



*Fine Cajun Seafood, Steaks &  
Oyster Bar*

*833 East Main Street  
New Iberia, LA 70560  
(337) 367-7466  
(337)369-3991 fax*

**NOTE: PLEASE DO NOT FAX WITHOUT CALLING. THANK YOU!**

**LRInn@bellsouth.net  
www.LittleRiverInnNewIberia.com  
www.PoorBoysRiversideInn.com**

## Appetizers

~ One Size ~

- Oysters on the 1/2 Shell (half dozen) .....6.75**
- Boulettes .....5.95**  
*Choice of our own crab or alligator stuffing rolled and fried golden brown.*
- Oysters En Brochette .....7.25**  
*Select oysters wrapped in bacon, then fried.*
- Shrimp Cocktail .....8.50**  
*Our homemade cocktail sauce over steamed and chilled shrimp.*
- Shrimp Remoulade .....8.50**  
*Our creamy, spiced garlic dressing over steamed and chilled shrimp.*
- Crab Cake (includes crab fingers) ..... 10.95**  
*Our famous lump crabmeat in a cream cheese filling with a Creole honey drizzle.*
- Seafood Enchiladas.....8.95**  
*Crawfish and shrimp stuffed enchiladas with just the right seasoning. Muy Bueno!*

~ Small and Large Sizes ~

- |  | Small        | Large        |
|--|--------------|--------------|
| <b>Stuffed Mushrooms.....7.50.....</b>   | <b>7.50</b>  | <b>10.25</b> |
| <b>Appetizer Tray ..... 24.95.....</b>   | <b>24.95</b> | <b>33.95</b> |
| <i>Includes fried and marinated crab fingers, bite-size catfish, alligator boulettes and oysters en brochette.</i> |              |              |
| <b>Shrimp En Brochette .....7.25.....</b>  | <b>7.25</b>  | <b>11.75</b> |
| <i>Shrimp wrapped in bacon and deep fried.</i>   |              |              |
| <b>Alligator, Grilled or fried.....7.25.....</b>   | <b>7.25</b>  | <b>9.95</b>  |
| <b>Catfish Nuggets, Deep Fried...6.50.....</b>   | <b>6.50</b>  | <b>8.50</b>  |
| <b>Crabfingers .....7.25.....</b>  | <b>7.25</b>  | <b>9.95</b>  |
| <i>Plump, juicy crabfingers marinated or fried.</i>  |              |              |

## Gumbos

- Cup of Gumbo or Crawfish Bisque .....6.45**  
*Your choice of Crawfish Bisque or Seafood Gumbo or Chicken and Sausage Gumbo. Just the right size for sampling or a quick warm-up!*
- Seafood Gumbo .....(small)9.95 .. (large)11.95**  
*A delicious medley of shrimp, crab, and oysters in a dark Cajun "soup" served with steamed rice and a green salad.*
- Chicken & Sausage ..(small)9.25.... (large)11.25**  
*A favorite cold weather "soup" served with steamed rice and green salad (seasonal).*

## Salads

- Our famous "House Salad" ..... 17.95**  
*Shrimp, crabmeat, and crawfish tossed with lettuce, cheese, bacon, and a mild dressing. Garnished with a selection of pickled vegetables. Large enough to satisfy even the biggest appetite.*
- Shrimp Salad ..... 11.95**  
*Delicious steamed and chilled shrimp tossed with lettuce and a mild dressing. Garnished with pickled vegetables.*
- Chicken Salad.....(small)8.95.... (large)10.95**  
*Grilled or fried breast of chicken cut into bite-sized pieces and served on a bed of mixed greens with your choice of dressing.*
- Caesar Salad .....7.50**  
*Fresh Romaine lettuce tossed with garlic croutons and grated parmesan cheese.*
- Side Caesar Salad.....3.95**
- Chicken Caesar Salad(sm)8.95..... (lg)11.95**
- Shrimp Caesar Salad(sm)10.50..... (lg)14.50**

15% Gratuity added to parties of 7 or more, separate checks, and school related functions.

