

# STARTERS

## CAJUN ONION FLOWER \$8.99

A sweet jumbo onion hand battered and fried to perfection, served with our home-made remoulade sauce.

## WINGS 6 for \$8 / 12 for \$14

Perfectly fried wings tossed in Buffalo, BBQ, Sweet & Spicy, Cajun Dry Rub, or Lemon Pepper.

## ROSEY NACHOS

CHICKEN \$11.99 / SHRIMP \$13.99 / CRAWFISH \$14.99

Our house chips topped with jalapeños, sauteed mushrooms, sauteed onions, diced tomatoes, and our creole sauce, then covered in melted cheese.

## BOUDIN BALLS \$13.99

Sausage, rice, onions, and celery rolled together then hand battered and fried to perfection, served with our creole sauce.

## FRIED PICKLES \$7.99

Hand battered pickles fried to perfection. Served with buttermilk ranch.

## FRIED MUSHROOMS \$9.99

Hand battered small, whole mushrooms fried to perfection. Served with buttermilk ranch.



CAJUN ONION FLOWER

## ANGEL WINGS \$15.99

Six oysters rolled in parmesan cheese and garlic butter, topped with bacon crisps then grilled.

## DEMON WINGS \$15.99

Six oysters rolled in parmesan cheese and garlic butter, topped with bacon crisps and diced jalapeños, then grilled.

## OYSTERS ON THE ½ SHELL

6 for \$10 / 12 for \$19

## BLACKEN-FRIED

## ALLIGATOR \$14.99

Sizzling alligator tail meat fried in our custom corn flour mix. Served with remoulade sauce.

## FRIED CRAWFISH TAILS \$14.99

Crawfish tail meat hand battered and fried to perfection, served with our home-made remoulade dipping sauce.

OYSTERS ON THE HALF SHELL



# The GREENS

## BLACKENED CAJUN

## SALAD \$14.29

Blackened shrimp or crawfish tail meat with iceberg lettuce, onions, mushrooms, black olives, tomatoes, carrots, bell peppers, croutons, and mixed cheese with your choice of dressing.

## CHICKEN CLUB SALAD \$11.99

Grilled chicken breast, diced ham, bacon crumbles, iceberg lettuce, onions, mushrooms, black olives, tomatoes, carrots, bell peppers, croutons, and mixed cheese with your choice of dressing.

## HOUSE SALAD \$6.99

Iceberg lettuce, onions, mushrooms, black olives, tomatoes, carrots, bell peppers, croutons, and mixed cheese with your choice of dressing.

# JUST for the KIDS

(\$3 UP CHARGE FOR GUESTS OVER 12 YEARS OF AGE)

## CHICKEN FINGERS \$4.99

Two hand battered chicken strips fried to perfection, served with crinkle cut French fries.

## GRILLED CHEESE \$4.99

French bread with melted cheese served with crinkle cut French fries.

## LITTLE CAJUN \$5.99

Hand battered Gulf shrimp fried to perfection, served with crinkle cut French fries.

## MAC & CHEESE \$4.99

Home-made mac & cheese

# SIDES

FRENCH FRIES

ROSEY FRIES

GRILLED ASPARAGUS

RED BEANS & RICE (CUP)

CAJUN CORN & RED POTATO

HUSH PUPPIES

CHICKEN & SAUSAGE GUMBO (CUP)

MAC & CHEESE

VEGGIE ETOUFFEE (CUP)





# CAJUN SPECIALTIES

## RED BEANS & RICE \$9.99

Our red beans are marinated for 24 hours, simmered with sausage, ribeye, and vegetables, and served over rice with a sausage link.

\*Add fried catfish and side of Rosey fries for \$8.99

\*Add a bread bowl for \$3.00

## SHRIMP GUMBO \$12.99

A dark brown roux combined with a beautiful melody of shrimp, fresh vegetables, chicken, and sausage simmered in a blend of Cajun spices served over rice.

\*Add fried catfish and side of Rosey fries for \$8.99

\*Add a bread bowl for \$3.00

## CRAWFISH ETOUFFEE \$12.99

Seasoned crawfish tails combined with a blonde roux and vegetables served over rice.

