

APPETIZERS

BBQ SHRIMP

Jumbo natural shrimp, butter, beer & spices. Served with French bread. **18.95**

SHRIMP & ALLIGATOR CHEESECAKE

Natural shrimp, alligator meat, three cheeses, panko crumbs. **13.95**

CAJUN WINGS

Tossed in house-made Louisiana Gold hot sauce. Blue cheese or Ranch. **8 - 10.50 | 12 - 15.50**

GATOR BITES

Hand-battered and fried crispy. Side of remoulade sauce. **13.95**

ONION RING STACK

Thick-cut & hand-battered. Side of Barbecue sauce. **8.95**

ORLANDO SENTINEL
Top 5 Spots for
Onion Rings.

FRIED PICKLE SLICES

Hand-battered. Side of remoulade. **8.50**

NEW ORLEANS CHEESE PLANK

Crispy coated pepper jack cheese, lightly fried & served over our Creole sauce. **6.95**

MAW'S FRIES

Fries smothered with our slow-cooked roast beef "debris" gravy. Loaded with cheese. **13.95**

BOUDIN ROLLS

Lightly fried spring rolls stuffed with boudin & jack cheese. Served with creole dijonnaise. **Reg - 8.25 | Large - 12.50**

FRIED GREEN TOMATOES

Hand-battered green tomatoes, popcorn-style crawfish & remoulade sauce. **8.95**
Topped with Crawfish - **12.95**

DEBRIS SPRING ROLLS

Stuffed with our slow-cooked roast beef debris (New Orleans Gravy) and Manchego cheese. Served with a side of roast beef gravy. **Reg - 9.95 | Large - 12.95**

MUFFULETTA SPRING ROLLS

Stuffed with salami, mortadella, ham, Swiss & provolone cheese, olive salad. Side of Creole dijonnaise. **Reg - 9.75 | Large - 12.75**

POTATO SKINS

Four potato skins topped with Andouille sausage, peppered bacon & pepper jack cheese. Served with a side of sour cream. **9.95**

SIGNATURE SALADS

GREEK 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. **12.95**

CRISP ROMAINE SALAD

Hearts of romaine, grated Parmesan, chopped egg, crispy bacon, cherry tomatoes, Parmesan toast & shaved Gruyère. Side of cracked peppercorn dressing. **11.95**

BIENVILLE SALAD

Mixed greens, tomatoes, red onions, walnuts, craisins & seasonal fruit. Topped with Manchego cheese & tossed in a light vinaigrette. **12.95**

TIBBY'S WEDGE SALAD

Pepper bacon, grape tomatoes, diced red onion, blue cheese crumbles & house-made creamy blue cheese dressing. **12.95**

A LITTLE SOMETHING EXTRA:

Add Chicken - 4.25
(grilled, blackened or fried)

Add Shrimp - 6.25
(fried, blackened or grilled)

Add Fried Oysters - MP

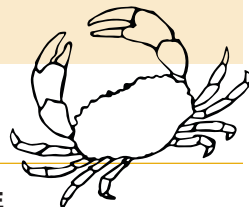
FRESH FROM THE SEA

BLACKENED FISH

Roasted red peppers, artichoke hearts, Cajun seasoning & our house lemon butter sauce served over homemade grit cakes. **MP**

PAN SEARED LUMP CRAB CAKE & 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. **17.95**

CHICKEN & ANDOUILLE FILÉ GUMBO

Boneless, hand-shredded chicken, Andouille sausage, sautéed vegetables, mixed with filé & topped with rice. **12.95**

ÉTOUFFÉE SHRIMP OR CRAWFISH

Seasoned roux, vegetables, shrimp or crawfish. **17.95**

SHRIMP CREOLE

Natural shrimp sautéed with vegetables & spices. Topped with rice. **15.95**

SLOW-COOKED RED BEANS & RICE

Cooked over 8 hours with ham, topped with hot sausage. **16.95**

JAMBALAYA

Scratch recipe, 3 different sausages, sautéed vegetables, spices & rice. **17.95**

SHRIMP & ANDOUILLE GUMBO

Natural shrimp, Andouille sausage, simmered with vegetables & okra. **13.95**

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. Served Hot or Cold.