**Warning: There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat products fully cooked. CONSULT YOUR PHYSICIAN!**

## Seafoods

- Served with Green Salad and Choice of Potato*
- Shrimp and Catfish Pirogue.....17.95**  
*A plank of fried eggplant layered with shrimp stuffing and grilled catfish topped with a creamy pesto sauce with baby shrimp. A "Taste of the Teche" favorite!*
  - Seafood Platter (also available broiled)..... 22.95**  
*For those who can't decide, an assortment of seafoods: stuffed crab and these deep fried seafoods - shrimp, stuffed shrimp, crabfingers, alligator boulettes, oysters and catfish bites and a cup of our award-winning shrimp gumbo!*

## Extravaganza

- | Catfish   | Tilapia      | Flounder     |
|---|--------------|--------------|
| <b>23.25</b>  | <b>24.25</b> | <b>24.25</b> |
| <i>Your choice of fish grilled, with crabmeat stuffing then topped with crawfish, crabmeat and mushrooms sauteed in butter. Meant to impress!</i> |              |              |

## Riverside

- | Catfish   | Tilapia      | Flounder     |
|---|--------------|--------------|
| <b>19.95</b>  | <b>20.95</b> | <b>20.95</b> |
| <i>Your choice of fish grilled, then topped with crabmeat and mushrooms sauteed in butter.</i>  |              |              |
| <b>Blue Channel Catfish ..... 17.95</b><br><i>Pond-raised and grilled or fried.</i>   |              |              |
| <b>Stuffed Grilled Catfish .....19.95</b><br><i>Catfish filet stuffed with crabmeat stuffing then grilled.</i>                                    |              |              |
| <b>Cajun Catfish .....17.95</b><br><i>Marinated and seasoned then grilled.</i>  |              |              |
| <b>Tilapia .....18.95</b><br><i>A delicious fish reminiscent of speckled trout, seasoned, then grilled or fried.</i>                              |              |              |
| <b>Stuffed Grilled Tilapia .....19.95</b><br><i>Stuffed with crab stuffing then grilled.</i>  |              |              |
| <b>Stuffed Filet of Flounder.....19.95</b><br><i>Grilled filet of flounder stuffed with crabmeat stuffing.</i>                                    |              |              |
| <b>Grilled Flounder....(small)17.25 ... (large)21.95</b><br><i>A whole flounder seasoned then grilled.</i>  |              |              |
| <b>Stuffed Flounder ....(small)19.95 ... (large)23.95</b><br><i>Whole flounder stuffed with crabmeat stuffing then grilled.</i>                   |              |              |
| <b>Fried Oysters ..... 17.25</b><br><i>One dozen select oysters fried golden brown.</i>   |              |              |
| <b>Oysters En Brochette .....18.25</b><br><i>Oysters wrapped in bacon and fried with or without batter. Served with garlic bread.</i>             |              |              |
| <b>Alligator ..... 17.95</b><br><i>Bite-sized alligator seasoned then served grilled or fried.</i>  |              |              |
| <b>Cajun Alligator Pasta (Potato not included) . 17.95</b><br><i>A flavorful and zesty alfredo sauce, grilled alligator and angel hair pasta.</i> |              |              |
| <b>Seafood Enchiladas ..... 15.95</b><br><i>Crawfish and shrimp stuffed enchiladas with just the right seasoning. Muy Bueno!</i>                  |              |              |

## Shrimp

- Served with Green Salad and Choice of Potato*
- Fried Shrimp, Seasoned, then fried.....16.95**
  - Stuffed Shrimp .....17.95**  
*Butterflied shrimp stuffed with our delicious shrimp stuffing then fried or oven broiled.*
  - Shrimp En Brochette..... 18.50**  
*One dozen shrimp wrapped in bacon, then fried with or without batter.*
  - Shrimp Dinner (Potato not included) .....21.95**  
*A delicious array of shrimp including portions of shrimp salad, shrimp gumbo, fried shrimp, stuffed shrimp, shrimp en brochette, shrimp au gratin, shrimp etouffee and shrimp-stuffed bellpepper.*
  - Cajun Shrimp Pasta (Potato not included) ..15.95**  
*A flavorful and zesty alfredo sauce, grilled shrimp and angel hair pasta.*
  - Shrimp Au Gratin .....16.50**  
*Large shrimp folded into a deliciously rich American cheese sauce and baked en casserole.*

## Crabmeat

Served with Green Salad (Seasonal)

