

ALL DAY MENU

APPETIZERS

CRAB CAKES

\$22.75

Served with fried green tomatoes and topped with remoulade sauce.

BOUDIN BALLS

\$12.00

ONION RINGS

\$7.50

Battered thick cut and fried served with remoulade sauce.

CRAWFISH HUSHPUPPIES

\$15.75

Traditional New Orleans Style Fritters made with crawfish and served with remoulade sauce.

GATOR BITES

\$15.99

Alligator tail meat cut in small pieces and coated with house seasoned flour and served with remoulade sauce.

CUP GUMBO

\$10.50

New Orleans style cooked with chicken, shrimp and sausage and served hot over white rice.

CUP JAMBALAYA

\$11.99

Chicken, shrimp and spicy sausage, cooked with onion, bell pepper, celery, long-grain rice and creole seasoning. G.F

CUP RED BEANS

\$9.25

Traditional New Orleans style cooked red beans with hot sausage, onion, bell pepper and celery, and served over rice.

CUP CREOLE ÉTOUFFÉE

\$11.65

Traditionally buttery roux cooked with onion, celery, bell pepper, creole seasoning, shrimp and crawfish tails

FRIED GREEN TOMATOES

\$13.99

SEASONED FRIES

\$6.50

DAISY COMBO

\$20.65

Gator bites, boudin balls, FGT and crawfish hushpuppies.

CHICKEN WINGS

Fried wings tossed in your choice of sauce: BBQ, Lemon Pepper, Hot Sauce or House Special Sauce.
— 10 PCS \$16
5 PCS \$10

PO BOYS

SHRIMP POBOY

\$21.75

Dressed with lettuce, tomatoes, pickles and drizzled with remoulade sauce.

CATFISH PO BOY

\$18.75

2 filets, dressed with lettuce, tomatoes, pickles and served with tartar sauce.

OYSTER PO BOY

\$22.00

fried oyster dressed with lettuce, tomatoes, pickles and drizzled with remoulade sauce.

GATOR PO BOY

\$23.25

Dressed with lettuce, tomatoes, pickles and served with house special sauce.

SOFT SHELL CRAB

\$26.75

fried soft-shell crab dressed with lettuce, tomatoes, pickles and served with remoulade sauce.

FGT PO BOY

\$18.99

Dressed with, lettuce, tomatoes, pickles served with remoulade sauce

SANDWICHES AND BURGERS

All Sandwiches and Burgers are served with seasoned fries

CHICKEN SANDWICH

\$16.75

Grilled chicken breast with American cheese piled with lettuce, tomatoes, and pickles.

8OZ DAISY

\$19.00

CHEESEBURGER

Dressed with lettuce, tomatoes, pickles and onions.

HOUSE SPECIAL BURGER

\$23.75

Double decker beef patty served with cheese and bacon with lettuce, tomatoes, onion and pickles.

VEGGIE BURGER

\$17.25

Dressed with lettuce, tomatoes, pickles and onions.
— add cheese \$1

ENTRÉE PLATTERS

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Platters are served with seasoned fries and home made biscuit.

SHRIMP PLATTER

\$22.25

14 grilled or fried shrimp

CATFISH PLATTER

\$20.75

2 grilled or fried filet

SOFT-SHELL CRAB PLATTER

\$25.75

2 fried softshell crab

OYSTER PLATTER

\$22.25

12 fried oysters

DAISY COMBO PLATTER

\$29.25

choice of 2 - 8 shrimp, 1 filet of fish or 8 oysters

CREOLE ENTRÉES

SEAFOOD JAMBALAYA

\$21.65

Chicken, shrimp and spicy sausage, cooked with onion, bell pepper, celery, long-grain rice and creole seasoning.

SEAFOOD GUMBO

\$20.99

New Orleans style cooked with chicken, shrimp and sausage and served hot over white rice and homemade biscuit.

CREOLE ÉTOUFFÉE

\$22.25

Traditional buttery roux cooked with onion, celery, bell pepper, shrimp and crawfish tail, creole seasoning and homemade biscuit.

RED BEANS&RICE

\$17.50

Traditional New Orleans style cooked red beans with Hot sausage, onion, bell pepper and celery, served over rice and homemade biscuit.

VEGGIE RED BEANS

\$17.50

Traditional New Orleans style red beans with onions, bell peppers and celery, served over rice and homemade biscuit.

SHRIMP& GRITS

\$20.25

cheese grits topped with grilled shrimp and creole sauce served on the side with a fresh buttermilk biscuit.

SHRIMP CREOLE

\$17.65

made with celery, bell pepper, onion, garlic, tomatoes and creole seasonings. served with white rice and buttermilk biscuit

SHRIMP PASTA

\$24.65

shrimp pasta served in a rich, creamy roasted garlic Alfredo sauce.

VEGGIE PASTA

\$18.00

veggie pasta served in a rich, creamy roasted garlic Alfredo sauce.
— AFTER 2PM

CHICKEN PASTA

\$22.99

chicken pasta served in a rich, creamy roasted garlic Alfredo sauce.
— AFTER 2PM

GRILLED SALMON

\$35.99

Atlantic salmon grilled with house seasoning and served with jambalaya, garlic rosemary roasted potatoes and biscuit.

BLACKENED RED FISH

\$31.65

served with garlic rosemary roasted potatoes and homemade fresh biscuit.

BLACKENED GATOR

\$26.65

New Orleans style seasoned and grilled gator sausage served with creole jambalaya and fresh homemade biscuit.

BLACKENED PORK CHOP

\$28.99

10oz center cut meat grilled with chef special seasoning and served with garlic rosemary roasted potatoes, cup gumbo, and fresh biscuit.

TASTE OF NOLA

\$28.65

Combination of traditional southern cuisine (cup of gumbo, red beans and jambalaya) served with fried green tomatoes and fresh homemade biscuits.

CHARGRILLED OYSTERS

Half Dozen for \$18.50,
Full Dozen for \$28.50
— SERVED FROM 2PM

SALADS

CLASSIC CAESAR

\$11.00

Lettuce tossed with Caesar dressing, feta cheese, parmesan cheese and topped with croutons.

HOUSE SALAD

\$12.65

Fresh spring mix tossed with house dressing, red onion, cherry tomatoes and cheese.
— GRILLED CHICKEN \$6.50,
SALMON \$9.00 SHRIMP \$7.50
OYSTERS \$8.50

MELON TUNA SALAD

\$18.95

watermelon topped with arugula, cucumber and tomato. Dressed with lemon vinegar, topped with spicy yellowfin tuna poke cubes.
— SERVED FROM 2PM TO 10PM

DESSERTS

BREAD PUDDING

\$12.00

House made bourbon bread pudding with pecan and raisins topped with bourbon sauce.

CHOCOLATE MOUSSE CAKE

\$12.00

BANANA FOSTER CHEESECAKE

\$12.00

BEIGNETS

\$8.75

New Orleans style beignets topped with powder sugar.