



## ■ BRUNCH MENU

### ENTRÉE'S

#### BREAKFAST PLATE — \$16

Scramble Eggs, Boogalou Hash or Grit's, Pork Bacon, Turkey Bacon or Chicken Sausage. Choice of 2 Pancakes, Waffle or French Toast.

#### CHICKEN & WAFFLE (French Toast) — \$20

Plain or Red Velvet Waffle topped with powdered sugar, fresh berries and 3 breaded wings served with warm bourbon syrup.

#### WAFFLES | FRENCH TOAST | PANCAKES

Topped with powdered sugar, fresh berries. Red Velvet or House Waffle \$6 | French Toast \$7 | Pancakes \$7.

#### PREMIUM TOPPINGS — \$5

Peach Cobbler | Strawberry Shortcake | S'Mores | Banana Fosters

### OMELETTE'S

#### GARDEN OMELETTE — \$12

Three egg omelette with peppers, onions, tomatoes and spinach served with your choice of Boogalou grits or hash.

## **SEAFOOD OMELETTE — \$16**

Three egg omelette with peppers, onions, crab meat, shrimp and crawfish served with your choice of Boogalou grits or hash.

## **OMELETTE ADD-ON**

Jalapeño Peppers, Banana Peppers, Mushrooms. \$2 up-charge per protein (Bacon, Turkey Bacon, Chicken, Ham, Crab, Shrimp or Crawfish).

## **ADD ON TO ANY MEAL**

Salmon Croquettes \$6 | Chicken Sausage \$4 | Bacon \$4 | Turkey Bacon \$4 | Beef \$8 | Shrimp \$12 | Chicken \$10 | Fried Whole Wings \$12 | Snow Crab \$12 | Salmon \$14 | Catfish \$14 | Lobster \$18 | Lamb \$28

## **GRITS**

Proteins of your choosing over Boogalou Grit's topped with Creole Cream Sauce, Sautéed Holy Trinity and Bacon — \$8

## **SALADS**

### **CAESAR — \$14**

Chopped Romaine Lettuce tossed in Boogalou Caesar Dressing, Fresh Cracked Pepper, Parmesan and Croutons.

## **HOUSE SALAD — \$14**

Fresh greens, croutons, egg, cucumbers, bacon, tomatoes, cheddar, choice of Ranch, French or Italian.

## **PASTA**

Alfredo \$14 | Cajun \$15 — Creamy penne pasta with sautéed vegetables, served with Boogalou garlic toast.

## **STARTERS**

### **CANDIED BACON DEVEILED EGGS — \$12**

Garnished with Glazed Pecans.

### **EGG ROLLS**

Veggie \$10 | Cheesesteak \$15

## **SHARING**

### **WINGS — \$15**

Boogalou, Honey Lemon Pepper, Jerk, Honey Hot, Cajun Garlic Parmesan, Mild Lemon Pepper and Lemon Pepper.

### **WING PLATTERS**

20pc - \$30 | 30pc - \$45 | 50pc - \$65

### **CRAWFISH BREAD — \$16**

Crawfish Tail Meat mixed with Sautéed Holy Trinity, Cheese and Creole Seasonings stuffed into a loaf of bread and baked.

## **SMALL PLATES**

### **SLIDER FLIGHT — \$16**

Beef, Catfish and Chicken. \$1 up-charge for Applewood Bacon or Cheese.

### **GUMBO GREENS — \$10 (\$16 with Shrimp)**

Collards cooked Gumbo Style with Smoked Turkey and Andouille Sausage served with Rice and Corn Bread.

### **PARMESAN CRUSTED LAMB LOLLIPOPS — \$37**

Seasoned to perfection, grilled and crusted with Parmesan.

### **STUFFED CATFISH — \$32**

Southern Fried Catfish stuffed with Shrimp and Crab served with Crawfish Cream.

## **ENTREES**

### **SALMON — \$22**

Blackened | Bourbon | Teriyaki

### **CATFISH — \$22**

Fried | Blackened

### **SHRIMP — \$20**

Grilled | Fried

### **LOBSTER TAIL — (1) \$26 | (2) \$44**

Grilled | Fried

## CHICKEN — \$20

Grilled Breast | Fried Whole Wings

## LAMB LOLLIPOPS — Half \$32 | Full \$44

Grilled | Bourbon | Jerk | Hennessy \$2 up-charge

## SIDES

Broccoli \$7 | Asparagus \$8 | Fries \$7 | Spinach \$8 |  
Mashed Potatoes \$6 | Turkey Green's \$8 |  
Macaroni \$8 | Brussels \$7 | Veggie Medley \$8 |  
Biscuits \$2 | Boogalou Grits \$3 | Boogalou Hash \$4