

APPETIZERS

THE SISTERS' CAJUN FRIED OYSTER BASKET

10 *Fresh oysters, hand-battered in a crunchy Cajun coating, deep fried, and served with the Sisters' Signature Remoulade.*

Put a little south in your mouth!

SHA BAM SHRIMP

9 *Lightly coated, perfectly seasoned Gulf shrimp are flash fried and tossed in a creamy, sweet & spicy chili sauce. Served on a bed of fresh salad greens with spring onion.*

BIG BEAU'S BAKED PIMENTO CHEESE DIP

9 *Our mother's pimento cheese served fresh from the oven with French bread cubes.*

ENGLISH TEA CUCUMBER SANDWICHES

6 *Cool and refreshing, these dainty sandwiches are made with fresh bread, a thin layer of the dill mayo, and lightly seasoned, paper-thin cucumbers.*

OPEN FACED TOMATO SANDWICHES WITH DILL MAYONNAISE

6 *Thick slices of garden-fresh tomatoes, lightly seasoned with kosher salt and fresh cracked black pepper, served on fluffy white bread with creamy dill and lemon mayo, and garnished with crispy fried bacon and fresh chopped parsley.*

FRIED GREEN 'MATERS

8 *Fresh green tomatoes, battered and fried until golden brown. Served with dill mayo or the Sisters' Signature Remoulade.*

FIERY CAJUN SHRIMP

10 *Fire-broiled Gulf shrimp tossed in a spicy Cajun sauce, served in a hot cast iron skillet with a basket of toasted French bread and ample sauce for dipping. Our original recipe was featured in Paula Deen's very first cookbook!*

BEACH BREAD

3 *Genuine New Orleans French bread smothered with cheesy spread & fresh baked.*

PIMENTO CHEESE BREAD

3 *Mother's Pimento Cheese spread on French bread, served hot with Mayhaw Pepper Jelly.*

Restrain your hands, boys!

The food's so good it'll make you wanna slap yo' Momma!

FRESH SALADS

THE W

- 8 *Cool iceberg lettuce topped with garden-fresh tomatoes, crisp cucumber slices, sweet Vidalia onions, sliced boiled eggs, cheddar cheese, croutons and bacon pieces.*

THE SISTERS' ULTIMATE ICEBERG WEDGE SALAD

- 6 *A hunk of crisp iceberg lettuce dressed with tangy bleu cheese dressing and topped with fried bacon pieces, ripe cherry tomatoes, and crumbled bleu cheese.*

SHEILA'S SPINACH AND STRAWBERRY SALAD

- 8 *Fresh baby spinach topped with strawberries, red onion slivers and toasted pecans. Delightful with our homemade Balsamic and Honey Vinaigrette.*

CHI-CHI'S DOUBLE-YOUR-PLEASURE SALAD PLATE OR SANDWICH

- 9 *A scoop each of chicken salad and pimento cheese served on a bed of lettuce with sliced tomatoes OR put one salad on a sandwich with white bread, Served with kettle chips.*

HOMEMADE SALAD DRESSINGS

Bleu Cheese

Balsamic and Honey Vinaigrette

Ranch

Light Ranch

Honey Mustard

Thousand Island

SASS UP YOUR SALAD WITH A QUARTER POUND OF PROTEIN

4 *Grilled Chicken Breast*

4 *Fried Chicken Fingers*

5 *Shrimp, Grilled or Fried*

5 *The Sisters' Fried Oysters*

6 *Grouper, blackened, grilled or fried*

5 *Sha Bam Shrimp*

The Sisters' pride themselves on using the freshest ingredients available. All dressings are homemade & heavenly. Crispy-fried bacon bits and Wagner's famous croutons are made in-house daily.

ENTRÉES: LUNCH & DINNER

BIG DADDY RICK'S BABY BACK RIBS

22 Seasoned with a Cajun rub, cooked low & slow in the oven and finished on an open flame grill. (½ rack available for 14.)

CALEB'S BUTTER-BASTED GRILLED RIBEYE, 14 OZ*

24 House-cut Ribeye, pan seared and continuously basted with compound garlic & herb butter for a tender, melt-in-your-mouth steak experience.

STEAK TOPPINGS

- 2 Sautéed Onions and/or Mushrooms 3 Mitchell's Bleu Cheese Crown
3 Cajun Cream Sauce

MAMA HAZEL'S CHICKEN & SAUSAGE GUMBO

L10 Tender chicken & cracked pepper sausage in homemade stock with onion, celery & bell pepper served on a bed of steamed rice.
D14

SHRIMP & GRITS

L12 Creole seasoned shrimp with sausage, onion, celery, bell peppers served over plantation grits.
D16

SWEET TEA BRINED FRIED CHICKEN

10 Your choice of chicken quarter, fried fresh to order. (Please allow for cook time.)

DADDY DUPUY'S SHRIMP ÉTOUFFÉE

L12 You're gonna have big fun on the bayou with this one, cher! Served over your choice of steamed rice or plantation grits.
D16

CHICKEN & SAUSAGE JAMBALAYA

L10 A hearty dish of South Louisiana origin featuring chicken, pepper sausage & rice.
D14

BAYOU PLATTER

Oooweee, cher!

