

# **Cajun Inspired Cuisine**

www.2crazyfellas.com 6518 Goodman Rd Suite 108 Olive Branch, MS 38654

TU-SA 11 AM TO 9 PM SU 11 AM TO 8 PM

#### BEVERAGES

3

3

4

5

7

5

6

#### **COKE COLA PRODUCTS** Coke, Diet Coke, Dr. Pepper, Barq's Root

Beer, Sprite and Minute Maid Lemonade

FRESH BREWED TEA Sweet or Unsweet

#### DOMESTIC BOTTLE BEER

Budlight, Miller Lite, Budweiser, Coors Light, Michelob Ultra, Yuengling, Angry Orchard

#### **IMPORT/ CRAFT BOTTLE BEER 5**

Abita Andygator, Parish Canebrake, Corona Extra, Hein

#### DOMESTIC DRAFT BEER

CRAFT DRAFT BEER



HARD SELTZERS

#### **GLASS O' WINE**

Moscato or Rosé



# SHAREABLES

# ALLIGATOR SAUSAGE PLATE14Slices of alligator audouille sausage, cubed<br/>cheddar and pepper jack cheese, pepperoncini<br/>peppers and pickle spear. Lightly seasoned10BOUDIN BALLS10

A cajun classic made into ball form then deep fried to a golden brown. Served with remoluade

**CRAWFISH ETOUFFEE BALLS** 13 Our signature crawfish etouffee made into a ball and deep fried. Served with remoulade.

12

7

15

12

12

13

# DEBRIS FRIES

New Orleans style roast beef served over a bed of fresh cut seasoned fries topped with cheese and green onion.

**FRIED JALAPENO PEPPERS** 8 Homemade pickled jalapenos lightly battered and deep fried. Served with Ranch

#### **FRIED PICKLES** Crinkle cut pickle chips lightly battered and deep fried

**SPINACH ARTICHOKE DIP** Creamy spinach artichoke dip with a pico topper. Served with Tortilla chips

# 

Fried wings tossed in your choice of Original (Warm), Zydeco (Warm/Tangy) or Lethal (Hot)

## **VOODOO FRIES**

Mound of fresh cut fries topped with remoulade fiesta sauce, pico, crawfish tails, and andouille sausage.

## VOODOO NACHOS

Zappa's Voodoo Chips topped with remoulade, fiesta sauce, pico, crawfish tails, and andouille sausage.

## ZYDECO SHRIMP

A shareable portion of our fried shrimp tossed in our signature Zydeco sauce.



## SOUPS/SALAD

#### CAESAR SALAD

Romaine lettuce topped with parmesan cheese, croutons and creamy Caesar dressing

#### HOUSE SALAD

Romaine lettuce topped with cheese blend, tomatoes, purple onion, croutons and choice of dressing

#### ▲ ADD CHICKEN OR SHRIMP 6

#### GUMBO

Get a taste of New Orleans cuisine with this savory and delicious chicken andouille sausage gumbo! Sausage, okra, and aromatic vegetables make this an authentic served over bed of rice

ADD SHRIMP

# RED BEANS AND RICE C 8 B 10

Red beans seasoned with andouille sausage and simmered to perfection served over a bed of steamed white rice

#### SEAFOOD ETOUFFEE C 10 B 13

Homemade shrimp and crawfish etouffee. A cajun classic made just like it is from home.

# OYSTERS

#### BORDER RUNNERS ½D 13 D 24

Grilled with our homemade Garlic Butter and seasoning mixture. Topped with bacon and parmesan.

#### CRAZY FELLAS ½D 13 D 24

Grilled with our homemade Garlic Butter and seasoning mixture. Topped with bacon and parmesan.

#### HE MADE ME <sup>1</sup>/<sub>2</sub>D 13 D 24

Grilled with our homemade Cajun garlic butter, gator mustard, and seasoning mixture topped with parmesan.

#### ROUGAROU

<sup>1</sup>/<sub>2</sub>D 13 D 24

Chargrilled with our homemade garlic butter, jalapeno pepper jelly and blend seasoning. Topped with pepperjack and fried jalapeno

## SWAMP HEAT <sup>1</sup>/<sub>2</sub>D 13 D 24

Grilled with our homemade Cajun Garlic Butter, Lethal sauce, cayenne and topped with parmesan

IDK SAMPLER½D 13D 24Your choice of 4 flavors (3 oysters each flavor)

RAW

7

7

6

C8 B10

½D11 D17



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% AUTOMATIC GRATUITY.