- Crab Dinner**.....23.50  
A mouth-watering sample of many of our finest dishes including crabmeat salad, gumbo, etouffee, crabmeat au gratin, stuffed bell pepper, fried crabfingers and stuffed crab.
- Crabmeat Au Gratin**.....19.25  
Lump crabmeat folded into a deliciously rich American cheese sauce and baked en casserole. With choice of potato.
- Lump Crabmeat Sautéed in Butter** .....24.95  
One of our simplest dishes and a favorite among our guests. Fresh lump crabmeat sautéed in butter and served piping hot! With choice of potato.
- Stuffed Crabs** .....18.25  
Our own stuffing made with crabmeat and seasoning in crab shells and baked. With choice of potato.
- Fried Crabfingers**.....15.95  
Fried to perfection! With choice of potato.
- Crabmeat Stuffed Bellpeppers**.....17.50  
Stuffed with our delicious crabmeat stuffing, then fried or broiled and served with choice of potato.
- Crab Cake** .....18.50  
Our famous lump crabmeat in a mouthwatering cream cheese filling with a Creole, honey drizzle. Served with fried crab fingers and choice of potato.

## Crawfish

Served with Green Salad (Seasonal)

- Crawfish Dinner**.....22.95  
A special sampling of many fine crawfish dishes including crawfish salad, bisque, pie, etouffee, stuffed bell pepper, au gratin and fried crawfish tails. So-o-o-o good!
- Crawfish Au Gratin**.....18.95  
Steamed crawfish tails folded into a deliciously rich American cheese sauce, baked en casserole with choice of potato.
- Crawfish Half & Half** .....18.25  
A plate of fried crawfish and crawfish etouffee over rice - for those who can't decide!
- Fried Crawfish** .....18.25  
Seasoned Louisiana crawfish tails fried. With choice of potato.
- Crawfish Etouffee** .....18.25  
Smothered crawfish and seasonings served over steamed rice.
- Crabmeat Stuffed Bellpeppers** .....17.25  
Stuffed with our delicious crawfish stuffing and fried or broiled. With choice of potato.
- Crawfish Bisque** .....(small)9.95.....(large)11.95  
A delicious stew made with crawfish, onions, and exotic seasonings served over steamed rice.

## Maine Lobster

One and a half pounds each - flown in from the chilly North Atlantic twice a week. Served with green salad and choice of potato.

- Surf and Turf** - The best of both sea and land - Half of a broiled stuffed lobster and your choice of meats below.
- ◇ **Surf and Turf 8 ounce Ribeye**..... 33.50
  - ◇ **Surf and Turf 14 ounce Ribeye** ..... 39.50
  - ◇ **Surf and Turf 8 ounce Filet Mignon** .. 41.50

- Steamed Lobster**.....33.50  
A whole 1 1/2 pounds of fresh Maine lobster .
- Broiled Stuffed Lobster**.....38.50  
A whole lobster split, stuffed with our own home-made crabmeat dressing, then oven-broiled.

## Beef and Poultry

- Cajun Chicken Pasta** .....14.50  
Our newest dish from our newest up and coming chef in the family, Lori W. Hurst. A flavorful and zesty alfredo sauce, grilled chicken and angel hair pasta. Served with green salad.

\*Items below served with green salad and choice of potato\*

- Steak and Shrimp** .....22.95  
A tender 8 ounce ribeye steak and a healthy portion of fried or grilled shrimp.
- Breast of Chicken** .....13.95  
Boneless, skinless breast of chicken fried or grilled.
- Bon Temp Poulet** .....14.25  
Grilled blackened marinated chicken breast on a bed of our delicious spinach rockefeller topped with our creamy pesto sauce and baby shrimp.
- Ribeye 8oz or 14oz** ... (small)17.25.... (large)24.95  
The taste and flavor of the prime rib basted with our secret sauce.
- Filet Mignon Riverside** .....29.95  
The tenderest of all steaks topped with lump crabmeat and mushrooms sautéed in butter—"to die for!" (Butterflied if Medium or Medium Well)
- Hamburger Steak** ..... 10.25 (w/onions)11.25  
Seasoned ground beef wrapped in bacon and grilled to your taste.
- St. Louis Style Bar-B-Que Ribs**  
Tender and delicious, complete with Lori's baked beans.
- ◇ **1/2 Rack**..... 17.95
  - ◇ **Full Rack** (for the large appetite) ..... 23.95

Any of the Above with Lump Crabmeat and Mushrooms Sautéed in Butter  
Add \$6.75

## Poor Boy Sandwiches

When you're hungry for a real sandwich there's none better. Served with Freedom Fries.

