

APPETIZERS

BUFFALO WINGS	<i>Chicken wings fried & glazed with our spicy sauce. Served with our home-made blue cheese dressing</i>	150
	FIRE WINGS <i>(will make you sweat)</i>	150
BUFFALO PORK RIBS	<i>Pork ribs fried & glazed with our spicy sauce</i>	150
BUFFALO FIRE PORK RIBS	<i>(very spicy)</i>	150
SMOKED CHICKEN WINGS	<i>Delicately smoked & fried</i>	160
SHRIMP REMOULADE	<i>Seasoned boiled shrimp with famous New Orleans Remoulade sauce</i>	170
SHRIMP COCKTAIL	<i>Seasoned boiled shrimp with our special home-made cocktail sauce</i>	170
CRAB CLAWS	<i>Fried</i> 200 <i>Sautéed</i> 200	
NEW ORLEANS BAR-B-Q SHRIMP	<i>Baked in a unique sauce of Olive Oil & Butter with 17 other herbs & spices</i>	220
SPINACH & ARTICHOKE DIP	<i>Blended with three kinds of cheese & served with tortilla chips</i>	210
CAJUN "POPCORN" SHRIMP	<i>Fresh shrimp delicately fried in a special spicy batter served with tiger sauce</i>	180
FRIED CALAMARI	<i>Baby squid seasoned & fried</i>	180
MUNCHERS	<i>Fried potato, cheese & chili</i>	100
POTATO SKINS	<i>Bacon bits & cheddar cheese</i> 130 <i>Blackened chicken & cheddar cheese</i> 130	
FRIED MOZZARELLA STICKS		130
BLOOMIN' ONION	<i>Onion Blossom fried in a special batter & with our unique tiger sauce</i>	110
NACHOS	<i>Tortilla chips topped with shredded beef & melted cheese. served with salsa</i>	150
ITALIAN CHEESE SAUSAGE	<i>With sautee' onion</i> 1 link 150 / 2 links 290 (New)	

SOUP N' SALADS

CREOLE BOUILLABAISSE	<i>A variety of fresh fish & shrimp simmered in a light sauce of tomatoes, garlic, & herbs</i>	small 140 large 190
NEW ENGLAND CLAM CHOWDER		130
CREAM OF MUSHROOM		130
CHEF'S SALAD	<i>Chicken, ham, shrimp, egg, & choice of our home-made dressings</i>	210
TOSSED FRESH MIXED SALAD	<i>With choice of our home-made dressings</i>	105
CRABMEAT SALAD	<i>Romaine lettuce with hazel dressing</i>	205
CAESAR SALAD	<i>this homemade dressing took forever to perfect</i>	135
SPINACH SALAD (Bacon Add)		195
	<i>Topped with Andouille sausage or Popcorn Shrimp</i>	270
	<i>Topped with Blackened Chicken or Blackened Shrimp</i>	270
ROCKET SALAD	<i>with balsamic dressing and pecan nuts</i>	150
	<i>Top with smoked salmon</i>	270
	<i>Top with avocado and crabmeat</i>	270

Plus 10% service charge and government tax

CAJUN SPECIALTIES

BOILED CRAWFISH *A Unique dining experience only to be enjoyed at Bourbon St.
Live Crawfish boiled in Cajun seasonings
Served with corn on the cob, andouille pork & boiled potatoes 1/2 kilo 490 kilo 890*

GUMBO *is a healthy, rich Creole dish of the Cajun Trinity, served with rice & your choice of:*
Shrimp & Crabmeat small 150 large 210
Chicken & Andouille Sausage (pork) small 140 large 195

SHRIMP BISQUE *Another Louisiana tradition made
with passion & love. Possibly the best soup you will ever eat.
small 140 large 195*



RED BEANS & RICE *New Orleans traditional
Monday dish with our Andouille sausage (pork) 200
(Monday Only all you can eat with a salad)*

JAMBALAYA *New Orleans version of fried rice cooked in a light tomato sauce & Cajun
magic seasonings served with your choice of:*
Chicken & Andouille Sausage (pork) 210 Seafood 240 Crawfish 240

BLACKENED RED FISH *Paul Prudhomme's famous New
Orleans creation of fish filet dusted with a spicy Cajun seasoning
& cooked in a cast iron skillet. Served with saute'ed zucchini
& Eggplant ground pork dirty rice 320*



REDFISH "AMANDINE" *Fresh Redfish filet lightly
battered & fried, then topped with sliced almonds sautéed in
butter, lemon, Worcestershire & Cajun magic. Served with mixed
vegetables (seasoned with bacon) 330*

REDFISH BOURBON STREET *Boneless Redfish filet topped with shrimp & crabmeat
and a white cream sauce. Served with mixed vegetables (seasoned with bacon) 330*

BAKED REDFISH TOPPED WITH CRABMEAT *Topped with special Cajun sauce
and crabmeat served with mixed vegetables (seasoned with bacon) 330*

SOUTHERN FRIED CATFISH & HUSHPUPIES *American Catfish fried in corn
flour & corn meal. With cole slaw 350*

