

APPETIZERS

SHRIMP DIP 7

Steamed shrimp blended with cream cheese and spices. Served with fried pita bread

✓ FRIED GREEN TOMATOES 6

Topped with spicy ranch

★ PIMENTO BACON BOMBS 8

2015 Bacon & Brewfest winner

Served with Bang Bang sauce

BANG BANG SHRIMP 10

Lightly fried popcorn shrimp tossed in sweet chili sauce

✓ ONION RINGS 5

Hand battered with Frank's Hot Sauce and served with spicy ranch

SALADS & SOUPS

SIDE SALAD 3

Mixed greens, cherry tomatoes, cucumbers, house made croutons

SIDE CAESAR 4

Chopped romaine, house made croutons, shaved parmesan, Caesar dressing

WEDGE 4

Crisp iceberg, bacon bits, cherry tomatoes, green onions, bleu cheese

SPINACH 4

Baby spinach, boiled egg, red onion, bacon bits, honey celery seed dressing

SIDE STRAWBERRY SALAD 4

Spring mix, feta, candied walnuts, strawberries, raspberry vinaigrette

LEVEE COBB 11

Grilled chicken, egg, mixed greens, bacon, ham, cucumber, tomato, ranch

🌿 AHI TUNA SALAD 15

Seared rare, spring mix, candied walnuts, apples, grapes, wasabi vinaigrette

🌿 SALMON SALAD 15

★ Grilled medium, spring mix, feta, candied walnuts, strawberries, with raspberry vinaigrette

LEVEE SLIDERS 9

Choose one. Served with shredded lettuce, tomato, onion and pickles

FRIED CHICKEN SLIDERS

FRIED OYSTER SLIDERS

CHEESEBURGER SLIDERS

🌿 CRAB CLAWS 13

Lightly fried or sautéed

BUFFALO CHICKEN DIP 6

Shredded chicken blended with cheeses and Buffalo sauce. Served with tortilla chips

SPICY SMOKED TUNA DIP 9

Smoked tuna dip with a jalapeno kick. Served with fried pita bread

🌿 SHRIMP COCKTAIL 8

Cajun boiled shrimp served chilled with cocktail sauce

🌿 PEEL N' EAT SHRIMP

Chilled or steamed, shell on shrimp served with cocktail sauce or drawn butter
1/2 Pound 9 Full Pound 16

BUILD YOUR OWN CAESAR

Chicken 12 Shrimp 13

Salmon 16 Steak 15

GUMBO & SALAD 9

Cup of gumbo with a side salad of your choice

SOUP & SALAD 7

Cup of seasonal soup with a side salad of your choice

SEASONAL SOUP

Cup 3.5/Bowl 5

SEAFOOD GUMBO

Cup 5/Bowl 8

Dressings: Buttermilk Ranch, Wasabi Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, 1000 Island, Spicy Ranch, Honey Mustard, Caesar, Oil & Vinegar, Honey Celery Seed
Add Bacon .99 Add Cheese .79

BURGERS, TACOS & SANDWICHES

Served with one side

LEVEE BRISKET BURGER 11

Half pound ground brisket with Swiss, lettuce, tomato and onion

✓ BLACK BEAN BURGER 10

Black bean, brown rice, onion, corn and tomato patty with lettuce, tomato and onion

FISH TACOS 12

Fried, grilled or blackened in soft tortillas with house made coleslaw and mango salsa

BANG BANG SHRIMP TACOS 12

Fried, grilled or blackened in soft tortillas with house made coleslaw

CHICKEN TACOS 10

STEAK TACOS 15

In soft tortillas with lettuce, tomato, blended cheese, salsa and sour cream

✓ BUFFALO CAULIFLOWER TACOS 9

Baked cauliflower tossed in Buffalo sauce in soft tortillas with lettuce and homemade ranch

CHICKEN SANDWICH 9

Fried, grilled, blackened or buffalo with Swiss, lettuce, tomato, onion and spicy mayo