Whole - 19.95

Half & a side - 16.50

As featured
on Travel Channel
& Food Networks
**FOOD
PARADISE**

SIDES

Fries - 3.25

Sweet Potato Fries - 4.25

Fried Green Tomatoes - 6.50

Dirty Rice - 3.25

Andouille Cheddar Grits - 3.25

Side Salad - 4.25

Cajun Stewed Corn - 4.25

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 - 16.95 Half & a side - 14.50

12 NAPKIN FRIED ROAST BEEF

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

Full - 16.95 Half & a side - 14.50



CHICKEN & CHEESE

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

Full - 11.00 Half & a side - 8.00

HOT SAUSAGE

Grilled hot sausage link.

Full - 11.95 Half & a side - 9.50

WALTER'S SPICY SOUTHERN CLUB

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

Full - 16.95 Half & a side - 14.50

FRIED PORK CHOP

Breaded and lightly fried.

Full - 12.95 Half & a side - 10.50

CREOLE PARMESAN

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

Chicken

Full - 11.00 Half & a side - 9.50

Eggplant

Full - 10.95 Half & a side - 8.50

SEAFOOD PO BOYS

FRIED CATFISH

Hand-battered.

Full - 17.75 Half & a side - 15.50

FRIED SHRIMP

Natural hand-battered shrimp.

Full - 16.75 Half & a side - 14.50

FRIED CRAWFISH

Hand-battered and tossed in remoulade sauce.

Full - 16.75 Half & a side - 14.50

HALF & HALF

Choose 2 different items: crawfish, shrimp or catfish.

Full 16.95

FRIED GREEN TOMATOES & CRAWFISH

Hand-battered and topped with remoulade sauce.

Full - 17.75 Half & a side - 15.50

FRIED OYSTERS

Hand-battered freshly shucked.

Full - MP Half & a side - MP

PO BOY SIDES

Fries

Sweet Potato Fries

Dirty Rice

Andouille Cheddar Grits

House Salad

Cajun Stewed Corn

MAKE IT
TIBBY'S
STYLE

Toss your seafood in remoulade sauce for only \$1

CAJUN BASKETS

Choose from fries, onion rings or sweet potato fries

FRIED CRAWFISH

Hand-battered. 15.95

FRIED SHRIMP

Natural hand-battered shrimp. 15.95

FRIED CATFISH

Hand-battered. 16.95

FRESH CATCH

Hand-battered. MP

COMBINATION

Choose 2 different items: crawfish, shrimp or catfish. 16.95

SOUTHERN FAVORITES

Choose from fries, onion rings or sweet potato fries.

SOUTHERN DRIPPIN' CHICKEN SANDWICH

Fried chicken tenders marinated in spicy buttermilk, topped with our house-made hot sauce & ranch dressing. Served on Texas toast. 12.95

RITA'S DRIPPIN' CHICKEN SANDWICH

Fried chicken breast, topped with our house lemon butter sauce. Served on Texas toast. 12.95

CHICKEN & WAFFLES

Melted cheddar cheese, peppered bacon, fresh Belgian waffles. Served with our homemade brandy sauce. 15.95

CAJUN CHICKEN TENDERS

Tossed in house-made Louisiana Gold hot sauce & dusted with Cajun seasoning. 14.95

SPECIALTIES

SHRIMP & ANDOUILLE CHEDDAR GRITS

Sautéed natural shrimp, Andouille sausage, sweet onions served over cheese grits & finished with red wine gravy. 21.95

CATFISH & CHEDDAR GRITS

Hand-battered catfish served over andouille cheese grits & finished with red wine gravy. 19.95

EGGPLANT TCHOUPITOULAS

(Chop-It-Too-Luhs)

Our version of eggplant casserole, served over Creole sauce. 11.95

RITA'S CHICKEN

Panko-crusted, topped with our house lemon butter sauce & served over dirty rice. 20.95

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. 15.95

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. 20.95

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. 20.95

BLACKENED CHICKEN PASTA Roasted red peppers, artichoke hearts, Cajun seasoning & lemon butter sauce. Served over linguine. Make it with Gluten Free pasta. 17.95

CAJUN SHRIMP PASTA

Natural shrimp sautéed in our house wine butter sauce, Cajun seasonings, sun-dried tomatoes & green onions. Served over linguine. Make it with Gluten Free. 18.95