- |                           | Half | Whole |
|---------------------------|------|-------|
| <b>Fried Shrimp</b> ..... | 7.95 | 11.25 |
| <b>Fried Oyster</b> ..... | 7.95 | 11.25 |

## Desserts

- Homemade Bread Pudding** ..... 4.25  
Our signature dessert drenched with bourbon sauce.
- Cheesecake** ..... 5.50  
Ask your waitperson for today's selection.
- Turtle Cheesecake** ..... 6.25  
Cheesecake topped with caramel, chocolate and pecans. Scrumptious!
- Pecan Pie** ..... 6.25  
Large, buttery, caramel pecans layered on a rich gooey filling with a hint of Kentucky Bourbon, all resting in an all butter short bread crust!
- Vanilla Ice Cream** ..... 2.25  
With or without chocolate syrup.
- Chocolate Beyond Reason** ..... 6.95  
Chocolate cookie crust layered with chocolate mousse, white chocolate mousse, whipped cream and dusted with cocoa powder.
- Mr. Paul's Special** ..... 3.75  
Ice cream, Hershey's chocolate syrup, whipped cream and pecans, topped off with a cherrie..

### For Your Health and Information:

- \* We fry in peanut oil, a mono-unsaturated oil with no cholesterol.
- \* We use canola oil on our grilled items, one of the lowest in saturated fats and with no cholesterol.
- \* We can oven-broil almost any item using very little oil.
- \* Our ranch dressing is a low-calorie dressing with only 30 calories per 1/2 oz serving.
- \* We can omit the salt in many of our dishes.
- \* 15% Gratuity added to parties of 7 or more, separate checks, and school related functions.

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# CHEF'S RECOMMENDATIONS

*Below you will find some of our newest and best creations.*

**Alligator Balls - Gotta Have 'Em! Delicious!..... 5.95**  
*Best Intro to Alligator!*

**Oysters on the Half Shell - A Taste from the Gulf!**  
*1/2 Dozen.....6.75      Dozen ..... 9.50*  
*Delicious and salty served on the half shell.*

**Crab Cake - Best Crab Cake this side of the Mississippi!**  
*Appetizer ..... 10.95      Entrée .....18.50*  
*Entrée served with green salad and choice of potato.*

**St. Louis Style Barbeque Ribs- Finger lickin' encouraged!**  
*Appetizer ..... 11.95      1/2 Rack ..... 17.95      Full Rack.....23.95*  
*Entrees served with salad, choice of potato, and Lori's baked beans!*

**Shrimp & Catfish Pirogue - A "Taste of the Teche" Favorite! ..... 17.95**  
*A plank of fried eggplant layered with shrimp stuffing and grilled catfish then topped with a creamy pesto sauce brimming with baby shrimp. Served with green salad and choice of potato.*

**Cajun Shrimp Pasta - Mouth Watering! ..... 15.95**  
*A flavorful and zesty alfredo sauce, grilled shrimp and angel hair pasta. Served with green salad.*

**Fresh Maine Lobster - Flown in twice weekly from the North Atlantic!**  
*Steamed..... 33.50      Broiled Stuffed ..38.50      Surf & Turf .....33.50*  
*1 -1/2 pound served with melted butter, green salad and choice of potato.*

**Homemade Bread Pudding..... 4.25**  
*The richest, sweetest, most decadent Southern dessert you'll ever taste drenched*

## Wines by the Glass

*Chateau St. Michelle .....7.25*  
*Rosemont Estate Shiraz .....7.25*  
*Kendall Jackson Riesling .....6.95*  
*Robert Mondavi White Zinfandel.....6.50*  
*Kendall Jackson Chardonnay.....6.95*  
*Forest Glen Merlot .....6.25*  
*Martin & Weyrich Pinot Grigio.....6.95*  
*Chandon Champagne Split.....9.50*

## House Wines

*Delicato Chardonnay.....5.25*  
*Delicato White Zinfandel .....5.25*  
*Inglenook Estate Cellars Merlot .....5.25*  
*Inglenook Estate Cellars Cabernet.....5.25*  
*Taylor California Cellars Chablis .....5.25*  
*Paul Masson Rose.....5.25*