SHRIMP OR CATFISH PO'BOY 11

OYSTER PO'BOY 13

Served on Leidenheimer bread with lettuce, tomato and onion, drizzled with tomato jalapeno tartar

★ FRIED GROUPER SANDWICH 13


House made coleslaw, fresh sliced tomatoes and jalapeno tartar

ENTREES

Served with two sides

SEAFOOD


 **CHEF'S CHOICE FRESH CATCH MKT**
Served with sauce of the day

 **CANADIAN SALMON 16**
Grilled or blackened medium
Served with lemon parsley beurre blanc

 **LOCALLY RAISED CATFISH 14**
Fried or blackened and served with homemade tartar sauce

 **FARM RAISED TILAPIA 12**
Grilled or blackened and topped with Bienville sauce

★ **CRAB CAKE NAPOLEON 16**
Lump crab cakes stacked with southern fried green tomatoes and Bienville sauce

 **SHRIMP DINNER 17**
Fried, grilled, blackened or buffalo and served with cocktail sauce

 **POPCORN SHRIMP 14**
Half pound fried, grilled, blackened or buffalo, served with cocktail sauce

GULF COAST OYSTERS 18
Lightly fried and served with cocktail sauce

CRAB CLAW DINNER 16.5
Lightly fried or sautéed and served with cocktail sauce

LEVEE COMBO 18.5
Choose two: shrimp, fried oysters, catfish


CHICKEN

CHICKEN TENDERS 10
Fried, grilled, blackened or buffalo and served with honey mustard


 **LEVEE CHICKEN 14**
Grilled or blackened

★ **SOUTHERN FRIED CHICKEN 14**
Topped with sautéed onions, mushrooms and brown gravy

BEEF

 **BISTRO STEAK 18**
Petite steak medallions topped with bleu cheese butter

 **BLACK ANGUS RIBEYE 27**
12 ounces prepared to order

 **CHOPPED STEAK 11**
Ground brisket topped with sautéed onions, mushrooms and brown gravy

Served with one side


LEVEE ALFREDO 9
Fettuccini pasta with house made alfredo sauce
+Chicken 5 +Shrimp 6 +Steak 8

COUNTRY FRIED SIRLOIN 10
Lightly fried sirloin served over mashed potatoes with brown gravy

★ **CREOLE SURF & TURF 15**
Blackened catfish fillet and grilled andouille sausage over Cajun rice topped with crawfish etouffee

SHRIMP & GRITS 15
Pan seared shrimp tossed with peppers, onion, andouille sausage and Creole cream served over homestyle grits

★ **NEW ORLEANS PASTA 15**
Blackened shrimp and chicken over corkscrew pasta with Cajun cream sauce

 **GARDEN PASTA 9**
Fettuccini pasta tossed in pesto cream with sautéed vegetables
+Chicken 5 +Shrimp 6 +Steak 8



The Levee is locally owned and operated by Chris Bradshaw and Gary McGee.

SIDES

Coleslaw
French Fries
Mashed Potatoes
Baked Potato
Baked Sweet Potato
Southern Green Beans
Squash & Zucchini
Collard Greens
Fresh Seasonal Fruit
Cheese Grits
Sweet Potato Fries
Baked Macaroni and Cheese
Steamed Broccoli
Cajun Rice

PREMIUM SIDES

Side Salad 1
Wedge Salad 2
Spinach Salad 2
Caesar Salad 2
Side Strawberry Salad 2
Soup 1.5/3
Gumbo 3/6

SWEET ENDINGS

NEW YORK CHEESECAKE 6

★ **WHITE CHOCOLATE BOURBON BREAD PUDDING 6**

PEANUT BUTTER PIE 6

CHEF'S CHOICE COBBLER A LA MODE 6

 **VANILLA BEAN ICE CREAM 2.5**

 Vegetarian Friendly Options
 Gluten Free Options
★ Specialty Menu Selections

Parties of 8 or more will be charged 20% automatic gratuity.