

Small Plates

CREOLE WINGS \$16
Fried crispy bone-in traditional wings tossed in your choice of our signature sauces:
Plain, Mambo, Voodoo, Hot honey lemon pepper.

SPINACH DIP \$13
Fresh chopped spinach cooked in a four cheese blend served with fresh tortilla chips. Add Jumbo Lump Crab +\$6.

FREID GREEN TOMATOES \$13
Sliced green tomatoes seasoned in house blend battered in panko bread crumb. Add Jumbo Lump Crab +\$6.

SEAFOOD ROLLS \$18
Chopped shrimp, crab meat and cheese in a egg roll served with remoulade dipping.

STEAK & CHEESE ROLLS \$16
Philly steak, onions, peppers, and cheese in a egg roll served with chipotle mayo dipping.

BAYOU ROLLS \$15
Diced chicken, peppers and cheese stuffed in a egg roll served with remoulade dipping.

FRIED DEVIL EGGS \$13
Sweet relish, spiced whipped eggs with a choice of being topped with fresh Jumbo Lump Crab Meat or Shrimp for a upcharge.

HOT HONEY SALMON BITES \$15
Deep-fried salmon tossed in hot honey sauce.

STUFFED SHRIMP \$18
Shrimp stuffed with jumbo lump crab meat coated in house batter, fried golden brown, over a bed jalapeño corn succotash.

CREOLE HERB CHICKEN \$28
Creole and herb seasoned 1/2 chicken roasted tender and topped with creamy creole sauce and served wth 2 sides of your choice.

CREOLE SALMON \$30
Prefectly seasoned pan-seared salmon topped with creamy creole sauce served with 2 sides of your choice. Add Crab Meat +\$10

BAYOU PASTA \$26
House-made cream sauce, bell peppers, tomatoes, and onions over a bed of linguine pasta topped with blackened chicken breast.

PORK CHOPS \$25
Fried or grilled pork chops smothered in southern gravy served with two sides of your choice

CRAB CAKES \$MKT
2 Broiled crab cake, fresh jumbo lump crab meat, served with two sides.

SEAFOOD BASKET \$18
Choice of fresh battered catfish or fried golden shrimp with season fries.

NEW ORLEANS SHRIMP \$16
Creamy garlic cajun sauteed shrimp served with toasted bread.

VOODOO SHRIMP \$16
Fried shrimp tossed in voodoo sauce topped with fresh jalapenos and blue cheese crumble.

CUP OF GUMBO \$15
Andouille sausage, shrimp, chicken slow cooked in a cajun broth topped with rice.

RAW OYSTERS \$16
Fresh shucked blue point oysters served over ice with fresh lemons, horseradish, hot sauce, and mignonette.

CHARGRILLED OYSTERS \$17
Fresh shucked blue point oysters grilled with Cajun garlic butter and four cheese blend.

ROCKEFELLER OYSTERS \$18
Fresh shucked blue point oysters stuffed with creamy spinach and cheese.

JAMBALAYA OYSTERS \$22
Fresh shucked blue point oysters stuffed with creamy cajun shrimp and crab

MAKE IT A PLATTER \$30
(Serves 3)
Mix 3 of your favorite starters.
(Each Seafood starter added to platter are upcharged)

ENTREES

MISS TOYA'S FRIED CHICKEN \$23
1/2 chicken marinated in southern seasonings, fried golden served with two sides of your choice.

FRIED CATFISH \$25
Catfish fried golden or blackened served with two sides of your choice.

LOADED CREOLE PASTA \$50
Sautéed shrimp, jumbo lump crab meat, and crab leg over creamy cajun linguine.

JAMBALAYA PASTA \$27
Shrimp, chicken, andouille sausage, veggies, in a Cajun cream sauce. Rice option available.

GUMBO W/ CORNBREAD \$25
Rich Roux with chicken and veggies and seafood broth with andouille sausage, fresh shrimp, and scallion rice. Add Crab Leg +\$10

SHRIMP & GRITS \$28
Sautéed shrimp, onions, peppers, and tomatoes in creamy cajun sauce. over cheesy grits. Add Crab Meat +\$10

SANDWICHES

ALL SERVED WITH CAJUN FRIES
LOADED BURGER \$18
Beef patty topped with white cheddar cheese, lettuce, tomato, fried egg, and mambo sauce. Served with fries.

MISS TOYA'S CHICKEN SANDWICH \$18
Flash fried chicken dipped in honey garlic sauce, white cheddar cheese, lettuce, tomato, pickle served with fries

CRABCAKE SANDWICH \$25
Fresh jumbo lump crab cake, deep-fried or pan-seared. Topped with lettuce, tomato, crispy bacon, and remoulade sauce served with fries.

SALADS

CEASAR \$12
Romaine, Parmesan-romano, croutons, housemade Ceasar dressing.

CRISPY CHICKEN HOUSE \$17
Field greens, dried cranberries, cherry tomatoes, cucumbers, boiled egg, cheddar cheese, croutons, fried crispy chicken breast, and Housemade Champagne Vinaigrette.

HONEY CARIBBEAN SALMON \$22
Field greens, corn off the cob, tomatoes, cucumbers, red onions, and buttermilk herb dressing

GRILLED PEAR & WALNUT \$19
A vibrant salad of fresh greens, charred pear slices, cucumbers, red onions, cherry tomatoes, dried cranberries, walnuts, and blackened chicken.