\*Add fried catfish and side of Rosey fries for \$8.99

\*Add a bread bowl for \$3.00

## CAJUN MAC & CHEESE

BACON \$8.99 / SAUSAGE \$9.99 / SHRIMP \$12.99 / CRAWFISH \$13.99

Our home-made mac & cheese with Cajun boiled sausage, crawfish, shrimp, and/or bacon mixed in.

## CAJUN FETTUCCINE

CHICKEN \$11.99 / SHRIMP \$13.99 / CRAWFISH \$14.99 / VEGGIE \$9.99

Fettuccine noodles tossed in our creole sauce with sauteed onions, mushrooms, and tomatoes.

\*Add a piece of toasted French bread for \$1.50



# PO'BOYS & MORE

## ROSEY BURGER \$12.99

A hand pattied half pound, all beef patty seasoned and grilled to perfection. Served on a sweet sourdough bun with lettuce, tomato, onion, and a side of Rosey fries.

\*Add cheese or bacon for \$1.00 each.

## CHEF LOUIE BURGER \$13.99

A hand pattied, half pound, all beef patty seasoned, then marinated in our secret steak marinade and grilled to perfection. Served on sweet sourdough bun with pepper jack cheese, bacon, sauteed mushrooms, lettuce, tomato, fried onion straws, and a side of Rosey fries.

## RAILROAD BURGER \$13.99

A hand pattied, half pound, all beef patty seasoned and grilled to perfection. Served on a sweet sourdough bun with BBQ sauce, pepper jack cheese, bacon, lettuce, tomato, onion, fried jalapeños, and a side of Rosey fries.

## CAJUN WRAP

SHRIMP \$13.99 / CRAWFISH \$14.99

Cajun boiled shrimp and/or crawfish tails with shredded cheese, lettuce, tomato, onion, and remoulade sauce all wrapped in a flour tortilla served with Rosey fries.

## CAJUN QUESADILLA

CHICKEN \$12.99 / SHRIMP \$13.99 / CRAWFISH \$14.99 / CHEESE \$9.99

Shredded cheese melted into a folded, flour tortilla with jalapeños, sauteed onions, mushrooms, and your choice of protein. Served with side of Rosey fries and creole dipping sauce.

## CAJUN-FRIED

## SHRIMP TACOS \$13.99

Two flour tortillas stuffed with hand battered fried to perfection shrimp. Served with lettuce, tomato, onion, and shredded cheese with our remoulade sauce. Served with Rosey fries.

## BLACKENED CAJUN PO'BOYS

SHRIMP \$14.99 / CRAWFISH \$14.99 / CATFISH \$15.99

Our Po'boys are served on toasted French bread with lettuce, tomato, and onion. Served with Rosey fries.

## CHICKEN CLUB PO'BOY / WRAP \$12.99

Grilled or fried chicken with honey ham, bacon, provolone cheese, lettuce, tomato, onion and honey mustard served on toasted French bread or in a flour tortilla with a side of Rosey fries.





## BY LAND...

### RIBEYE BY THE INCH     \$34.99/inch

We have the finest aged beef in the market. Our Ribeye is prime beef, hand cut to order, and aged for no less than 28 days then marinated in our secret marinade to peak its tenderness. Served with grilled asparagus and a roll.

### CAJUN STUFFED RIBEYE     \$40.99

The Ultimate Surf & Turf combo with a one-inch prime Ribeye butterflied and cooked to temp, then stuffed with sauteed shrimp and crawfish. Served with grilled asparagus and a roll.

### CHICKEN PLATTER     \$12.99

Freshly sliced chicken breast, hand battered and fried to perfection. Served with Rosey fries and mac & cheese.



## DESSERTS

### ROSEY BABY BEIGNET BITES     \$6.99

Four classic New Orleans style beignets covered with powdered sugar.

### BOURBON PECAN PIE     \$10.59

A warm Southern bourbon pecan pie served with a scoop of vanilla ice cream, topped with a sweet brown sugar bourbon sauce and chocolate drizzle.

