



## WELCOME TO THE LEVEE

We are a team of individuals dedicated to the idea that the key to our success is outstanding customer service supplemented with succulent southern-style dishes and unique drinks. While much of our menu reflects our southern heritage, many of our dishes offer a delicious twist to traditional southern fare. We pride ourselves on our fresh ingredients, housemade sauces and dressings, and perfectly-plated appetizers, entrees and desserts. By following this mission, The Levee Bar & Grill will keep giving back to the Northport and Tuscaloosa communities.

## STARTERS

### SHRIMP DIP

Steamed shrimp blended with cream cheese and spices. Served with fried pita bread 8

### FRIED GREEN TOMATOES

Served with spicy ranch 7

### PIMENTO BACON BOMBS

**Bacon & Brewfest winner!** Served with Bang Bang sauce 9

### BANG BANG SHRIMP

Lightly fried popcorn shrimp tossed in sweet chili sauce 11

### CRAB CLAWS

Lightly fried or sautéed 14

### SHRIMP COCKTAIL

Cajun boiled shrimp served chilled with cocktail sauce 9

### ONION RINGS

Hand battered with Frank's Hot Sauce and served with spicy ranch 6

### BUFFALO CHICKEN DIP

Shredded chicken blended with cheeses and Buffalo sauce. Served with tortilla chips 7

### SPICY SMOKED TUNA DIP

Smoked tuna dip with a jalapeno kick. Served with fried pita bread 10

### PEEL N' EAT SHRIMP

Chilled or steamed, shell on shrimp served with cocktail sauce or drawn butter Half lb 10 / One lb 17

## SALADS & SOUPS

### SIDE SALAD

Mixed greens, cherry tomatoes, cucumbers, seasoned croutons 3

### SIDE CAESAR

Chopped romaine, seasoned croutons, shaved parmesan, Caesar dressing 4

### WEDGE

Crisp iceberg, bacon bits, cherry tomatoes, green onions, bleu cheese crumbles, bleu cheese dressing 4

### SPINACH

Baby spinach, boiled egg, red onion, bacon bits, honey celery seed dressing 4

### SIDE STRAWBERRY SALAD

Spring mix, feta, candied walnuts, strawberries, raspberry vinaigrette 4

### LEVEE COBB

Grilled chicken, egg, mixed greens, bacon bits, cheddar, ham, cucumber, tomato, ranch 14

### SALMON SALAD

Grilled medium, spring mix, feta, candied walnuts, strawberries, with raspberry vinaigrette 16

### BUILD YOUR OWN CAESAR

Chicken 13 / Shrimp 14 / Salmon 16

### SOUP & SALAD

Cup of seasonal soup with a side salad of your choice 7

### SEASONAL SOUP

Cup 3.5 / Bowl 5

### SEAFOOD GUMBO

Cup 5 / Bowl 8

### DRESSINGS:

Buttermilk Ranch, Honey Mustard, 1000 Island, Raspberry Vinaigrette, Bleu Cheese, Spicy Ranch, Caesar, Oil & Vinegar, Honey Celery Seed

### SALAD ADD-ONS:

+ Cheese .79 + Bacon .99

## BURGERS, TACOS AND SANDWICHES

Served with one side item

### LEVEE BRISKET BURGER

Half pound ground brisket with Swiss or cheddar, lettuce, tomato and onion 13

### BLACK BEAN BURGER

Black bean, brown rice, onion, corn and tomato patty with lettuce, tomato and onion 11

### FISH TACOS

Fried, grilled or blackened in soft tortillas with house made coleslaw and fresh salsa 13

### BANG BANG SHRIMP TACOS

Fried, grilled or blackened in soft tortillas with house made coleslaw 13

### CHICKEN TACOS

Fried, grilled or blackened in soft tortilla with lettuce, tomato, blended cheese, salsa & sour cream 11

### BUFFALO CAULIFLOWER TACOS

Fried cauliflower tossed in Buffalo sauce in soft tortillas with lettuce and homemade ranch 10

### CHICKEN SANDWICH

Fried, grilled, blackened or buffalo with Swiss or cheddar, lettuce, tomato, onion and spicy mayo 10