Add Protein: Shrimp +7, Salmon +12, Blackened Chicken+10,Steak +16

Dressing Options: Honey Mustard, Balsamic Vinaigrette, Ranch, Caesar, Blue Cheese

RED SNAPPER \$MKT
Choice of deep fried or roasted red snapper served with jambalaya stew sauce and two sides of your choice.

OXTAILS \$40
Braised oxtails with butter beans
Southern-style served with your choice of two sides

CATFISH & GRITS \$28
Fresh wild caught blackened or fried, served over a bed of white cheddar grits topped with cajun cream sauce.
Add Crab Meat +\$10

CARIBBEAN LAMB CHOPS \$45
Lamb chops seasoned to perfection, topped with sweet caribbean glaze. Served with two sides of your choice.

Please read menu descriptions carefully and be sure about what you are ordering.
All checks will have 20% gratuity added.
All parties 4+ will be on one check.

SIDES

CAJUN CRAB FRIES \$18 | SPINACH \$7 | LEMON HERB BROCCOLINI \$9 | ASPARAGUS \$9 | FIVE CHEESE MAC \$9

FRIED RICE \$8 | SEAFOOD FRIED RICE \$15 | MASHED POTATOES \$8 | SEAFOOD MAC N CHEESE \$15

RED BEANS AND RICE \$9 | CHEESY GRITS \$4 | HONEY CORNBREAD \$6 | CAJUN FRIES \$4

SWEET POTATO CASSEROLE \$7 | COLLARD GREENS WITH SMOKED TURKEY \$8

Beverages

- SOFT DRINKS

4 (free refills)

Coke| Deit Coke| Sprite| Orange Juice|
Ginger Ale| Pineapple Juice| Cranberry
Juice|
- CREOLE LEMONADE & SWEET TEA

5

Strawberry | Peach | Mango |
Watermelon | Kiwi | Blueberry
- GINGER BEER

4

- BLUEBERRY FIZZ

12

Blueberry, lime, ginger beer.
- PINEAPPLE PUNCH

12

Orange & pineapple juice,mai tai,
peach, fresh lime.
- AQUA PANNA

5
- S. PELLEGRINO

5

Specilailty Cocktails

- MISS TOYA'S HURRICANE

\$16

Dark rum light, rum, passion, fruit punch lime
juice, orange juice, grenadine.
- TSUNAMI

\$16

Blanco tequila, pineapple, orange, passionfruit,
blue curacao topped with dark tequila.
- SECRETS

\$15

Secret blend of 3 rums, tropical punch, and
fresh lime.
- SMOKED IN FASHION

\$18

Bourbon, cubed sugar, black cherry, orange and
cherry bitters.
- SMOKED TEQULIA OLD FASHION

\$18

Aged tequila, orange liqueur, agave nectar,
peach bitters, fresh orange peel.
- MISKIRI

\$17

Tequila, Grand Gala, blackberry, pineapple,
cranberry, lemon juice.
- BLACKBERRY FRENCH

\$15

Empress 1908 Gin, lemonade champagne,
blackberries, white flower.
- MARGARITA OR LEMON DROP FLIGHT

\$20

Traditional, Strawberry, Blueberry, Passionfruit,
On the rocks

- LOUSIANA TEA

\$17

Uncle Nearest, honey mint syrup, fresh
lemonade.
- PINK LADY

\$15

Tequila, orange liqueur, lime, stawberry-kiwi,
agave.
- CREOLE ISLAND

\$19

Grand Gala, Hennessy, tropical punch.
- BECKY SANGRIA

\$18

Red wine blend, Hennessy, tropical fruit punch,
and frozen popsicle.
- PINEAPPLE-GRIA

\$18

White sparkling wine, rum, pineapple punch.
- PEACH PLEASE

\$16

Vodka, peach nectar, champagne
- TOASTED MARSHMALLOW ESPRESSO
MARTINI

\$16

Toasted marshmallow, espresso, vodka, cream,
white chocolate liqueur.
- TOYA'S PASSION

\$18

D'usse VSOP, orange liqueur, lemon juice,
passionfruit.

Spirits

Bourbon & Whiskey

- Woodford| Basil Hayden
- Bulleit | Bulleit Rye |
- Makers Mark | Uncle Nearest
- Crown Royal |Jameson |Crown Apple
- Jack Daniels | Jim Beam

Scotch

- Johnny Walker Black
- Glenlivet Macallan 12

Vodka

- Belvedere | Ketel One
- Tito's | Grey Goose
- Van Gogh Double Espresso

Gin

- Bombay Sapphire | Hendricks
- Tanqueray | Empress

Tequila

- Casamigos | Don Julio
- Milagro | Patron | Espolon
- Don Julio 1942 | Clase Azul

Rum

- Bacardi
- Captain Morgan Spiced
Myers

Beers

Bottle 7

- Bud Light | Red Stripe | Blue Moon |
- Corona | Angry Orchard|Heineken | Seasonal IPA

Wine & Bubbly

- By the glass 10
- REDS

10

Cabernet | Merlot | Pinot Noir | Sweet Red Blend
- WHITE

10

Moscato | Pinot Grigio | Sauvignon Blanc
Chardonnay
- BUBBLY

(by the glass)

Prosecco 13 | Brut 9



*Please alert your server if you have any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.