



**BB's Empanadas**  
Empanadas stuffed with creamy shrimp and crawfish Alfredo, celery, onion and herbs, deep fried to perfection and served with avocado ranch dressing. 9.99

**Fried Pickle Chips**  
Thinly sliced dill pickles lightly fried. Served with ranch. 9.99

**Loaded Pollo Bullets** ★  
Chicken stuffed with cream cheese and jalapeños, wrapped in bacon and served with a side of pepper jack cream sauce. 9.99

### Salads

Salad Dressings: Ranch, Honey Mustard, Blue Cheese Vinaigrette, Parmesan Garlic, Citrus Vinaigrette, Chipotle Caesar, Avocado Ranch

**Small House Salad**  
Mixed greens, croutons, cucumbers, tomatoes, cheddar cheese. 4.99

**The Bubba Lump**  
Boiled shrimp, jumbo lump crab, tomato, avocado, mixed greens and cucumbers. Served with parmesan garlic and lemon wedges. 17.49

**Mad Hatter Salad**  
Spinach, candied pecans, dried cranberries, feta cheese, green peppers, onion and tomato, tossed in citrus vinaigrette. 11.99  
Add grilled chicken +4 Add grilled shrimp +5

**Chipotle Shrimp Caesar Salad**  
Grilled shrimp, romaine, red bell peppers, parmesan cheese, Leidenheimer croutons and chipotle-infused Caesar dressing. 15.99

**Boudin Balls**  
Creole style dirty rice with pork and spices, rolled in cornmeal and lightly fried. Served with chipotle remoulade. 9.99

**Tex-Cajun Cheese Fries** ★  
Shoe string Fries topped with shredded roast beef, dark gravy and queso. 9.99

**Queso Maricela**  
Chips & Queso served with Salsa Verde. 9.99

**The Best Stop Smoked Boudin Link**  
Served with Creole Mustard, Queso Maricela and Saltines. 9.99

**Shrimp Cocktail**  
Mexican-style shrimp cocktail - like a campechana but a cocktail. Pico de gallo, avocado, cocktail sauce, crackers. 9.99

**Fish Ceviche**  
Citrus cured fish, pico de gallo, jalapeños, avocado, served with tostadas. 9.99



**Fried Chicken and Greens Salad**  
Fried chicken, mixed greens, bacon, sharp cheddar, cucumbers, egg, tomato. 11.99

**Kale Steak Salad**  
Kale, Arcadian lettuce, honey crisp apples, candied pecans, tomato, blue cheese vinaigrette. 16.99

### Tex-Orleans Entrées & Southern Staples



**Mama B's Shrimp N' Grits** ★  
Jumbo blackened shrimp sautéed in a zesty andouille cream sauce with celery, onions, bell peppers and garlic. Served over a bed of cheese grits, choice of one side. 16.99

**El Tejanearx**  
3 empanadas, 1 boudin flauta with verde cream sauce, red beans and rice and choice of one side. 13.99

**French Quarter Plate**  
A combination of Red Beans and Rice, Crawfish Etouffee and a Garlic Smoked Sausage Link. 16.99  
Add a shrimp skewer +5



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.  
9/23

### New Orleans Fav's & Seafood Entrées

**Maw Maw's Gumbo** ★  
Shrimp Gumbo. 9.99/13.99  
Chicken & Andouille Sausage Gumbo. 8.99/12.99  
Add crab meat +3/5 Add potato salad +0.50

**Millers Red Beans and Rice**  
Served with French bread.  
Small bowl 7.99/ Large bowl 10.99

**Lloyd's Crawfish Etouffee**  
NOLA FAV. Small bowl 11.99/Large bowl 17.99

**Tilapia Americano**  
South American pan grilled tilapia with lemon butter, capers, tomatoes, choice of two sides. 16.99

**Tacos del Mar**  
Choice of grilled fish or grilled shrimp, zesty coleslaw, black bean corn relish, chipotle remoulade, choice of corn or flour tortillas, served with red beans and rice. 14.99

