

"Specials"

Chef's Soup Du Jour - Call Daily.....Cup - \$5/ Bowl - \$7
Appetizer - Fried Green Tomatoes w/ Remoulade Sauce.....\$8
Dessert of the Day - Chef's choice, call daily.

Seafood & Spinach Crepe - Shrimp, crawfish, spinach, bell peppers and cheddar cheese filled crepe topped with hollandaise sauce, served with home fries.....\$15

Specialty Pancakes & French Toast - Chef's choice, call daily.

Crawfish Cake Eggs Benedict - English muffin topped with a crawfish cake, 2 poached eggs & hollandaise sauce, served with home fries.....\$15

Shrimp & Garlic Aioli French Toast - French Toast slices topped with a shrimp, red pepper and garlic aioli sauté.....\$14

Cochon Panini - Slow-roasted pulled pork, smoked gouda, bell peppers, bacon jam & a fried egg on a pressed panini, served with French fries.....\$12

Blackened Shrimp-Fried Green Tomato Po-boy - Blackened shrimp, fried green tomatoes and romaine lettuce topped with hollandaise sauce, served with French fries.....\$13.50

Jimbo's Combo Po-boy - Slow-roasted pulled pork, smoked sausage link, provolone cheese, giardiniera and red & green peppers, served with French fries.....\$14

Fried Gulf Fish Sandwich - Well seasoned, Kettle Corn Salt & Ground Pepper Potato chip battered, crispy gulf fish, cole slaw, bacon jam & tartar on Ciabatta, served with French Fries.....\$14

Brie Jam Burger - 8 oz. Black Angus burger, creamy brie cheese, sauteed onions, fried green tomato and bacon jam on Ciabatta, served with French fries.....\$14

Shrimp & Andouille Grit Cake - andouille grit cake topped with shrimp, peppers & onions, balsamic arugula and a creole, white wine cream sauce.....\$13.50

Crabcake Tortellini - crabcake surrounded by cheese filled tri-colored tortellini topped with a walnut-pesto cream sauce and balsamic arugula.....\$13

Chicken-Pimento Stack - Kettle Corn Salt & Ground Pepper Potato chip battered, crispy fried chicken breast, "fresh" made pimento cheese, fried onion rings, and crystal mayo on Ciabatta, served with French fries.....\$12

JJ's Eggs Creole - Fried green tomatoes topped with poached eggs, andouille sausage, spicy creole sauce & crawfish tails.....\$13

Chef's Specialty Sausages -

Fresh house-made sausage patties with four flavors to choose from...
Cajun Green Onion, Sundried Tomato Basil, Poblano-Banana Pepper & Blueberry Molasses
Side (2 per order).....\$5

****Add fresh lump crab to enhance any dish****