PECAN CRUSTED CATFISH *In a butter pecan cream sauce served with
mixed vegetables (seasoned with bacon) 350*

CARIBBEAN RED SNAPPER WITH SCALLOPS *Served on a sweet
pepper & vegetable melody 350*

SALMON FLORENTINE *Marinated & grilled on a bed of spinach, sautéed in a dill
cream sauce, Served with mixed vegetables (seasoned with bacon) 395*

BLACKENED SALMON *Served with saute'ed zucchini & Eggplant ground pork
dirty rice 395*

CRAB CAKES *Unique blend of crabmeat & spices sautéed & served with garlic
mashed potatoes 350*

SEAFOOD EGGPLANT PIROGUE *In a crawfish cream sauce 350*

FRIED OYSTER *7 Imported oysters fried in our special batter served with
french fries & cole slaw 340*

- BLACKENED SHRIMP** Fresh Shrimp dusted with spicy Cajun seasoning & cooked in a cast iron skillet. Served with saute'ed zucchini & Eggplant ground pork dirty rice 320
- BOILED SHRIMP CAJUN STYLE** Fresh Shrimp boiled in a mixture of salt & Cajun magic 6 big shrimp 195
- BOILED SHRIMP CAJUN STYLE** Fresh Shrimp boiled in a mixture of salt & Cajun magic with corn, potato, onion & andouille sausage ½ kg **325** , 1 kg **595**
- NEW ORLEANS SPICY BAR-B-Q SHRIMP** Baked in unique spicy sauce of olive oil & butter with 17 other herbs & spices. Served with spaghetti bordelaise 335
- STUFFED FRIED SHRIMP** Large butterflied shrimp, stuffed with crabmeat & seasonings & rolled in our seasoned breadcrumbs 340
- ETTOUFFE'** Stewed vegetables sautéed in a light tomato sauce base over rice. Served with saute'ed zuchini **CRAWFISH** 295 **SHRIMP** 295
- SHRIMP, CRAB & EGGPLANT CASSEROLE** Our version of a Classic from New Orleans Famous Bon Ton Restaurant with sautee zuchini 295
- CRABMEAT AU GRATIN** Casserole of crabmeat, Cajun Magic spices & cheese. Served with saute'ed zuchini 350
- BLACKENED BONELESS CHICKEN FILLET** Chicken breast fillet dusted with spicy Cajun seasoning then seared in a cast iron skillet. Served with sautéed zuchini & Eggplant ground pork dirty rice 270
- CAJUN STYLE CHICKEN** Half of a farm fresh chicken fried with spicy Cajun seasoning injected inside. Served with green bean (seasoned with bacon) & mash potato 235
- RIVERBOAT CHICKEN** Tender chicken breast fillet broiled to perfection & topped with our famous spicy barbecued shrimp. Served with saute'ed zuchini & Eggplant ground pork dirty rice 335
- CRISPY FRIED SOFT SHELL** Coated with seasoned breadcrumbs. Served with french fries & cole slaw 370
- BAKED RACK OF LAMB** Seasoned with a delicate blend of Cajun spices & rosemary so tender it almost falls off the bone. Served with potatoes & carrots 395
- ANDOUILLE SAUSAGE PLATE** A spicy smoked pork sausage with Creole mustard sauce & garlic mashed potatoes 200
- CHAURICE SAUASAGE PLATE** A hot & spicy cousin to the Andouille sausage with Creole mustard sauce & garlic mashed potatoes 200
- ITTALIAN CHEESE SAUSAGE PLATE** Pork sausage stuff with mozzarella cheese serve with sautee' onion 290 (New)

STEAK DINNERS

All Dinners include Fresh Mixed Salad with your choice of Thousand Island, Blue cheese, Italian, Balsamic, Honey Mustard, Fresh Dressing & your choice of Baked, Potato Au Gratin or Mashed Potatoes

RIVERBOAT STEAK *A Sirloin strip topped with our
spicy barbecued shrimp* Thai 690 / US 990

T-BONE STEAK *450 grams of tender corn fed beef
char-grilled to your specifications* Thai 690

NEW YORK SIRLOIN STRIP STEAK *350 grams
of tender corn fed beef* Thai 690 / US 990



RIB EYE STEAK *350 grams of tender corn fed beef*
Thai 690 / US 990

BLACKENED RIB EYE STEAK *Tender beef dusted with spicy Cajun seasoning
then cooked in a cast iron skillet* Thai 690 / US 990

FILET MIGNON STEAK *300 grams of tender corn fed beef* 495

PEPPER STEAK *Filet Mignon simmered in our own pepper sauce* 495

CHICKEN FRIED STEAK *Tender cubed beef steak breaded, fried & topped with white
chicken gravy* 370

AUSTRALIANS LAMB CHOPS *Seasoned & grilled* 395

CAJUN BRAISED LAMB SHANK *Marinated, Seasoned & slow cooked to tenderness
served with garlic mashed potatoes & zucchini* 395

MEXICAN SPECIALITIES

TACOS *(beef or chicken) Three tacos of beef or shredded chicken topped with lettuce,
cheese, & tomatoes with taco sauce on the side* 220