**Rockdale Redfish**  
Texas farm-raised redfish served with andouille cream sauce and sautéed shrimp, choice of two sides. 28.99



**Crispy Cornmeal Catfish Fillets**  
2 catfish fillets, fried to perfection, 2 hush puppies, coleslaw, choice of one side. 15.99  
Add 4 fried shrimp +4

**Crispy Fried Shrimp**  
10 Gulf shrimp fried to perfection, 2 hush puppies, coleslaw, choice of one side. 14.99  
Add 4 fried shrimp +4

### Breakfast of Saints

**The Southern Man**  
Fried catfish fillet, 2 eggs YO Way\*, cheese grits, buttermilk biscuit and side of gravy. 15.99

**Morning Glory Po'boy**  
Scrambled eggs, queso, bacon and BB's sauce served on Leidenheimer French Bread. 10.99

**Cajun Eggs Benedict**  
Blackened Shrimp with poached eggs over buttermilk biscuits covered in andouille cream sauce, served with side of grits. 16.99

**Steak and Eggs**  
Outside skirt steak, served with 2 eggs YO way\*, biscuit, gravy and grits. 24.99

**Wake and Bake Burger**  
Fried egg, chipotle remoulade, bacon, American cheese. 14.99

**Grillades, Grits and Eggs**  
Tender steak tips in a cajun gravy with cheese grits, and 2 eggs YO way\*, served with a buttermilk biscuit. 18.99



**Chicken and Waffles**  
Belgian waffle topped with fried chicken tenders. Served with syrup and homemade gravy. 15.99

**Elvis Waffle**  
Stuffed and loaded with bacon, peanut butter and banana with a nutella chocolate sauce. 13.99

### Po'boys—Sandwiches—Burgers

Served with fries (excludes Po'boy & Gumbo Combo)



**Bedtime in the Bayou Po'Boy** ★  
BB's signature fried shrimp po'boy, dressed. 12.99

**BB's Surf and Turf Po'Boy**  
Fried Gulf shrimp, shredded roast beef and dark gravy, pepper jack cheese, tomato. BB's personal Fav! 14.99

**Half & Half Po'Boy**  
Fried shrimp and fried oysters mixed, dressed. 16.99

**Midnight Masterpiece Po'Boy** ★  
Shredded roast beef and dark gravy, dressed. 13.99

**Rock Out then Knock Out Po'Boy**  
Fried Catfish po'boy, dressed. 11.99

**Bullet for the King Po'Boy**  
Chicken stuffed with cream cheese and jalapeño, wrapped in bacon, with ranch dressing and fresh tomato. 12.99

**Po'boy Gumbo Combo**  
Po'boy with Shrimp or Chicken & Sausage Gumbo. 15.99  
(Half & Half Po'boy +3)

**Big Tuna's Fried Chicken Sandwich**  
Traditional or Nashville HOT, coleslaw, BB's sauce, pickles. 12.99

**The Skinny Man's Wrap**  
Fried chicken tenders, pepper jack cheese, avocado, tomato and ranch dressing. 11.99

**Grilled Chicken Wrap**  
Avocado, bacon, lettuce, tomato, avocado ranch. 12.99

**Da' Cheeseburger**  
Onion, lettuce, tomato, pickles, choice of sauce. 12.99  
Make it a double +3 Add fried egg +1.50 Add bacon +2.50

**El Chavo's Burger**  
Sautéed onion, jalapeño, cheddar cheese and bacon. 13.99  
Make it a double +3

## The Boil

The BEST BOILED SEAFOOD in Town!

Build your tray any way you like!

**The Tex-Orleans Way**

Our signature style that made us CRAWDADDY FAMOUS!

-or-

**The Louisiana Way**

Down on the bayou style, CLEAN & SPICY!