### HONEY BBQ SALMON SANDWICH

Grilled medium & topped with lettuce, tomato & onion 16

### FRIED GROUPER SANDWICH

House made coleslaw, fresh sliced tomatoes and jalapeño tartar 14

### OPEN FACE PRIME RIB SANDWICH

Topped with sautéed onions, mushrooms, and Swiss cheese served with horseradish sauce 16

### PO'BOYS

Served on Leidenheimer bread with lettuce, tomato and onion drizzled with tomato jalapeño tartar Shrimp 12 / Catfish 12 / Oyster 14

\*Denotes items that are served raw or undercooked, and contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# ENTREES

## Served with two sides

### CHEF'S CHOICE FRESH CATCH

Served with sauce of the day Market Price

### CANADIAN SALMON

Grilled or blackened medium, served with lemon parsley beurre blanc or honey bbq 17

### LOCALLY RAISED CATFISH

Fried, blackened or grilled and served with homemade tartar sauce 16

### FARM RAISED TILAPIA

Grilled or blackened and topped with Bienville sauce 14

### CRAB CAKE NAPOLEON

Lump crab cakes stacked with southern fried green tomatoes and served with Bienville sauce 16

### SEAFOOD PLATTER

Fried catfish, fried popcorn shrimp, fried crab claws, fried oysters 24

### SHRIMP DINNER

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

### POPCORN SHRIMP

Half pound fried, grilled, blackened or buffalo and served with cocktail sauce 16

### GULF COAST OYSTERS

Lightly fried and served with cocktail sauce 19

### CRAB CLAW DINNER

Lightly fried or sautéed and served with cocktail sauce 17

### LEVEE COMBO

Choose two: shrimp, fried oysters, catfish 19

### CHICKEN TENDERS

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

### LEVEE CHICKEN

Grilled or blackened 14

### SOUTHERN FRIED CHICKEN

Topped with sautéed onions, mushrooms and brown gravy 14

### NEW YORK STRIP

12 ounces, grilled to order 28

### FILET

8 ounces, grilled to order 33

### BLACK ANGUS RIBEYE

12 ounces grilled to order 28

### CHOPPED STEAK

Ground brisket topped with sautéed onions, mushrooms and brown gravy 13

### CRAB CAKES

2 (4 oz) fried or pan seared and served with remoulade sauce 24

## Served with one side

### LEVEE ALFREDO

Fettuccini pasta with housemade alfredo sauce 9  
+ Chicken 5 / + Shrimp 6

### COUNTRY FRIED SIRLOIN

Lightly fried sirloin served over mashed potatoes with brown gravy 10

### CREOLE SURF & TURF

Blackened catfish fillet and grilled andouille sausage over Cajun rice topped with crawfish etouffee 17

### PAN SEARED SCALLOPS

Served over pasta with basil cream sauce 24

### SHRIMP & GRITS

Pan seared shrimp tossed with peppers, onion, andouille sausage and Creole cream served over grits 17

### NEW ORLEANS PASTA

Blackened shrimp, chicken, and andouille sausage, peppers, onions over corkscrew pasta with Cajun cream sauce 17

### GARDEN PASTA

Fettuccini pasta tossed in pesto cream with sautéed vegetables 9  
+ Chicken 5 / + Shrimp 6

## 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  
OR CAESAR SALAD +2

SIDE STRAWBERRY SALAD +2

SOUP +1.5 / +3

GUMBO +3 / +6

ASPARAGUS +4

## SWEET ENDINGS

NEW YORK STYLE  
CHEESECAKE 8

WHITE CHOCOLATE  
BOURBON BREAD PUDDING 6

CHEF'S CHOICE  
COBBLER A LA MODE 6

VANILLA BEAN ICE CREAM 3

PEANUT BUTTER PIE 6

FUDGE BROWNIE A LA MODE 6

DENOTES THE LEVEE SIGNATURE ITEMS

BREAD SERVICE AVAILABLE UPON REQUEST

PARTIES OF 8 OR MORE WILL BE CHARGED 20% AUTOMATIC GRATUITY

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