### STRAWBERRY

### BUTTER CAKE     \$11.49

A warm butter cake topped with a scoop of vanilla ice cream and smothered in a strawberry drizzle.

### ROOT BEER FLOAT     \$4.99

Two scoops of vanilla ice cream topped with Barq's Root beer.

### ICE CREAM SUNDAY     \$4.99

One scoop of vanilla ice cream covered with chocolate syrup, whipped cream, and topped with a cherry.

## BY WATER...

### CAJUN-FRIED

### SHRIMP PLATTER     \$17.99

Peeled and deveined Gulf shrimp hand battered and fried to perfection. Served with mac & cheese and Rosey fries.

### CAJUN-FRIED

### CATFISH PLATTER     \$17.99

Mississippi farm raised catfish fillet hand battered and fried to perfection. Served with Rosey fries and hush puppies. Tartar sauce upon request.

### CAJUN CRAB LEGS     MARKET

Two Snow Crab clusters boiled in our secret Cajun seasoning. Served with Rosey fries and grilled asparagus.

### SHRIMP BY THE POUND     \$15.99

One pound of Gulf shrimp boiled in our secret Cajun seasoning. Served with Cajun style corn and red potato.

\*Peeled and Deveined for \$2.99

\*Add a Cajun Sausage link for \$2.00

### LOW COUNTRY BOIL     MARKET

A Snow Crab cluster, one pound of Gulf shrimp, a Cajun Sausage link, and a Cajun corn and red potato.

\*Peeled and Deveined for \$2.99







## COCKTAILS



### STORMITO ..... \$7.50

Don Q rum, Myers Dark Rum, hand muddled mint, hand squeezed fresh lime juice, & Ginger Beer

### WOODEN LEG ..... \$8.00

Pyrat XO Reserve Rum, St. Germaine, & bitters

### ARRRGGG-A-RITA ..... \$8.00

Hornitos Reposado Tequila, Grand Marnier, & fresh house made sour mix

### LIZ LEMON ..... \$7.00

Tito's Vodka & hand squeezed fresh lemon juice

### GHOST ..... \$7.00

Marker's Mark Bourbon, hand muddled Blood Orange, & fresh house made sour mix

### SIMPLE MAN ..... \$6.00

Whiskey, Anisette, & soda water

### RUN RUMMER ..... \$6.50

White Rum, Mango, Pineapple, & Red Passion Fruit

### BURNIN' BERRY ..... \$6.50

Rum, Strawberry, hand squeezed fresh lemon juice

### MAYDAY MULE ..... \$7.50

Your choice of Maker's Mark, Don Q, Tito's, Hornitos Reposado, or Bombay Sapphire, hand squeezed fresh lime juice, & Ginger Beer