### PILE IT ON

**NEW!** King Crab Leg served with lemon butter. MKT  
**Crawfish** seasonal MKT  
**Dungeness Crab AKA "DungE"** MKT  
**Snow Crab** MKT  
**Hot-N-Spiey Boiled Shrimp** ½ lb 13.99/1 lb 22.99

NEW! Mussels Creole 14.99  
Served in Creole lemon butter with garlic bread.

### FILL IT UP

Loaded Pollo Bullet 3.59  
Boiled Egg 1.49  
Button Mushrooms ¼ lb 1.99  
Corn 1.49  
Red Potato .79  
Smoked Chicken & Apple Sausage 2.99  
Smoked Garlie Sausage Link 5.99  
Spiey Alligator Andouille Sausage 7.99  
Sweet & Spiey Pineapple Sausage 5.49  
Best Stop Smoked Boudin Link 7.99  
Brussels Sprouts 3.99  
Boiled Greens 2.99  
Broccoli and green beans.  
Monsta Greens 8.99  
Medley of green beans, Brussels sprouts, broccoli and a boiled egg.

### DIP IT

Melted Butter 2oz .69  
Dippin' Sauce 2oz .69  
Tex-Orleans Paste 4oz 2.49

## BB's BOIL EXPERIENCE

The Boil Experiences are served Family Style.



**Shrimp & Crab Boil Experience**  
11lb Boiled Shrimp, 2 clusters Snow Crab, 2 clusters Dungeness Crab, 4 Potatoes, 2 Corn, Pineapple Sausage, Garlic Sausage, Green Beans, Broccoli, Brussels Sprouts, 2 Eggs, Butter and Dipping Sauce. 99.99

**Shrimp Boil Experience**  
3lbs Boiled Shrimp, 2 Corn, 4 Potatoes, Pineapple Sausage, Garlic Sausage, Green Beans, Broccoli, Brussels Sprouts, 2 Eggs and Dipping Sauce. 79.99

**Crab Boil Experience**  
3 clusters Snow Crab, 3 clusters Dungeness Crab, 2 Corn, 4 Potatoes, Pineapple Sausage, Garlic Sausage, Green Beans, Broccoli, Brussels Sprouts, 2 Eggs, Butter and Dipping Sauce. 109.99



Lunch & Early Dining Menu

Served 11am-6pm, Monday-Friday

Crispy Fried Fish

Served with hush puppies, coleslaw and choice of French fries or red beans and rice. 10.99

Large Bowl of Chicken & Sausage Gumbo

Served with French bread. 10.99

Grilled Texas Redfish

Served with white rice and choice of one side. 19.99

Simply Grilled South American Tilapia

Served with white rice and choice one side. 13.99

Gumbo and Salad Combo

Choice of House salad, Mad Hatter salad or Caesar salad and choice of a cup of chicken and sausage gumbo or shrimp gumbo. 10.99

Add crab +3

Fried Fish Fillet and 3 Shrimp

Served with hush puppies, coleslaw and choice of french fries or red beans and rice. 10.99

Cajun Boudin Flautas

2 Boudin stuffed flautas, fried to perfection, verde cream sauce, red beans and rice. 9.99

Add crab +3

Super Greens Salad

Kale, Arcadian lettuce, honey crisp apples, candied pecans, tomato, blue cheese vinaigrette. 7.99

Add grilled chicken +4   Add grilled shrimp +5

Sides	
Collard Greens	4.99
Green Beans	4.99
Mexican Street Corn	4.99
Cajun Dirty Rice	4.99
Coleslaw	4.99
Cilantro Pineapple White Rice	4.99
Chalmette Macaroni	5.99
Shoe String French Fries	4.99
Cheese & Corn Grits	4.99
Garlic Mashed Potatoes	4.99



Maw Maw's Bread Pudding

Sweet Endings

Maw Maw's Bread Pudding

Brooks Brownie Sundae

Butter Cake with Rum Sauce

Pecan Royale Cheesecake

Abita Root Beer Float

Join our KREWE OF ROYALTY!