22 Fried Oysters OR Shrimp (Fried, Grilled, or Blackened) OR Grouper (Fried, Grilled, or Blackened with Cajun Cream Sauce)

**ENTRÉES ARE SERVED WITH A SIDE HOUSE SALAD AND CHOICE OF SIDE
(ALL SIDES LISTED ON THE A LA CARTE MENU)**

*STEAKS ARE COOKED TO ORDER. CONSUMING RAW/ UNDERCOOKED BEEF MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

À LA CARTE SIDES & PO' BOYS

PARTY POTATO CASSEROLE

4 *Hearty, creamy, buttery, cheesy, and plum marvelous.*

BAKED POTATO

4 *Baked potato with kosher salt crust available plain, involved [butter and the Sisters' sour cream], or fully involved [butter, sour cream, bacon, and cheese]*

PLANTATION GRITS

4 *Our rich, creamy grits just as we prepared them on "Cooking with Paula Deen"*

MAMA HAZEL'S RICE DRESSING {DIRTY RICE}

4 *White rice, ground beef, sausage, cajun veggie, and MaMa Hazel's Cajun seasoning.*

PIG TAILS

4 *A hybrid, the pig tail is part spud, part curly fry, and delicious all day long.*

CABBAGE SLAW

3 *Fresh cabbage slaw tossed in a lightly sweetened oil & vinegar dressing.*

SAUTEED GREEN BEANS AND MUSHROOMS

3 *Green beans & mushrooms sauteed to perfection in a brown butter garlic sauce.*

COLLARD GREENS

3 *Cooked Mama's way- in chicken stock and pork fat. Mmm, mmmm, son!*

PO' BOYS:

6" SHORTY

12 " BIG BOY

SAUCES

Fried Green Tomatoes

8

12

Remoulade

Hamburger /Chesseburger

8

12

Dill Mayonnaise

Fried Oysters

9

13

Sha Bam Sauce

Fried Shrimp

9

13

Tartar Sauce

Sha Bam Shrimp

9

13

Cocktail Sauce

Grouper, Blackened or Fried

11

15

PO' BOYS ARE SERVED ON BAGUETTE LOADED WITH YOUR CHOICE OF MEAT OR VEGGIE, SHAVED LETTUCE, ONION, AND TOMATO, PLUS YOUR CHOICE OF SAUCE AND A SIDE.

Our Po' Boys will make you feel like a million bucks!

LE DESSERT

MRS. OPAL'S MOUNTAIN DEW COBBLER

6 *Mrs. Opal's twist on traditional peach cobbler, served warm with vanilla bean ice cream.*

BREAD PUDDING

6 *Served warm with caramel rum sauce drizzle and a dollop of whipped cream; contains walnuts.*

Our Great Aunt Eleanor was not a good cook and didn't care anything about it, but her pound cake was an artful and glorious exception.

ELEANOR'S POUND CAKE: A LA BANANAS FOSTER

6 *The New Orleans way: buttered, toasted, piled high with bananas foster and served with vanilla bean ice cream.*

THE SWEET SISTER'S BEIGNETS

6 *Deep-fried choux pastry dusted with your choice of powdered sugar, cinnamon and sugar, or drizzled with caramel rum sauce.*

DRINKS, PICKY EATERS

BÉBES BASKET

6 *Child's choice of chicken fingers, hamburger, or grilled cheese sandwich served with pig tails; beverage included.*

REFRESHMENTS

2	Sweet Tea	Unsweet Tea	Arnold Palmer	Coke
	Diet Coke	Sprite	Lemonade	Mellow Yellow
	Dr. Pepper	(Please see our beer & wine list for more grown-up selections.)		

BRUNCH

OYSTERS BENEDICT*

14 *French bread toasted and topped with fried oysters, poached eggs, and Cajun cream sauce.*

SHRIMP & GRITS

12 *Creole seasoned shrimp with sausage, onion, celery, bell pepper over plantation grits.*

EGGS ETOUFFEE*

14 *French bread buttered & toasted, then topped with poached eggs and shrimp etouffee.*

CRACKED PEPPER SAUSAGE CAJUN BREAKFAST SKILLET

12 *Scrambled eggs, Cajun veggies, Daddy Dupuy's taters and pepper sausage served in a hot cast iron skillet.*

SOUTHERN BREAKFAST PO' BOY

12 *Bacon, eggs, and cheese on toasted French bread with sliced tomatoes and dill mayo.*

BRUNCH IS SERVED SATURDAY & SUNDAY TIL 2 & ALWAYS WITH YOUR CHOICE OF PLANTATION GRITS OR CAJUN POTATOES.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**