



APPETIZERS

EGGPLANT NAPOLEON

Thick rounds of fresh eggplant fried golden brown, topped with a crawfish au gratin sauce - 12

CRAB MEAT STUFFED MUSHROOMS

Fresh button mushrooms filled with our famous crab meat dressing, topped with white wine beurre blanc - 12

EGGPLANT STICKS

Eggplant wedges battered and seasoned with bread crumbs then fried golden brown, served with marinara sauce. Half Order - 8 | Whole Order - 12

SPINACH & ARTICHOKE DIP

Artichokes and spinach mixed with select herbs, spices, and a variety of cheeses. Served with tortilla chips - 15

FRIED CALAMARI

A generous portion of golden fried calamari served with our house made marinara sauce - 15

CRAWFISH QUESO

Louisiana crawfish tails in a homemade queso - 9

CRABCAKE

One jumbo lump crabcake topped with a white wine beurre blanc sauce - 14

STUFFED ARTICHOKE

Whole stuffed artichoke with seasoned bread crumbs - 13

SOUPS

CHICKEN & ANDOUILLE SAUSAGE GUMBO

Smoked sausage, chicken, and our house-made roux, simmered together for hours then finished with just the right amount of file', served atop rice. Cup - 7 | Bowl - 10

SEAFOOD & OKRA GUMBO

A stock of crab, oysters, shrimp, our house-made roux, fresh okra, and tomatoes. Simmered for hours and served atop rice. Cup - 7 | Bowl - 10

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

20% gratuity will be added to parties of 5 or more
22% will be added to any table requesting separate checks for parties of 5 or more

SALADS

Add Chicken - 7 | Add Shrimp - 9 | Add Oysters - Market Price

Dressings: Bleu Cheese, Ranch, Honey Mustard, Thousand Island, French, Italian, House Balsamic, Caesar
 Extra Dressing - .50 | Add: Cheese, egg or bacon - 1.00
 Artichokes, Anchovies, or Avocado - 2.50

GRILLED YELLOW-FIN TUNA SALAD

Yellow-fin tuna steak seasoned and grilled, served atop a bed of mixed lettuce with carrots, red cabbage, tomatoes, mozzarella, and cheddar cheese - 23

FRIED OR GRILLED SHRIMP SALAD

Louisiana shrimp either grilled or fried to a golden brown, served atop a bed of mixed lettuce with carrots, red cabbage, tomatoes, mozzarella, and cheddar cheese. Half - 13 | Whole - 18

SHRIMP STUFFED TOMATO

A fresh tomato stuffed with boiled shrimp salad - 14
 Add Avocado - 2.50

CAESAR SALAD

Hearts of romaine mixed with our delicious Caesar dressing, croutons, and parmesan cheese. Half - 11 | Whole - 16

WEDGE SALAD

Loaded blue cheese wedge with Cherry Tomatoes, shaved onion, crispy bacon, blue cheese crumbles topped with a house made blue cheese dressing - 15

TUNA & AVOCADO SALAD

Served on a bed of romaine with homemade wasabi dressing - 25

FRIED OR GRILLED CHICKEN SALAD

Chicken breast tenders marinated then grilled or fried to a golden brown served atop a bed of mixed lettuce, carrots, red cabbage, tomatoes, mozzarella, and cheddar cheese. Half - 13 | Whole - 17

ITALIAN SALAD

A house favorite! Mixed lettuce, marinated artichokes, fresh tomatoes, olive salad, mozzarella and parmesan cheese, topped with anchovies. Half - 15 | Whole - 19

CHEF SALAD

A mix of iceberg and romaine tossed with red cabbage, carrots, and fresh tomatoes, topped with turkey, ham, bacon, boiled egg, mozzarella and cheddar cheese. Half - 14 | Whole - 18

SANDWICHES

Served on a bun or French bread with fries.
 Sweet Potato Fries - 1.50 | Add Cheese - 1.00 | Add Bacon - 1.00

GRETNA'S FINEST MUFFULETTA

Ham, genoa salami, big eyes Swiss cheese, and olive salad. Half - 18 | Whole - 30

OYSTER

Generous portion of oysters battered and fried until golden brown - Market Price

SHRIMP

Generous portion of shrimp battered and fried until golden brown - 15

FRIED FISH

Strips of fish battered and fried until golden brown - 14

MEATBALL

House-made meatballs smothered in marinara sauce - 15

CLUB SANDWICH

Smoked turkey, ham, bacon, two cheeses, lettuce, and tomato - 16

HOT SAUSAGE

Locally made sausage with just enough heat to make you slap yo mama - 14

SLOPPY ROAST BEEF

Slow cooked beef pulled and simmered in our house gravy - 18

CHICKEN BREAST

Chicken breast tenders marinated then grilled or fried until golden brown - 15

PORK CHOP

Lightly seasoned with herbs and spices, then grilled or breaded and fried until golden brown - 16

DA WABBIT BURGER

10 oz of ground chuck with select herbs and seasonings, pan fried - 16

Warning: This facility offers raw oysters from the Gulf of Mexico. Eating these oysters may cause severe illness and even death in persons who have liver disease (example: Alcoholic Cirrhosis, cancer or other chronic illnesses that weaken the immune system). If you eat raw oysters and become ill, you should seek immediate medical attention. If you are unsure that you are at risk, you should consult your physician.

