

# THE LEVEE

LUNCH MENU  
Served Every Day Until 4:00

## 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 15 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


### FRIED GREEN TOMATO BLT 7


Traditional BLT with a Southern twist

# ENTREES


Served with two sides


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

 **CANADIAN SALMON 15**  
Grilled or blackened medium,  
served with lemon parsley beurre  
blanc

 **LOCALLY RAISED CATFISH 12**  
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  
served with Bienville sauce

 **SHRIMP 13**  
Fried, grilled, blackened or buffalo  
and served with cocktail sauce

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

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

 **LEVEE CHICKEN 11**  
Grilled or blackened

 **SOUTHERN FRIED CHICKEN 11**  
Topped with sautéed onions,  
mushrooms and brown gravy

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


 **VEGGIE PLATE 7.5**  
Choice of 4 side items


Served with one side

**LEVEE ALFREDO 9**  
Fettucine 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

**SHRIMP & GRITS 13**  
Pan seared shrimp tossed with peppers,  
onion, andouille sausage and Creole  
cream; served over 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

## 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, Spinach, Caesar Salad 2  
Side Strawberry Salad 2  
Soup 1.5/3 Gumbo 3/6

# BRUNCH

Saturday and Sunday until 3p

All items served with  
hashbrown casserole

**CHICKEN & BISCUITS 10**  
Southern fried chicken in buttermilk  
biscuits topped with sausage gravy

 **SALMON RAINIER 12**  
Blackened salmon on toasted English  
muffin, baby spinach, poached egg,  
topped with dill hollandaise

**CHICKEN & WAFFLE SLIDERS 10**  
Southern fried chicken between  
Belgian waffles; with maple syrup

**LEVEE BRUNCH BURGER 9**  
Ground chuck topped with Swiss,  
bacon and a fried egg

**BLACK WARRIOR BREAKFAST 9**  
Two scrambled eggs with bacon or  
patty sausage, choice of cheddar or  
homestyle grits, biscuits or toast

**LEVEE OMELETTE 10**  
With ham, cheese, peppers, onion,  
spinach, and served with salsa

## 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**

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



 Vegetarian Friendly Options  
 Gluten Free Options  
 Specialty Menu Selections

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