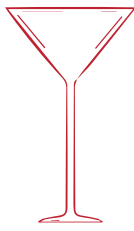


TASTY TINIS



Garden Tini

Cucumber Lime Vodka, Fresh lime juice, & simple syrup
Optional: Seasoned Rim

Salty Watermelon

Fresh Watermelon Vodka, lime juice, sweet sour mix, simple syrup, & salt on rim

Blueberry Lemon Drop

Muddled Blueberries, Blueberry Vodka, fresh lemon juice & simple syrup

Chocolate Martini

Vodka, cream de cocoa, chocolate liqueur with a chocolate drizzle

Cosmo

Vodka, Triple Sec, Lime juice, & Cranberry juice

0 PROOF MOCKTAILS

- Virgin Mary
- Berry Mule
- Hurricane
- Berry Lemonade

Mimosa
Single Serve
Orange, Pineapple, Cranberry, Blueberry, Strawberry and/or Raspberry

classic COCKTAILS

Ask about our weekly drink specials!

Cadillac Margarita

Tequila, Cointreau, Margarita Mix, Topped with Grand Marnier

House Margarita

Tequila, Triple Sec, Margarita Mix
Salt on Rim

Watermelon Basil \$10

House Tequila, Watermelon Liqueur, Fresh Basil & Lime Margarita Mix

Naked Cocorita

Coconut Tequila agave nectar, & fresh lime juice

Blueberry Whiskey

Buck

Muddled Blueberries, Whiskey, simple syrup, lemon

Moscow Mule

Lime Vodka & Ginger Beer

Sugar Free Available

Old Fashion

Your choice of whiskey or bourbon. Price depends on alcohol

Bloody Mary

Your choice of Vodka

Hot Maria

Bloody Mary mix with Jalapeño Tequila

Hurricane Coatney

Spiced Rum, Satsuma Rum & Silver Rum, Orange Juice, Pineapple Juice, Lime Juice, Grenadine, and Simple syrup

BOTTLED BEER

Abita Amber, Heineken, Blue Moon, Michelob Ultra, Budlight, Michelob Gold, Budweiser, Miller Light, Budweiser Select 55, Coors Light, O'Douls, Corona, Stella Artois, DosEquis XX, Yuengling, Guinness

ASK YOUR SERVER FOR SEASONAL BEERS & CURRENT DRAFT OPTIONS.

WINE&DINE

PINOT NOIR

Canyon Road
La Crema
Meiomi

CABERNET SAUVIGNON

Canyon Road
14 Hands
Simi Sonoma County
Josh

MERLOT

Canyon Road
14 Hands

OTHER REDS

Antigal Uno Malbec (Bottle Only)

PINOT GRIGIO

Canyon Road
Santa Margarita

CHARDONNAY

Canyon Road
Kenall-Jackson
William Hill Central Coast

OTHER WHITES

Canyon Road, Moscato
Canyon Road, White Zinfandel
Clean Slate, Riesling
White Haven, Sauvignon Blanc

ROSÉ

Prophecy, France

CHAMPAGNE

Lamarca Prosecco (Split)



PIZZA

CLASSICS	6"	10"	14"
Margherita	\$8.85	\$12.99	\$20.50
roasted garlic sauce - mozzarella - roma tomato - fresh basil - balsamic			
Veggie	\$10.00	\$15.25	\$22.50
pesto sauce - mozzarella - feta - artichoke - spinach - mushroom - green & red onion			
Ragin' Cajun	\$12.99	\$18.25	\$25.99
pepper jack - shrimp - tasso - smoked chaurice - bell pepper - tomato			
Steakhouse	\$12.99	\$18.25	\$25.99
roasted garlic sauce - mozzarella - parmesan - steak - mushroom - caramelized onion			
Caveman	\$12.99	\$18.25	\$25.99
beef - pork sausage - italian sausage - applewood bacon - chaurice			
Bayou Blast	\$12.99	\$18.25	\$25.99
cheddar - alligator sausage - tasso - shrimp - crawfish (seasonal) - jalapeño - onion			
Honey Jalapeno	\$10.99	\$16.25	\$23.50
pepperoni - jalapeños - drizzled with honey			

