, rice & toasted French bread. 11.95

## 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. 16.95

## 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. 16.95

## 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