

Heavenly Dinner Specials

Just say **“Jimmy Feed Me!”** for a degustation of Seven Heavenly courses \$35
 or **“Jimmy Jr. Feed Me!”** for Four Heavenly courses \$25
 NEW! **“Jimmy’s Big Ass Feed Me!”** an amazing Ten Heavenly Courses \$50
 Add a wine flight to your “Feed Me!” for \$15

Appetizers

Oysters on the ½ Shell (6)	\$7.95	Beef Tenderloin Skewers	\$9.95
Chicken Voodoo Enchilada	\$7.95	Coconut Crusted Shrimp	\$12.95
Orzolaya Appetizer	\$7.95	Sweet Potato Moss	\$4.95
Mini Po’ Boys-choose Chicken, Shrimp, Catfish, Oyster, BBQ Pork or Brisket	4 - \$8.95 8 - \$12.95 12 - \$16.95		

New Orleans Party Platters

Mardi Gras Platter -BBQ Ribs, Jerk Chicken Wings, Egg Rolls, Jalapeno Corn Blasters, Cajun Chicken Bites and Crab Cakes	\$24.95
Bourbon Street Platter -Grilled Andouille Sausage, Jerk Chicken Wings, BBQ Ribs, Cajun Chicken Bites, Beef Tenderloin Skewers, Pork Tenderloin Skewers and Chicken Fingers	\$25.95
Bayou Platter -Crab Cakes, Fried Oysters, Catfish Bites, Fried Shrimp, Fried Crawfish Tails and Jalapeno Corn Blasters	\$26.95

Now Serving Every Weekend!

Blackened Prime Rib-served with Roasted Garlic Mashed Potatoes & Creole Bordelaise Sauce
 “Bob’s Cut” 8 oz. \$15.95 “George’s Cut” 12 oz. \$19.95 “Jimmy’s Cut” 16 oz. \$24.95

Canadian Smelt a full pound of lightly breaded Smelt with Honey-Jalapeno dipping sauce and fries	Half Pound Appetizer.....\$8.95	\$16.95
Mahi Mahi Creole Spiced Pan Seared Mahi Mahi with fresh Papaya-Fresno Chile Salsa served over Lime Rice		\$19.95
Hot as a Mutha Pasta Chicken sautéed with Habanero Chile, Shallots, White & Black Pepper tossed with linguini and Extra Virgin Olive Oil		\$15.95
Orzolaya -a twist on our famous Jambalaya with Orzo Pasta, Chicken, Shrimp and Andouille		\$14.95
Chicken Voodoo Enchiladas with white rice, Voodoo Cream Sauce and Pico de Gallo		\$16.95
Coconut Shrimp over white rice with Red Curry Sauce, Mango Puree and Papaya Puree		\$18.95
Cajun Stir Fry -Shrimp, Chicken and Tasso Ham with Snow Peas, Broccoli, Carrots, Peanuts and Bok Choy in a Spicy Chile Saté Sauce, topped with Rice Noodles		\$15.95
Cajun Surf & Turf -grilled Louisiana Gulf Shrimp & Beef Tenderloin Medallions over white rice with Black Pepper Meunière Sauce		\$21.95
Grilled Gulf Shrimp & Andouille over white rice with New Orleans Ravigote Sauce		\$19.95
Creole Spiced Pan Seared Tilapia over white rice with Crab Cakes and a warm Remoulade Sauce		\$19.95
Braised Pork Shank a melt-in-your-mouth tender Braised Pork Shank with Tomato-Herb Sauce and Roasted New Potatoes		\$15.95
Grilled Beef Tenderloin Tips with Vidalia Onion Rings, Creamy Roasted Garlic Mashed Potatoes and Jimmy’s Homemade Worcestershire Sauce		\$21.95
BBQ Atlantic Salmon over Andouille Sausage-Yukon Gold Potato Hash with Vidalia Onion Rings and Jimmy’s Homemade BBQ Sauce		\$19.95
Blackened Catfish with Peach Salsa and Fried Plantains		\$15.95

Daily Drink

Specials

Margarita Mondays

\$5 Margaritas

Turbo Tuesdays

\$3 Abita Bottles

Wednesday

½ Off Bottles of Wine

Thursday

\$7 Hurricanes

Friday

\$5 Featured Martini

Saturday

\$7 Pom-tinis

Sunday

\$4 New Orleans Bloody Marys

Jimmy’s Big Ass BBQ Blowout!

All BBQ entrees served with soup, salad or gumbo and your choice of two sides

Taste-O-Rama -BBQ Ribs, BBQ Beef Brisket, BBQ Pulled Pork & BBQ Chicken Strips	\$24.95
Jimmy’s Famous BBQ Baby-Back Ribs	Half Slab \$12.95 Full Slab \$19.95
BBQ Pulled Pork Platter on Texas Toast	\$17.95
BBQ Beef Brisket Platter on Texas Toast	\$17.95
BBQ Rib & Jamaican Jerk Wings Combo	\$21.95
Fried Louisiana Gulf Shrimp, Jerk Chicken Wings and BBQ Rib Combo	\$26.95
BBQ Pulled Pork Po’ Boy or BBQ Beef Brisket Po’ Boy	\$13.95

Join us for our Heavenly Brunch every Saturday and Sunday 10 a.m. to 3 p.m.
 Sunday Brunch featuring New Orleans native Steven Rohbock on piano 11 to 3