CUSTOM BUILDS	6"	10"	14"
Specialty Sauce	\$6.75	\$10.95	\$15.60
bbq - pesto - roasted garlic			
Toppings	\$1.00	\$2.25	\$3.75
extra cheese - parmesan - cheddar - feta pepper jack - artichoke tomato - jalapeño - red onion - yellow onion - banana pepper - green onion mushroom - spinach - bell pepper pineapple - black olive - green olive pepperoni - canadian bacon - ham - beef applewood bacon - italian sausage			
Specialty Toppings	\$3.25	\$4.75	\$6.75
roasted garlic - caramelized onion sun-dried tomato - fresh basil - fresh mozzarella - grilled chicken - tasso smoked pork sausage - steak - crawfish crab - smoked chaurice - fresh alligator sausage - shrimp			

SUB 10" CAULIFLOUR CRUST G

ENTREES

Served with 2 sides of your choice.

****All shrimp dishes are served with Louisiana Gulf Shrimp and all crawfish are Louisiana Crawfish Tails**

Cajun Fish Platter \$19.75
fried | grilled | blackened **G**

Shrimp Platter \$20.50
fried | grilled | blackened

Stuffed Fish Savoy \$30.15
grilled fish fillet - stuffed with crab - topped with crab portabella brie

Blackened Tilapia \$23.95
blackened tilapia fillet topped with grilled shrimp & basil cream sauce

Pork Ribeye \$21.99
grilled to perfection **G**

Grilled Ribeye MKT
grilled to perfection **G**

Filet Mignon MKT
grilled to perfection **G**

Blackened Tacos \$19.75
Choose fish or shrimp.
topped with spicy ranch
- avocado - angel hair cabbage
- cilantro
Served with choice of fries

Craw-Fish Breaux

Bridge \$25.50
golden fried fish fillet topped with crawfish étouffée

Crawfish Étouffée \$22.50
served with potato salad & bread roll

PASTA

Served with house side salad.
Upgrade to Spinach Salad \$2

Chicken Atchafalaya \$22.50
fried | grilled | blackened boneless chicken topped with pepper jack grilled onions - sautéed in a cream sauce - mushrooms - tasso - diced tomato served over angel hair

Spicy Scampi \$25.95
bacon garlic butter - shrimp - tasso - smoked chaurice jalapeño - served over penne

Alfredo Over Fettuccine \$14.75
rich creamy alfredo sauce over fettuccine
chicken \$5.71 | shrimp \$6.75
fried | grilled | blackened

Spaghetti with Meat Sauce \$14.75
smothered Italian meat sauce served with angel hair noodles
add Italian sausage \$3.12
meatballs \$3.63
chicken \$5.71 shrimp \$6.75

Seafood Pasta \$ 26.99
shrimp - crab - crawfish (seasonal) - tossed in a spicy cream sauce served over penne

Pasta Cecilia \$26.50
shrimp - crabmeat - crawfish (seasonal) - spinach - mushroom - sun-dried tomato - served with a sherry cream sauce over penne

Pasta Breaux Bridge \$24.95
chicken - tasso - cream sauce - served over penne

SIDES

LOADED MASH POTATO \$3.25
SWEET POTATO FRIES \$4.25
ROASTED POTATOES \$2.25
POTATO SALAD \$3.25
BREAD ROLL \$1.00

VEGGIES \$2.25 **G**
FRENCH FRIES \$3.25
House \$3.75
Caesar Salad \$5.25
Spinach Salad \$5.50 **G**

20% Gratuity is added for parties of 6 or more.

