



All Entrees are served with your choice of 2 sides.

BOOGALOU

RESTAURANT LOUNGE

EXECUTIVE CHEF - CHEF ROBERT JOINER
18% GRATUITY FOR PARTIES OF 4 or MORE | ORDERS \$50 OR MORE
PLEASE DRINK RESPONSIBLY | MUST BE 21
www.Boogalouatl.com

ENTREES

STUFFED SALMON \$30

(Lump Crab Stuffed Salmon served with Yum Yum Sauce)

FRIED RED SNAPPER \$32

(Southern Fried Snapper served with a Mild Spiced Creamy Garlic Sauce)

CATFISH \$20

(Blackened or Southern Fried)

CHICKEN \$20

3 Fried Whole Wings or Grilled Breast (Teriyaki or Bourbon Glazed)

SALMON \$22

(Teriyaki or Bourbon Glazed)

SHRIMP \$20

(Grilled or Deep Fried)

LOBSTER TAIL

(Grilled or Deep Fried) 1 for \$24.....2 for \$35

BOURBON GLAZED LAMB

4 Half \$30 or 8 Full \$40
Hennessy Glaze (\$2 upcharge)

SIDES

MASHED POTATOES \$6

LOADED MASHED POTATOES \$10

CRAWFISH MASH \$10

MAC & CHEESE \$8

SEAFOOD MAC \$12

SMOKED TURKEY COLLARD GREENS \$8

BROCCOLI \$7

ASPARAGUS \$8

FRIES / ZUCCHINI FRIES \$6

SPINACH \$7

DESSERTS

RUM CAKE \$10

FRIED CHEESECAKE \$10

BROWNIE \$10

All Desserts Served W/ Vanilla Ice Cream

FEATURED DRINKS

SIDECAR RECIPE \$20

1738, Cointreau Liqueur & Lemon Juice

STRAWBERRY LEMONADE \$15

The Botanist Gin, Lemonade & Strawberry Liqueur

The "D" \$17

Absolut Peach Vodka, 151 rum, peach schnapps, pineapple juice, sour bitters, grenadine, & Fresh lime juice

GREEN APPLE \$17

Dani Apple Vodka, sour bitters, apple pucker & caramel syrup

LEMON TINI \$17

Ketel One Citroen Vodka, Fresh lemon juice & simple syrup

BERRY MARGARITA \$18

Don Julio Tequila, Grand Marnier Raspberry Peach, fresh lime juice, simple syrup & blueberry lemonade

STRAWBERRY MULE \$17

Patron Sliver, Fresh Lime Juice, Simple Syrup, Strawberry puree & topped with ginger beer

COCONUT SUNRISE \$14

1800 Coconut Tequila, orange juice & grenadine

MANGO MARGARITA \$18

Mango Citronge, Patron Reposado, Fresh Lime & Simple Syrup

FRENCH CONNECTION \$18

Hennessy & Grand Marnier

SUMMER COSMO \$17

Effen Voka, Triple Sec, Cranberry Juice & Fresh Lime

SOUR APPLE \$15

Crown Apple, Simple Syrup and Sweet & Sour

CHERRY COKE \$15

Crown Vanilla, Coke Soda & Grenadine

* PLEASE NOTE: THESE FOODS ARE COOKED TO ORDER OR SERVED RAW * CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

WHEN ORDERING THE SERVER WILL REPEAT YOUR ORDER BACK TO YOU, ONCE ORDER HAS BEEN SENT TO THE KITCHEN OR BAR THERE IS NO CHANGING OF THE ORDER. ALL SALES FINAL UPON ORDERING

A P P E T I Z E R S



SPINACH ARTICHOKE DIP \$10

Creamy Spinach, Sauteed Artichokes and melted cheeses. Served w/ Chips

SALMON BITES \$14

Deep Fried and served with Sweet Chili and Mild Spiced Creamy Garlic Sauce

FIRE CRACKER SHRIMP \$12

(Fried or Grilled) Shrimp Tossed in Mild Spiced Creamy Garlic Sauce

CRAB CLAWS \$18

Sautéed in Garlic Parmesan Butter Sauce

BOOGALOU WINGS \$15

Our House Made Sweet and Spicy Boogalou, Hot, Mild, Mild Lemon Pepper, Teriyaki, Honey Hot or Lemon Pepper Sauce

MOZZARELLA STICKS \$10

Crispy Batter on the outside Filled with Creamy Cheese on the Inside

CHICKEN TENDERS \$12

Juicy House Made White Meat Chicken Southern Fried

EGG ROLLS \$10 / PHILLY \$15

Philly Cheese, Southwest Chicken, or Veggie



S O U P S / S A L A D S

CHEF SALAD \$14

Chopped Romaine Lettuce, Diced Turkey, Diced Ham, Shredded Cheese, Boiled Egg, Tomatoes, Red Onion and Cucumber

CAESAR SALAD \$8

Chopped Romaine Lettuce tossed in Caesar Dressing topped with Parmesan Cheese, Crouton's and Fresh Lemon

*ADDITIONAL PROTEIN CAN BE ADDED TO ANY MEAL:

Pork Bacon \$4 | Grilled Chicken Breast \$10
Salmon \$14 | Shrimp \$12 | Lobster Tail \$18
Lamb \$20



S M A L L P L A T E S

CAJUN ALFREDO \$12

Fresh Vegetables served with Garlic Toast

QUESADILLAS

Sautéed Peppers, Onions, and Cheese
Chicken \$10, Steak \$12 or Shrimp \$14

HABANERO TACOS

Fried Salmon (\$12) or Shrimp (\$15) With House Made Chipotle Ranch and Napa Cabbage Slaw Garnished With Pico De Gallo

BACON CHEDDAR SLIDER'S \$18

3 House Made Angus Beef Patties grilled topped with Cheddar and Applewood Smoked Bacon served on a Pretzel Bun

CHICKEN & WAFFLES \$20

Served with Warm Bourbon Syrup

*ADDITIONAL PROTEIN CAN BE ADDED TO ANY MEAL:

Chicken \$10 | Salmon \$14 | Shrimp \$12
Lobster Tail \$18 | Lamb \$20