CHICKEN FAJITAS *Served on a SIZZLING platter of onions and bell peppers
with flour tortillas* 350

SHRIMP FAJITAS *Served on a SIZZLING platter of onions and bell peppers with flour
tortillas* 390

BEEF FILLET FAJITAS *Served on a SIZZLING platter of onions and bell
peppers with flour tortillas* 390

ENCHILADA PLATE *Choice of beef, chicken, or cheese enchilada, with beef or chicken
taco, refried beans & Mexican rice* 250

CHILI CON CARNE W/ BEANS small 110 large 145

QUESADILLA *Cheese Quesadilla stuffed with seasoned onions, bell peppers and your choice of*
Chorizio 150 House Cured Salmon 180
Chicken Breast 150 Grilled Zucchini 150
Served with sour cream and salsa

Plus 10% service charge and government tax

MORE TRADITIONAL FARE

BAR-B-Q PORK RIBS *Barbecued to perfection with our homemade Cajun Bar-B-Q sauce serve with Bar-B-Q beans seasoned with bacon and sautee zucchini* 330

BAR-B-Q CHICKEN *Half chicken barbecued with our homemade Cajun Bar-B-Q sauce serve with Bar-B-Q beans seasoned with bacon and sautee zucchini* 250



FRIED CHICKEN *Half chicken fried in our special batter serve with french fries* 250

FRIED PORK CHOP *A lean tender pork chop fried in our special batter serve with french fries* 290

FRIED SHRIMP *Gulf shrimp delicately fried in our special batter serve with french fries and cole slaw* 320

HAMBURGER STEAK *Thai French rib eyes beef with Cajun magic sautéed in a rich brown onion gravy serve with mashed potato.* 290

BONELESS BREAST OF CHICKEN OR PORK CUTLET
Smothered in a unique cream of mushroom & artichoke sauce. Served with mixed vegetables (seasoned with bacon), mashed potatoes 290

BEEF BRISKET *Cooked until it falls apart & then topped with beer gravy Served with mashed potato & mixed vegetables (seasoned with bacon)* 360

SPAGHETTI *with meat sauce serve with 2 pieces of garlic bread* 170
Tomato Gravy with Italian Sausage Served with 2 pieces of garlic bread 210

MEAT LOAF *New Orleans 1991 award winner with mashed potato & mixed vegetables* 295

SIDE ORDERS

GARLIC BREAD 50 GREEN BEANS 60 CORN BREAD 50

FRIED ONION RINGS 70 POTATOES AU GRATIN 100

RED BEANS 95 HOME FRIED POTATOES 70 COLE SLAW 65

FRENCH FRIES 70 COLLARD GREENS 85 MASHED POTATOES 80

FRIED OKRA 70 POTATO SALAD 65 CORN ON THE COB 50

BAKED POTATO 80 FRIED EGG 30

SAUTEED ZUCCINI 55 EGGPLANT GROUND PORK DIRTY RICE 85

CORN CHIP WITH SALSA 70 GUACAMOLE 100

FROM OUR SANDWICH BOARD

HAMBURGER (*Ribeyes Thai-French Beef*) or **Aus Lamb Burger**

All Burgers on Sesame Seed Bun & garnished with lettuce, tomato, & onion

Served with french fries. 170

With Cheese add 25 With Bacon add 25
With Chili add 30 With Mushrooms add 20
Charbroiled with Bar-B-Q Sauce add 10

PO-BOY ON FRENCH BREAD

A New Orleans Tradition

Shrimp 195 Roast Beef 195

Andouille or Chaurice Sausage 180

Italian Sausage with sautéed onions & peppers 180

HOT ROAST BEEF Served opened faced with mashed potatoes & gravy 220

HOT ROAST PORK Served opened faced with mashed potatoes & gravy 200

CLUB SANDWICH Triple decker with chicken or ham 195

BLT (BACON, LETTUCE, TOMATO) SANDWICH 150

TUNA SALAD SANDWICH 140

STEAK SANDWICH Minute steak on French Bread 220

BAR-B-Q ROAST PORK Served with Bar-B-Q Beans on sesame seed bun 190

PIZZA

Please allow 20 minutes, it is made fresh for you

CHEESE Plenty of mozzarella plus one topping of your choice
Small 175 large 260

BOURBON STREET SPECIAL Packed with pepperoni, ham,
ground beef, onions, mushrooms, green peppers, & black olives
Small 230 large 360

MEAT LOVERS Italian sausage, pepperoni, bacon, ham, & ground beef
Small 230 large 360

SEAFOOD Shrimp, onion, & green pepper
Small 230 large 360

HOT & SPICY Red chili, onions, tomatoes plus ground beef or pepperoni
Small 210 large 310

HAWAIIAN Ham & chunks of pineapple
Small 175 large 270

VEGETARIAN Meat free with onions, mushrooms, green peppers, tomatoes, & chunks of
pineapple Small 175 large 260

LIST OF TOPPINGS

regular - 30 Baht large - 45 Baht

EXTRA CHEESE ITALIAN SAUSAGE PEPPERONI HAM
MUSHROOM BLACK OLIVE ANCHOVIES GREEN PEPPER

Plus 10% service charge and government tax