Sign up to earn points for pounds peeled during crawfish season!



BBsTexOrleans.com/Loyalty



WHERE SPELLS ARE CAST DAILY! BBSTEXORLEANS.COM/VOODOOBAR

The Red Headed Wompus Cat\*

Hurricane Strength! Light rum, dark rum, lime juice, orange juice, grenadine. 12

Bri Bri's Creed\*

(a Classic Margarita) Tequila, lime juice, orange liqueur, simple syrup. Served frozen or on the rocks. 11

Texas Twister\*

Frozen Red Headed Wompus Cat and Frozen Bri Bri's Creed. 12

Mango Rita\*

Mango flavored frozen margarita. 12

Raspberry Rita\*

Raspberry flavored frozen margarita. 12

AbitaRita\*

Frozen margarita with your choice of Abita bottles: Harvest or Purple Haze. 15

South TX Jazz

Vodka, muddled cucumber, lime juice, agave, Tajin Spice, sparkling mineral water. 11

Mimosa

Classic Orange Juice and Blanc de Blancs. 7

Boozy Lemonade

Vodka, brandy, triple sec, fresh lemon juice, muddled strawberries, orange juice, and simple syrup. 8

Loaded Bourbon St. Bloody

Hearty, boozy, and spicy. Vodka, worcestershire, horseradish, crystal hot sauce, lemon, lime, and zing zang. 12

Maw Maw's Bayou Tea

Takes you back to Maw Maw's porch! Sweet tea and lemon vodka, mint, iced tea, simple syrup, fresh lemon juice. 10

To-Go Frozen Drinks +\$2

\*Denotes a two-drink limit per person on all frozen

Brews

Drafts

Domestics	Imports	Craft Brews	
Bud Light	Dos XX	Abita Purple Haze	Karbach Crawford Bock
Michelob Ultra		Abita Amber	Karbach Love Street
Miller Lite		Abita Andygator	St. Arnold Art Car IPA
Shiner Bock			Yuengling Lager

Bottles/Cans

Domestics	Imports	Craft Brews	Abita:
Budweiser	Corona	St. Arnold:	Seasonal
Bud Light	Corona Light	H-Town Pils	Purple Haze
Shiner Light Blonde	Dos XX Lager	Harmony Hazy Pale Ale	Harvest
Shiner Bock		Seasonal	
Miller Lite			Karbach:
Michelob Ultra		Yuengling:	Crawford Bock
Coors Light		Flight	Hopadillo
Lone Star		Golden Pilsner	Seasonal

Wineaux

	BTG	BTB		BTG	BTB
Jackson Estate Chardonnay	10	34	Murphy Goode Red Blend	7	20
Murphy Goode Chardonnay	8	20	Kessler Riesling	8	28
Haak Viognier	9	35	Haak Tres Tintos	14	55
Crowded House Sauvignon Blanc	8	25	Charles Roux Blanc de Blancs	6	18
Jackson Estate Pinot Noir	8	39	Haak Moseato	8	28
Haak Cabernet Sauvignon	11	46	Haak Be Someone Merlot/Malbec Blend	11	46

Voodoo Happy Hour | Monday - Friday • 3-6:30pm

\*Excludes Abita-Ritas   \*Dine-in only

Happy Hour Drinks

1/2 off Hurricanes, Margaritas, and Texas Twisters

1/2 off House Wine

1/2 off Domestics & Abita Drafts

1/2 off Wells

Happy Hour Appetizers

Half Pound "Peel-N-Eat" Boiled Shrimp \$8

Chips and Queso \$6

Boudin Nachos \$8

Ceviche Tostada - Fish ceviche, BB's sauce, shredded lettuce \$5

Chicken Tenders and Country White Gravy \$6





Tex-Orleans Cooking!

Open Late



@BBsTexOrleans

