

# Café Bouché



## Soups

*Gumbo Cup 3.25 The Whole Bowl 5.25*  
*Today's Homemade Soup Cup 1.95 Bowl 3.95*

## Salads

*Mediterranean (House) Salad 6.95*

Fresh spring mix greens with tomatoes, artichoke hearts, black olives, feta cheese, red onion and our incredible honey, balsamic vinaigrette. Add our savory, grilled chicken 8.95

*Caesar 6.95*

Fresh romaine tossed in our homemade Caesar dressing topped with croûtons and Parmesan cheese. Add our savory, grilled chicken 8.95

## Appetizers

*Coconut Breaded Chicken Tenderloin with Dipping Sauce 6.95*

*Seared Ahi Tuna 8.95*

Seared on the outside, pink in the middle, sliced and drizzled with a creamy dill and caper sauce.

*Calamari 7.95*

Lightly pan fried and served with a creole marinara sauce.

*Topless Oysters (when available) 1/2 Dz. 8.95 The Proper Dozen 13.95*

Raw oysters on the half shell with cocktail sauce and lemon wedges.

# *Sandwiches*



*Sandwiches served with chips.*

## **Muffaletta**

*Half - Serves 1-2 people 8.95 Whole - Serves 3-4 people 13.95*

Our traditional New Orleans sandwich with a heaping of deli meats including, cured ham, salami, pepperoni, mozzarella & provolone on a huge round loaf topped with Creole olive salad.

## **Pick your Po Boy...**

*Shrimp or Oyster 8.95*

*Sloppy Roast Beef, Meatball or Hot Sausage 7.95*

*Served dressed with lettuce, tomato, pickles and mayonnaise.*

*Smoked Salmon BLT 6.95*

*A beautiful BLT topped with thinly sliced smoked salmon and pesto mayonnaise.*

*Blackened Prime Rib 7.95*

*Sliced and blackened, served with lettuce, tomato, red onion and horseradish mayo.*

*Not-So-Basic Burger 6.95*

*Hand pattied 1/2lb ground sirloin with our special spices,  
topped and cooked the way you want it... B-bé!*

*Chicken Salad, with or without the bread 5.95*

*Diced, grilled chicken breast, combined with chopped pecans,  
diced apples, celery, green onion and our special seasoned mayonnaise.*

## **Sides**

*Additional sides - 1.95*

*Dirty rice with sausage, Cajun fries, Steamed vegetables,*

*Wilted spinach, Red beans and rice*

*We insist on serving only the best seafood, so if it doesn't look excellent, it may not be available!*

## Entrées



*Entrées served with a side salad.*

### From The Bayou

*Seafood Bouché 16.95*

Shrimp, lump crab, crawfish tails and scallops, broiled in a light, wine and olive oil sauce topped with bread crumbs and a blend of cheeses.

*Pasta Neptune 15.95*

Shrimp, scallops and lump crab folded into a white wine cream sauce with garlic and green onion finished with fresh parsley and Parmesan served over a bed of pasta.

*Seared Ahi Tuna Queen 4-5 oz portion 9.95 King 8-10 oz portion 16.95*

A beautiful ahi tuna steak, perfectly seared, pink in the middle, served over a bed of wilted spinach topped with a creamy dill and caper sauce.

*Shrimp Creole 9.95*

Large shrimp tossed in our classic Creole sauce and served over a bed of white rice.

*Fried, Blackened or Grilled Fish Plate 9.95*

Fish of the day topped with Creole butter and served with your choice of one side.

### From The Plantation

*New York Strip 16.95*

12oz N.Y strip steak, marinated and grilled to perfection with your choice of 1 side.

*Chicken Parmesan Creole 13.95*

*With pasta and a kick... 'Nough said!*

*Chicken Alfredo 12.95*

Savory grilled chicken breast over pasta tossed in our homemade Alfredo sauce.

*Grilled Chicken with Vegetables 12.95*

A healthy and delicious, grilled chicken breast served with crispy steamed vegetables.

*Pasta Primavera 7.95 with Grilled Chicken 9.95*

Crisp broccoli, cauliflower, carrots, mushrooms, and green onion sautéed in a light white wine sauce over a bed of pasta, sprinkled with freshly grated Parmesan and asiago cheeses.

# Café Bouché



## Homemade Desserts

*Bread Pudding with Whiskey Sauce 3.95*

*Brownie with Ice Cream and Homemade Chocolate Sauce 3.95*

*Key Lime Pie 4.95*

## Non-Alcoholic Beverages

Sweet Tea, Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Root Beer, Dr. Pepper, Milk, Chocolate Milk, Apple Juice, Orange Juice, Grapefruit Juice, Coffee

## Beer

*The Usual Suspects 2.95*

*Fancy Brews 3.50*

*Budweiser, Bud Light, Coors Light, Miller Light*

*Land Shark, Corona*

## Wine by the Glass

*House White 3.50*

*House Red 3.50*

*Pinot Grigio, Chablis*

*Cabernet Sauvignon, Merlot*

## The Harder Stuff

*Seagram's Seven, Jack Daniels, Smirnoff Vodka, Bacardi Rum, J&B Scotch  
mixed the way you'd like 4.25*

## Specialty Drinks 5.25

*Pat O'Brien's World Famous Hurricane*

*Mango Mojito*

*Appletini*

*Bloody Bouche (prepared with horseradish and bullion of course)*