Cajun Favorites = Red
Make Gluten Free = G



@BUCKANDJOHNNYS

STARTERS

Praline Chicken \$10.50
boneless chicken fried golden brown and hand tossed in our famous praline sauce. Served with ranch dressing

Appetizer Sampler

\$26.99
fish bites - stuffed mushrooms - drunken shrimp - praline chicken - hot wings - served with ranch

Johnny's Praline

Shrimp \$12.50
half dozen fresh gulf shrimp fried golden brown and tossed in our famous praline sauce.

Served with ranch dressing.

Swamp Sticks \$9.50

garlic cheese sticks - served with ranch or marinara

Bread & Oil \$8.50

baked ciabatta - sliced and served with olive oil & spices

Stuffed Mushrooms

\$14.50
mushrooms stuffed with seafood stuffing served with ranch

Cajun Fried Fish

Bites \$12.50
served with tartar sauce

Garlic Bites \$9.50

bite size garlic bread served with marinara

Spinach & Artichoke

Dip \$12.50
topped with cheddar cheese served with homemade tortilla chips

Eggplant Fries \$10.40

sliced eggplant - fried golden brown - served with marinara & topped with parmesan

SALADS

HOMEMADE DRESSINGS Ranch, Honey Mustard, Cane Syrup Vinaigrette, Caesar **OTHER** Italian, Balsamic Vinaigrette, Thousand Island, Bleu Cheese, Sesame Vinaigrette, French

Chicken Shawarma Greek

Salad \$18.50
chicken shawarma, black olives, tomatoes, bell peppers, purple onions, cucumbers, & feta cheese on romaine with kalamata vinaigrette **G**

Grilled Salmon Salad \$25.99
grilled salmon with red onions, cherry tomatoes, black olives, cucumbers, red peppers & balsamic vinaigrette on romaine **G**

Caesar Salad \$11.50
romaine - croutons - tomato - parmesan - garlic caesar dressing
chicken \$5.71 | shrimp \$6.75 | tuna \$11.99

Spinach Salad \$14.55
spinach - mushroom - red onion - feta - candied walnuts - tossed in cane syrup vinaigrette
chicken \$5.71 | shrimp \$6.75 | tuna \$12.47 **G**

Protein Cobb Salad \$21.80
spring mix - spinach | fried, blackened or grilled | shrimp - chicken - crawfish (seasonal) - tomato - avocado - applewood bacon - egg-cheddar - creole honey mustard **G**

Grilled Tuna Salad \$22.50
tomato - mushroom - black olives - parmesan - sesame vinaigrette
cooked to order **G**

Caprese \$11.50
vine-ripened tomato - fresh mozzarella basil - olive oil - balsamic reduction
chicken \$5.71 | shrimp \$6.75



SOUPS

A variety of frozen soups & gumbos are available for purchase. Ask your server for details.

Zydeco Gumbo

Chef Tony's award-winning chicken & sausage gumbo served with white rice. Make it a bowl and we'll add a side of potato salad!
cup \$10.50 | bowl \$14.00

Seafood Gumbo

crab, shrimp & crawfish - served with white rice. Make it a bowl & we'll add a side of potato salad!
cup \$11.50 | bowl \$15.00

Cup of Crawfish

Étouffée \$11.50
crawfish smothered in rich creamy étouffée sauce - served with white rice

HANDHELDS

Served with your choice of french fries or sweet potato fries.

Praline Wrap

fried or grilled | spinach, mushroom, red onion, feta, candied walnuts, cane syrup vinaigrette, tomato basil wrap
chicken \$16.75 | shrimp \$18.75

Caesar Wrap

fried, blackened or grilled romaine, croutons, tomato, parmesan, garlic caesar dressing, tomato basil wrap
chicken \$16.75 | shrimp \$18.75

Club Sandwich \$15.75

ham, turkey, bacon, lettuce, tomatoes and mayonnaise stacked high between texas toast

B&J Cheeseburger \$14.75

homemade hamburger patty topped with grilled onions, mushrooms, cheddar served on a jalapeño bun with lettuce, tomatoes, mayonnaise, & pickles

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