

## APPETIZERS

### BBQ SHRIMP

Jumbo natural shrimp, butter, beer & spices. Served with French bread. **15.75**

### SHRIMP & ALLIGATOR CHEESECAKE

Natural shrimp, alligator meat, three cheeses, panko crumbs. **12.50**

### 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. **12.50**

### ONION RING STACK

Thick-cut & hand-battered. Side of Barbecue sauce. **6.95**

**ORLANDO SENTINEL**  
Top 5 Spots for  
Onion Rings.

### FRIED PICKLE SLICES

Hand-battered. Side of remoulade. **6.00**

### NEW ORLEANS CHEESE PLANK

Crispy coated pepper jack cheese, lightly fried & served over our Creole sauce. **6.25**

### MAW'S FRIES

Fries smothered with our slow-cooked roast beef "debris" gravy. Loaded with cheese. **10.50**

### 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. **6.50**  
**Topped with Crawfish - 10.75**

### 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 - 7.25 | Large - 10.25**

### MUFFULETTA SPRING ROLLS

Stuffed with salami, mortadella, ham, Swiss & provolone cheese, olive salad. Side of Creole dijonnaise. **Reg - 7.75 | Large - 11.75**

### POTATO SKINS

Four potato skins topped with Andouille sausage, peppered bacon & pepper jack cheese. Served with a side of sour cream. **8.25**

## 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. **10.25**

### CRISP ROMAINE SALAD

Hearts of romaine, grated Parmesan, chopped egg, crispy bacon, cherry tomatoes, Parmesan toast & shaved Gruyère. Side of cracked peppercorn dressing. **10.00**

### BIENVILLE SALAD

Mixed greens, tomatoes, red onions, walnuts, craisins & seasonal fruit. Topped with Manchego cheese & tossed in a light burgundy vinaigrette. **10.00**

#### A LITTLE SOMETHING EXTRA:

**Add Chicken - 4.25**  
(grilled, blackened or fried)

**Add Shrimp - 6.25**  
(fried, 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. **6.50**

### JAMBALAYA

Scratch recipe, 3 different sausages, sautéed vegetables & rice. **6.25**

### SHRIMP & ANDOUILLE GUMBO

Natural shrimp, Andouille sausage, simmered with vegetables & okra. Topped with white rice. **6.25**

### CHICKEN & ANDOUILLE FILÉ GUMBO

Boneless, hand-shredded chicken, Andouille sausage & sautéed vegetables mixed with filé. Topped with white rice. **5.25**

## 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 - 18.00**  
**Half & a side - 14.00**

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

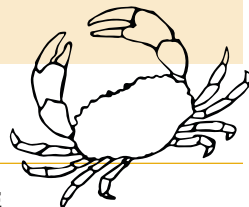
## FRESH FROM THE SEA

### BLACKENED FISH

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

### PAN SEARED LUMP CRAB 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. **15.00**

### CHICKEN & ANDOUILLE FILÉ GUMBO

Boneless, hand-shredded chicken, Andouille sausage, sautéed vegetables, mixed with filé & topped with rice. **9.50**

### ÉTOUFFÉE SHRIMP OR CRAWFISH

Seasoned roux, vegetables, shrimp or crawfish.

**Shrimp - 15.25      Crawfish - 15.25**

### SHRIMP CREOLE

Natural shrimp sautéed with vegetables & spices. Topped with rice. **12.95**

### SLOW-COOKED RED BEANS & RICE

Cooked over 8 hours with ham, topped with hot sausage. **13.25**

### JAMBALAYA

Scratch recipe, 3 different sausages, sautéed vegetables, spices & rice. **16.00**

### SHRIMP & ANDOUILLE GUMBO

Natural shrimp, Andouille sausage, simmered with vegetables & okra. **11.50**

## 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 - 14.75 Half & a side - 11.75

## 12 NAPKIN FRIED ROAST BEEF

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

Full - 14.50  
Half & a side - 11.50



## CHICKEN & CHEESE

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

Full - 10.00 Half & a side - 8.00

## HOT SAUSAGE

Grilled hot sausage link.

Full - 11.00 Half & a side - 8.00

## WALTER'S SPICY SOUTHERN CLUB

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

Full - 13.50 Half & a side - 10.50

## FRIED PORK CHOP

Breaded and lightly fried.

Full - 12.50 Half & a side - 9.50

## CREOLE PARMESAN

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

### Chicken

Full - 11.00 Half & a side - 9.00

### Eggplant

Full - 10.75 Half & a side - 7.75

# SEAFOOD PO BOYS

## FRIED CATFISH

Hand-battered.

Full - 16.00 Half & a side - 13.00

## FRIED SHRIMP

Natural hand-battered shrimp.

Full - 14.25 Half & a side - 11.25

## FRIED CRAWFISH

Hand-battered and tossed in remoulade sauce.

Full - 14.75 Half & a side - 11.75

## HALF & HALF

Choose 2 different items: crawfish, shrimp or catfish.

Full 15.00

## FRIED GREEN TOMATOES & CRAWFISH

Hand-battered and topped with remoulade sauce.

Full - 15.75  
Half & a side - 12.75

## 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. 15.00

## FRIED SHRIMP

Natural hand-battered shrimp. 15.00

## FRIED CATFISH

Hand-battered. 16.00

## FRESH CATCH

Hand-battered. MP

## COMBINATION

Choose 2 different items: crawfish, shrimp or catfish. 16.00

# 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. 10.50

## RITA'S DRIPPIN' CHICKEN SANDWICH

Fried chicken breast, topped with our house lemon butter sauce. Served on Texas toast. 10.50

## CHICKEN & WAFFLES

Melted cheddar cheese, peppered bacon, fresh Belgian waffles. Served with our homemade brandy sauce. 14.00

## CAJUN CHICKEN TENDERS

Tossed in house-made Louisiana Gold hot sauce & dusted with Cajun seasoning. 14.00

# SPECIALTIES

## SHRIMP & ANDOUILLE CHEDDAR GRITS

Sautéed natural shrimp, Andouille sausage, sweet onions served over cheese grits & finished with red wine gravy. 18.75

## CATFISH & CHEDDAR GRITS

Hand-battered catfish served over andouille cheese grits & finished with red wine gravy. 18.00

## EGGPLANT TCHOUPITOULAS

(Chop-It-Too-Luhs)

Our version of eggplant casserole, served over Creole sauce. 10.75

## RITA'S CHICKEN

Panko-crust, topped with our house lemon butter sauce & served over dirty rice. 18.00

## 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. 13.00

## 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. 18.00

## 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. 18.00

## BLACKENED CHICKEN PASTA

Roasted red peppers, artichoke hearts, Cajun seasoning & lemon butter sauce. Served over linguine. Make it with Gluten Free pasta. 16.00

## 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. 17.50