

## SHAREABLES

### BBQ SHRIMP

Jumbo natural shrimp, butter, beer & spices. Served with a loaf of French bread. **20.95**

### SHRIMP & ALLIGATOR

**CHEESECAKE** Natural shrimp, alligator meat, three cheeses, panko crumbs. **15.95**

### GATOR BITES

Hand-battered and fried crispy. Side of remoulade sauce. **15.95**

### ONION RING STACK

Thick-cut & hand-battered. Side of Barbecue sauce. **10.95**

### SPINACH ARTICHOKE DIP

Topped with Parmesan cheese. Served with crisp Crostini toasts. **13.95**

ORLANDO  
SENTINEL  
Top 5 Spots for  
Onion Rings.

### FRIED PICKLE SLICES

Hand-battered. Side of remoulade. **10.95**

### EMPANADAS

Two étouffée crawfish and two chicken gumbo empanadas with onions, peppers & celery. **13.95**

### MAW'S FRIES

Fries smothered with our slow-cooked roast beef “debris” gravy. Loaded with cheese. **15.95**

### BOUDIN ROLLS

Lightly fried spring rolls stuffed with boudin & jack cheese. Served with creole dijonnaise. **Reg - 10.95 | Large - 14.95**

### FRIED GREEN TOMATOES

Hand-battered & served with remoulade sauce. **10.95**  
**Topped with Crawfish - 14.95**

### 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 - 11.95 | Large - 14.95**

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

**Reg - 11.95 | Large - 14.95**

### POTATO SKINS

Home-made. Topped with Andouille sausage, peppered bacon & pepper jack cheese. Served with a side sour cream. **11.95**

## 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. **14.95**

### CRISP ROMAINE SALAD

Hearts of romaine, grated Parmesan, chopped egg, crispy bacon, cherry tomatoes, Parmesan toast & shaved Gruyère. Side of cracked peppercorn dressing. **14.95**

### BIENVILLE SALAD

Mixed greens, tomatoes, red onions, walnuts, craisins & seasonal fruit. Topped with Manchego cheese & tossed in a light vinaigrette. **14.95**

### TIBBY'S WEDGE SALAD

Pepper bacon, grape tomatoes, diced red onion, blue cheese crumbles & house-made creamy blue cheese dressing. **14.95**

#### A LITTLE SOMETHING EXTRA:

**Add Chicken - 7**  
(grilled, blackened or fried)

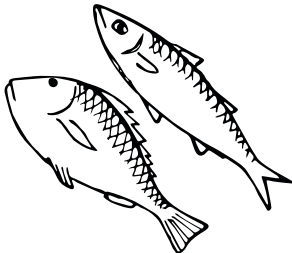
**Add Shrimp - 8**  
(fried, blackened or grilled)

**Add Fried Oysters - MP**

## FRESH FROM THE SEA

### Fresh Fish

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



## CLASSICS

### JAMBALAYA, CRAWFISH PIE & CHICKEN FILÉ GUMBO

A sampler of true Cajun dishes. **20.95**

### CHICKEN & ANDOUILLE FILÉ GUMBO

Boneless, hand-shredded chicken, Andouille sausage, sautéed vegetables, mixed with filé & topped with rice. **14.95**

### ÉTOUFFÉE SHRIMP OR CRAWFISH

Seasoned roux, vegetables, shrimp or crawfish. **19.95**

### SHRIMP CREOLE

Natural shrimp sautéed with vegetables & spices. Topped with rice. **18.95**

### SLOW-COOKED RED BEANS & RICE

Cooked over 8 hours with ham, topped with hot sausage. **18.95**

### JAMBALAYA

Scratch recipe, 3 different sausages, sautéed vegetables, spices & rice. **19.95**

### SHRIMP & ANDOUILLE GUMBO

Natural shrimp, Andouille sausage, simmered with vegetables & okra. **15.95**

## 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 (cut into quarters) - 22**  
**Half & a side - 18**

## SIDES

**Fries - 4.50**  
**Sweet Potato Fries - 5.50**  
**Dirty Rice - 4.50**  
**Andouille Cheddar Grits - 4.50**  
**Side Salad - 5.50**  
**Cajun Stewed Corn - 5.50**



# 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 - 18.95      Half & a side - 16.50

### 12 NAPKIN FRIED ROAST BEEF

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

Full - 18.95      Half & a side - 16.50



### CHICKEN & CHEESE

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

Full - 14.95      Half & a side - 12.95

### HOT SAUSAGE

Grilled hot sausage link.

Full - 13.95      Half & a side - 11.50

### WALTER'S SPICY SOUTHERN CLUB

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

Full - 18.95      Half & a side - 16.50

### FRIED PORK CHOP

Breaded and lightly fried.

Full - 14.95      Half & a side - 12.50

### CREOLE PARMESAN

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

#### Chicken

Full - 15.95      Half & a side - 13.95

#### Eggplant

Full - 12.95      Half & a side - 10.50

# SEAFOOD PO BOYS

### FRIED CATFISH

Hand-battered.

Full - 19.95      Half & a side - 17.75

### FRIED SHRIMP

Natural hand-battered shrimp.

Full - 19.95      Half & a side - 17.75

### FRIED CRAWFISH

Hand-battered and tossed in remoulade sauce.

Full - 19.95      Half & a side - 17.75

### HALF & HALF

Choose 2 different items: crawfish, shrimp or catfish.

Full 19.95

### FRIED GREEN TOMATOES & CRAWFISH

Hand-battered and topped with remoulade sauce.

Full - 19.75      Half & a side - 17.50

### 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



Toss your seafood in remoulade sauce for only \$1

## CAJUN BASKETS

Choose from fries, onion rings or sweet potato fries

### FRIED CRAWFISH

Hand-battered. 17.95

### FRIED SHRIMP

Natural hand-battered shrimp. 17.95

### FRIED CATFISH

Hand-battered. 20.95

### FRESH CATCH

Hand-battered. MP

### COMBINATION

Choose 2 different items: crawfish, shrimp or catfish. 17.95

# 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. 16.95

### RITA'S DRIPPIN' CHICKEN SANDWICH

Fried chicken breast, topped with our house lemon butter sauce. Served on Texas toast. 16.95

### CHICKEN & WAFFLES

Melted cheddar cheese, peppered bacon, fresh Belgian waffles. Served with our homemade brandy sauce. 18.95

### CAJUN CHICKEN TENDERS

Tossed in house-made Louisiana Gold hot sauce & dusted with Cajun seasoning. 16.95

# SPECIALTIES

### SHRIMP & ANDOUILLE CHEDDAR GRITS

Sautéed natural shrimp, Andouille sausage, sweet onions served over cheese grits & finished with red wine gravy. 23.95

**CATFISH & CHEDDAR GRITS** Hand-battered catfish served over andouille cheese grits & finished with red wine gravy. 23.95

### EGGPLANT TCHOUPITOULAS

(Chop-It-Too-Luhs)  
Our version of eggplant casserole, served over Creole sauce. 14.95

### PASTA MONICA

Cajun pan cooked chicken tossed in a rich cream sauce. Served over linguini. 19.95

### RITA'S CHICKEN

Panko-crusted, topped with our house lemon butter sauce & served over dirty rice. 24.95

### 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. 18.95

### 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. 23.95

### 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. 22.95

### BLACKENED CHICKEN PASTA

Roasted red peppers, artichoke hearts, Cajun seasoning & lemon butter sauce. Served over linguine. Make it with gluten free pasta. 20.95

### 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 pasta. 21.95