***\*Ask your server for our  
Premium Wine List\****

## Special House Drinks

*Frozen Cosmopolitan..... 4.50*  
*Margarita .....Regular...4.95.....Grande...8.50*  
*Bayou Lady (passion fruit juice with rum) ..... 6.95*  
*Polar Bear (Amaretto & Kahlua freeze)..... 7.75*  
*Brandy Ice (spiked ice cream soda)..... 7.50*  
*Purified Bottled Water ..... 1.25*

## Specialty Beer - 3.75

*Abita Turbo Dog    Abita Amber*  
*Corona    Michelob Ultra*  
*Heineken    Heineken Light*  
*Amberbock    Shiner Bock*

**Guinness Ale (Can or Bottle) - 4.50**

## Domestic Beer - 3.25

*Budweiser    Bud Light*  
*Miller Lite    Miller Genuine Draft*  
*Coors Light    Schlitz*

## LOW-CARB CORNER

### APPETIZERS:

<b>SHRIMP REMOULADE</b> -Our creamy, spiced, garlic dressing with steamed and chilled shrimp .....	8.50
<b>ALLIGATOR</b> -Bite-sized pieces of alligator, seasoned and grilled.....	Small 7.25.....Large 9.95
<b>CRABFINGERS</b> - Marinated in our own Italian marinade & served hot .....	Small 7.25.....Large 9.95
<b>SHRIMP OR OYSTERS EN BROCHETTE</b> -wrapped in bacon and fried.....	<b>Oysters</b> One Size (five) 7.25
.....	<b>Shrimp</b> - Small (five) - 7.25 Large (ten) 11.75

### SALADS:

<b>OUR FAMOUS "HOUSE SALAD"</b> - Shrimp, crabmeat and crawfish tossed with lettuce, cheese, bacon and a mild dressing. Garnished with tomato and egg. Very filling!! .....	17.95
<b>SHRIMP SALAD</b> - Delicious steamed and chilled shrimp tossed with lettuce and a mild dressing.....	11.95
<b>CHICKEN SALAD</b> - Grilled chicken breast cut into bite-sized pieces and served on top of mixed greens with your choice of dressing.....	Small 8.95..... Large 10.95

### SEAFOODS:

<b>RIVERSIDE</b> - Your choice of catfish, tilapia, or flounder grilled then topped with crabmeat and mushrooms sauteed in butter.....	Catfish - 19.95..... Tilapia - 20.95 .....Flounder - 20.95
<b>CAJUN CATFISH</b> - Farm-raised catfish highly seasoned, then grilled.....	17.95
<b>GRILLED TILAPIA</b> - A tender white fish, seasoned and grilled .....	18.95
<b>LUMP CRABMEAT SAUTEED IN BUTTER</b> - One of our simplest yet most popular dishes .....	24.95
The above entrees served with green salad and sweet potato or vegetable.	
<b>CAJUN SHRIMP PASTA</b> - A flavorful, zesty alfredo sauce and grilled shrimp over 100% Durum Semolina angel hair pasta.....	15.95

### BEEF & POULTRY:

<b>BREAST OF CHICKEN</b> - Boneless, skinless breast of chicken grilled .....	13.95
<b>STEAK &amp; SHRIMP</b> - A small tender Ribeye steak and a healthy portion of grilled shrimp.....	22.95
<b>FILET MIGNON</b> - The tenderest of all steaks cut from the tenderloin and grilled to order.....	25.95
The above entrees served with green salad and sweet potato or vegetable. (Butterflied if Medium or Medium Well)	
<b>CAJUN CHICKEN PASTA</b> - A flavorful, zesty alfredo sauce and grilled chicken over 100% Durum Semolina angel hair pasta.....	14.50

We recommend the following homemade dressings for our Sugarbusters' lifestyles: Blue Cheese, Remoulade, and Italian Dressing. Ask your server about our hot, fresh whole wheat rolls or brown rice to accompany your meal.

\*If you prefer your Filet not butterflied, please inform your server. Thank you\*



## PARTY CENTRAL & OYSTER BAR!

Planning a group get-together, birthday party, or business meeting?  
Call us!

**367-7466**

Special pricing plans according to your needs and budget.  
Use our fine banquet menu selections or design your own.  
Arrangements can be made by a phone call or a personal visit with us.  
Ask about our private dining rooms or reserve a table in our Oyster Bar!