ENTREES

Au Gratin Potatoes or Creamed Spinach is a \$2.50 upcharge

FILET MIGNON

8 oz center cut filet, cooked to order and served with choice of two sides - 45
Add Crab Meat - Market | Add Shrimp - 6

BLACKENED RIBEYE

8 oz steak, cooked to order and served with choice of two sides - 45
Add Crab Meat - Market | Add Shrimp - 6

MAHI MAHI WITH CRAB MEAT

8 oz fillet pan seared and topped with jumbo lump crab meat and white wine beurre blanc sauce. Served with two sides - 30

BLACKENED YELLOW-FIN TUNA

Gulf caught steak blackened in a cast iron skillet topped with a delicate white wine beurre blanc sauce, served with two sides - 24

SMOTHERED LIVER & ONIONS

Just like Grandma's, served with two sides - 14

FRIED CHICKEN

Half chicken, fried golden brown, served atop hot buttered toast and with two sides - 20

CRAB MEAT STUFFED FISH

Grilled fish stuffed with our delicious crab meat dressing, finished in the oven then topped with white wine beurre blanc sauce and served with two sides - 24

BACON WRAPPED PORK MEDALLIONS

Two grilled pork medallions wrapped in bacon and topped with an orange cane syrup glaze, served with two sides - 20

EGGPLANT & SEAFOOD CASSEROLE

Eggplant, shrimp, and crab meat baked and topped with parmesan cheese and served with one side - 19

SHRIMP ETOUFFEE WITH FRIED FISH

Louisiana shrimp sautéed in a traditional etouffee sauce served over rice with two fish fillets. Served with one side - 19

DA WABBIT HAMBURGER STEAK

A local favorite. 10 oz of ground chuck with select herbs and seasonings, pan fried then smothered with mushrooms and onions. Served with two sides - 20

HOUSE SMOKED CHICKEN

Half chicken slow smoked for hours over cherry and pecan wood, served with two sides - 20

CRABCAKE

2 jumbo lumped crab cakes topped with a white wine beurre blanc sauce served with two sides - 32

STUFFED CHOP

Double cut fried pork chop stuffed with crabmeat and oyster dressing topped with an orange cane syrup glaze served with two sides - 32

HALF GARLIC CHICKEN

Flash fried and baked off with a housemade garlic sauce served with creamed spinach - 20

PLATTERS

All platters served with two sides.
Au Gratin Potatoes or Creamed Spinach is a \$2.50 upcharge

CHICKEN TENDER PLATTER

Five chicken tenders grilled or fried. Served with two sides - 17

PORK CHOP PLATTER

A house special, two center cut pork chops lightly pounded, battered in seasoned bread crumbs and fried, or lightly seasoned and grilled (upon request) - 17

SEAFOOD PLATTER

Shrimp, oysters, and fish, battered in our house seasoning blend and fried golden brown - Market Price

OYSTER PLATTER

Gulf Shrimp fried or grilled in our house seasoning blend - Market Price

SHRIMP PLATTER

Gulf Shrimp fried or grilled in our house seasoning blend - 17

FISH PLATTER

Four fish fillets fried or grilled in our house seasoning blend - 16

SIDES

Side Salad | Caesar Salad | French Fries | Sweet Potato Fries
Veggies | Mashed Potatoes | Coleslaw | Potato Salad - 3.50 each

Au Gratin Potatoes - 6.50 | Creamed Spinach 6.00

Extra Gravy - 1.00 | Extra Marinara - 2.00

Extra New Orleans Sauce - 4.00

PASTA

Served with choice of spaghetti, angel hair or penne pasta.

ORLEANS DISHES

Louisiana crawfish tails in an au gratin sauce served over pasta with choice of one side
Chicken - 20 | Veal - 24 | Shrimp - 23
Fish - 20 | Pork Chop - 20 | Eggplant - 20

PARMESAN DISHES

House-made marinara with mozzarella cheese, served over pasta with choice of one side.
Veal - 22 | Chicken - 18 | Eggplant - 18

MEATBALLS & SPAGHETTI

House-made marinara with two meatballs, served over pasta with choice of one side - 17

DESSERTS

TURTLE CHEESECAKE - 9

BROWNIE - 7

ALA MODE - 10

HOUSE-MADE BREAD PUDDING

With whiskey sauce - 7

SCOOP OF ICE CREAM - 3

KIDS MENU

12 years old and under.
Served with fries excluding pasta - 9 ea

Your choice of one:
**FISH | SHRIMP | CHICKEN
GRILLED CHEESE
SPAGHETTI & MEATBALLS**

DAILY LUNCH SPECIALS

2.00 upcharge for any Lunch Specials substitutions

MONDAY

Red beans and rice with pork chop or sausage - 12
chicken - 15

TUESDAY

Meatballs and Spaghetti served with corn - 12

Chicken Stew over rice served with corn 12

Lima Beans over rice served with two pieces of fish, or sausage or pork chop 13 chicken - 16

WEDNESDAY

Meatloaf with mashed potatoes and peas - 12

Bell peppers stuffed with shrimp and ground meat topped with our special marinara sauce, served with macaroni and cheese and peas - 13

THURSDAY

White beans with pok chop or sausage - 12
chicken - 15
white beans with wabbit - 14

Lasagna served with green beans (when available) - 14

FRIDAY

3 pieces of fried fish served with Mrs. Karen's potato salad - 13

Shrimp stew served with Mrs. Karen's potato salad - 13

Shrimp stew with two pieces of fish and potato salad - 14

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