#### POBOYS

#### ALL SERVED WITH CHOICE OF SIDE

## CAJUN TURKEY POBOY

Cajun fried turkey on lightly toasted poboy bread with lettuce, tomato, mayo, and remoulade.

## CATFISH POBOY

Golden fried catfish on lightly toasted poboy bread with lettuce, tomato, mayo, and remoulade.

#### FRIED OYSTER POBOY

Golden fried oysters on lightly toasted poboy bread with lettuce, tomato, mayo, and remoulade.

#### ROAST BEEF POBOY

New Orleans style slow roasted beef on lightly toasted poboy bread with lettuce, tomato,and mayo

#### SHRIMP POBOY

Choice of grilled or fried shrimp on lightly toasted poboy bread with lettuce, tomato, mayo, and remoulade. S

## PEACEMAKER

**18** 

15

17

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17

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10

10

Golden fried oysters and shrimp on lightly toasted poboy bread with lettuce, tomato, mayo, and remoulade.

# TACOS

## CATFISH TACOS

3 tacos with fried catfish topped with cole slaw and tarter sauce

#### CHICKEN TACOS

3 tacos with grilled or fried chicken topped with homemade Pico, remoulade, and a seasoned ranch sauce, and fresh cilantro

## SHRIMP TACOS

3 tacos with grilled or fried shrimp topped with homemade Pico, remoulade, and a seasoned ranch sauce, and fresh cilantro

# LAND GRAZERS

#### ALL SERVED WITH CHOICE OF SIDE BAYOU SAUSAGE DAWG 14

Andouille sausage on a french roll topped with Caramelized onions and tangy mustard.

14

14

14

17

26

17

# CHICKEN SANDWICH

Chicken Breast seasoned with our house blend of seasonings and topped with lettuce, tomato, mayo and provolone cheese

# FAT TUESDAY BURGER

1/2 lb hand pressed patty topped with pepper jack cheese, grilled purple onions, fried jalapenos and tangy mustard drizzle

## MISS LOU BURGER

1/2 lb hand pressed patty topped with pepper jack cheese, bacon and homemade pepper jelly



# ENTREES

# CATFISH BASKET

Battered Catfish Filets served with fries, coleslaw and hushpuppies

# CATFISH PONTCHARTRAIN

2 pieces of blackened or fried catfish over a bed of rice and topped with a crwfish cream sauce.

## CAJUN SHRIMP

Large grilled shrimp cooked and seasoned in a garlic cajun butter served with a side

FRIED OYSTER BASKET17Golden fried oyster with choice of side.	
<b>SHRIMP BASKET</b> 17 <sup>1</sup> / <sub>2</sub> Ib of grilled or golden fried shrimp with choice of side.	
SHRIMP BOIL191 lb of hot-n-ready tail on boil shrimp with	

1 lb of hot-n-ready tail on boil shrimp with sausage, potatoes and corn. Served Mild, Cajun, or Hot

## SHRIMP AND GRITS

Southern grits topped with cajun shrimp and melted cheese



# COMBOS

# **BIG EASY** Signature roast beef poboy with a cup of our delicious gumbo

#### CHOOSE 2

Choice of 2 proteins :Blackened Fried Catfish, Fried Shrimp, Grilled shrimp or Fried Oysters served with fries, hushpuppies and coleslaw

#### CHOOSE 3

Choice of 3 proteins: Blackened Fried Catfish, Fried Shrimp, Grilled shrimp or Fried Oysters served with fries, hushpuppies and coleslaw

## HALFER

Half of one of our delicious poboys and choice of cup of soup or side salad.

SIDES	
CAJUN CABBAGE	3
COLE SLAW	3
FRIES	3
HUSHPUPPIES	3
POTATO SALAD	3
SEASONED CORN	3
SIDE CAESAR SALAD	4
SIDE HOUSE SALAD	4
SIDE OF RICE	3

## DESSERT

#### KING CAKE BREAD PUDDING 8

A small twist on two New Orleans flavors. Topped with cream cheese icing and Mardi gras sugar crystals



#### BANANAS FOSTER BANANA PUDDING 8 Grandma's favorite infused with caramelized rum bananas

14

16

18

21

17