## OUR STORY

Starting with a snowball stand in 1932 in Lafayette until today with two full-service restaurants, one in Lafayette, and one in New Iberia, the Hurst family has prospered in the Acadiana area. The beginning - a hand-pushed snowball wagon and \$1.30 investment in sugar and flavoring in the middle of the Depression with an enterprising country boy from Youngsville named Hulo Landry. Originally a baker by trade, Hulo developed an allergy to flour and by necessity became an entrepreneur.

From snowballs to hamburgers to famed "Poor Boy" sandwiches, Hulo's business expanded and prospered. With input from his wife, Eugenia, and relatives and friends, the menu grew to include seafood and steaks.

In 1939, he moved to a beautiful site overlooking the Vermilion Bayou at Pinhook Bridge. Then disaster struck. Many believed that the devastating flood of 1940, which swamped the restaurant, ruining building and equipment, would mean the end of "Poor Boy's", but three months later found Hulo Landry back in business. In 1946, he opened the first completely air-conditioned restaurant in Lafayette and enjoyed continuous success until his death in 1958. Still Poor Boy's Riverside Inn endured.

Upon his death in 1958, his son-in-law and only daughter, Larry and Kathlyn Hurst, took over the management of Poor Boy's Riverside Inn, and prospered on the same premise that brought success and respect from the community to Hulo - quality in food and perfection in service.

In 1977, Poor Boy's Riverside Inn moved to its present site where the Hursts began to groom two of their four children to manage the restaurant. In 1985, under the guidance and watchful eye of their parents, Elaine and Richard took over the operation of the restaurant. Elaine and Richard make an outstanding brother/sister team, and along with their loyal staff continue the family tradition of consistent quality in food and service.

In 1988, Richard and Elaine opened their second restaurant, Little River Inn. Now located in the old Trappey's building at 833 East Main in New Iberia, the dining area looks out on the old Trappey Oak estimated to have been planted in 1630. Richard supervises the kitchen while his wife, Lori, manages the front of the house operations. Both locations recently completed remodeling. Riverside Inn's waiting area now includes roomy seating and a bar open on weekends, and Little River Inn has added a new Oyster and Margarita Bar and expanded its banquet room, with both restaurants featuring wireless internet.

Both locations have seen Acadiana grow and prosper. If windows and doors could talk, what tales they could tell! Birthday celebrations, business deals, proposals, reunions, parties of all kinds have taken place at both of our locations. Couples who held their wedding receptions here return again and again to celebrate their anniversaries with us.

The Hursts would like to thank you for the opportunity of serving you and hope that in their food and service you find a bit of the love and intense pride that has gone into the creation of Little River Inn and Poor Boy's Riverside Inn!

Hulo "Poor Boy" and Eugenia Landry (d. 1958 - d. 1986)

Your Hosts

Larry and Kathlyn Hurst  
Richard and Lori Hurst  
Elaine Hurst Alderman  
and Our Staff

# CELEBRATING



## Our New Oyster Bar!

[www.LittleRiverInnNewIberia.com](http://www.LittleRiverInnNewIberia.com)

Now shipping nationwide! Gift certificates on-line - great for any occasion!

### Daily Lunch Specials

11am—2pm Monday through Friday

#### MONDAY

Stuffed Catfish with choice of potato ..... 8.25  
 Baked Chicken with garlic mashed potatoes and vegetable du jour ..... 7.50

#### TUESDAY

Stuffed Shrimp with choice of potato ..... 8.25  
 Pork Steak with white beans and rice ..... 7.50

#### WEDNESDAY

Fried Shrimp with choice of potato ..... 8.25  
 Chicken Fried Steak with garlic mashed potatoes, white gravy, and green beans ..... 7.50

#### THURSDAY

Shrimp Au Gratin with choice of potato ..... 8.25  
 Red Beans and Sausage over rice ..... 7.50

#### FRIDAY

Fried Catfish with choice of potato ..... 8.25  
 Chicken Fricassee over rice and green beans ..... 7.50

#### EVERYDAY

Cajun Chicken Pasta ..... 8.25  
 Grilled Chicken Salad ..... 8.25

*All lunch specials served with green salad*

\*Lunch Bloody Marys ..... 1.50\*