### MOJITO ..... \$6.00

Don Q Rum, hand muddled mint leaves, & hand squeezed fresh lime juice

### DAK-A-REE ..... \$5.50

Blue Hawaiian, Margarita, Strawberry, Mango, Watermelon, & Hurricane

### BLUNDABUSS ..... \$7.00

The whole well plus Razzmatazz & Blue Curacao

### BIG FREE'S BULLY ..... \$6.50

Vodka, RedBull, Cranberry juice, & Razzmatazz

### LADY IN RED ..... \$7.50

Red Wine, Wild Turkey American Honey, orange juice, & hand muddled Blood Orange

### STOW-AWAY LADY ..... \$7.00

White Wine, St. Germaine, & pineapple juice



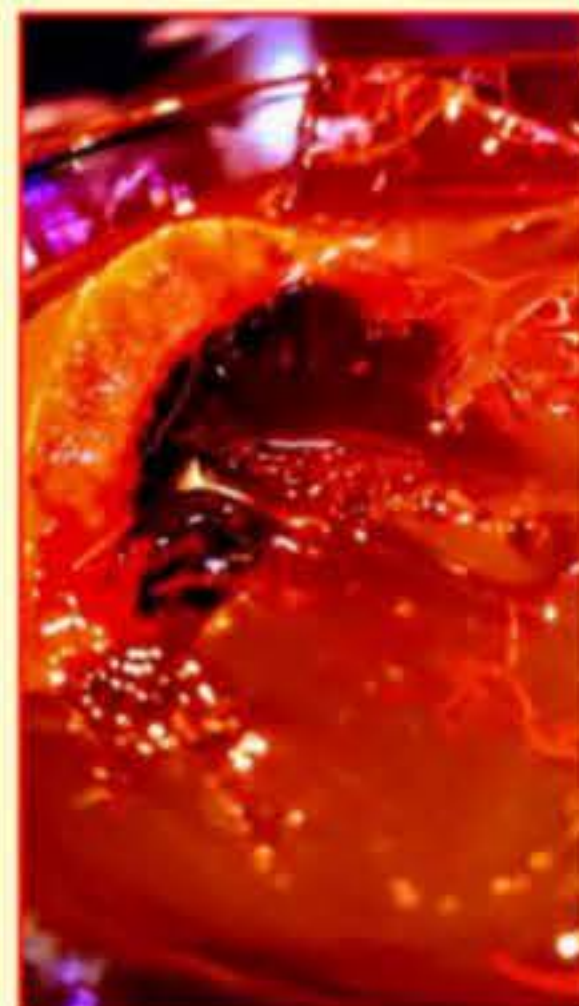
STORMITO

## Home of the FISH BOWL!!!

A 1 gallon fish bowl filled with a delicious blue cocktail.....\$30

(You get to keep the FISH BOWL)

Bring your FISH BOWL back in and get \$20 refills!!!!







## SHOOTERS

<b>3 G's</b>	<b>\$3.00</b>
Gin, St. Germaine, & Ginger Beer	
<b>VOODOO DOLL</b>	<b>\$3.00</b>
White Rum, Razzmatazz, Blue Curacao, pineapple juice, & lime juice	
<b>KATRINA</b>	<b>\$3.00</b>
Don Q 151, Blue Curacao, & pineapple juice	
<b>WAR HEAD</b>	<b>\$3.00</b>
White Rum, Strawberry, lemon juice	
<b>BAYOU BLUE</b>	<b>\$3.00</b>
White Rum, Blue Curacao, & lemon juice	
<b>GREEN TEA</b>	<b>\$4.00</b>
Jameson Irish Whiskey, Peach Schnapps, sour mix	
<b>LEMON DROP</b>	<b>\$4.00</b>
Vodka, lemon juice, simple syrup	
<b>SUMMER DROP</b>	<b>\$4.00</b>
Vodka, lemon juice, simple syrup, Peach Schnapps, Red Passion Fruit	
<b>PB&amp;J</b>	<b>\$4.00</b>
Peanut Butter Whiskey, Raspberry Puree, cranberry juice	
<b>TIC-TAC</b>	<b>\$4.00</b>
Jameson Orange Irish Whiskey, Peach Schnapps, sour mix	
<b>NU-TEA</b>	<b>\$4.00</b>
Jameson Irish Whiskey, amaretto, sour mix	
<b>CHOCO-LATTE</b>	<b>\$4.00</b>
Vodka, Chocolate syrup, Coffee liqueur, simple syrup	
<b>PINK WHITNEY</b>	<b>\$4.00</b>



## BOMBS

<b>VEGAS BOMB</b>	<b>\$8.00</b>
Crown Royal, Peach Schnapps, cranberry juice, Red Bull	
<b>CAR BOMB</b>	<b>\$8.00</b>
Jameson Irish Whiskey, Irish Cream, Stout beer	
<b>BOILER MAKER</b>	<b>\$8.00</b>
Bud Light or Mich Ultra, Whiskey	
<b>JAGER BOMB</b>	<b>\$8.00</b>
Jager, Red Bull	
<b>FLAMMING DR. PEPPER</b>	<b>\$8.00</b>
151 rum, amaretto, Bud Light or Mich Ultra	
<b>PIRATE'S DEATH</b>	<b>\$8.00</b>
Rum, Blue Curacao, Sprite	

