

TO SHARE, or not



Tex-Cajun Cheese Fries

Shoestring fries topped with queso, gravy and roast beef debris. 12.99

Loaded Pollo Bullets

Chicken stuffed with cream cheese and jalapeños, wrapped in bacon and served with a side of Cajun cream sauce. 12.99

Fried Pickle Chips

Thinly sliced dill pickles lightly fried. Served with ranch. 8.99

New Orleans FAVS, Soups & Salads

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

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 & Rice

Andouille sausage, Cajun herbs and seasoning
Small bowl 7.99/ Large bowl 10.99

Lloyd’s Crawfish Etouffee

Small bowl 11.99 / Large bowl 17.99

The MadHatter

Baby leaf spinach, candied pecans, dried cranberries, feta cheese, green peppers, onion, and tomato. Served with citrus vinaigrette. 11.99
Add grilled chicken +4 Add grilled shrimp +5
Add grilled salmon +10

Chipotle Shrimp Caesar Salad

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

The Bubba Lump

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

Boudin Balls

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

Cajun Empanadas

Empanada dumplings stuffed with creamy shrimp and crawfish Alfredo, celery, onions, and herbs, deep fried to perfection and served with avocado ranch. 12.49

Queso Maricela

Chips & queso served with salsa verde. 10.99

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. 10.99

Fish Ceviche

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



Kale Steak Salad

Kale, Arcadian lettuce, tenderized outside skirt steak, honey crisp apples, candied pecans, tomato, blue cheese vinaigrette. 16.99

Fried Chicken & Greens Salad

Fried chicken, mixed greens, bacon, sharp cheddar, cucumbers, egg, tomato. 11.99

Side House Salad

Mixed greens, cucumbers, tomatoes, cheddar cheese and Leidenheimer croutons. Choice of dressing. 4.99
Add chicken +4 Add shrimp +5
Add grilled salmon +10

Seafood Entrées



Tilapia Americano

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

Crispy Cornmeal Catfish Fillets

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

Blackened Redfish Etouffee

Blackened Texas Redfish fillet served with a choice of shrimp or crawfish etouffee smothered over white rice, choice of one side. 27.99

Southern Staples

Morgan City Pasta

Maw Maw’s famous “no wonder y’all so fat” crawfish fettuccine Alfredo pasta. Served with choice of House, Mad Hatter or Caesar salad and French bread. 15.99
Add grilled chicken +4 Add grilled shrimp +5

Fried Chicken Tenders & Dipping Sauces

DIP AWAY with country white gravy, honey mustard, ranch. Served with shoestring fries, choice of one side. 14.99
Add fried shrimp +4

Pecan Crusted Chicken

Topped with pepper jack cream sauce, served with Chalmette macaroni, choice of one side. 15.99

Steak South America

Outside skirt steak, chimichurri sauce, cilantro pineapple white rice, choice of one side. 24.99



Mama B’s Famous Shrimp & Grits

Served with choice of one side. 16.99

Po’boys—Sandwiches—Burgers

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



Bedtime in the Bayou Po’Boy

BB’s signature fried Gulf shrimp po’boy, dressed. 12.99

Half & Half Po’boy

Fried shrimp and fried oysters mixed, dressed. 16.99

Surf & Turf Po’boy

Fried gulf shrimp, roast beef debris and dark gravy, pepper jack cheese, tomato. 13.99

Midnight Masterpiece Po’boy

Roast beef debris and dark gravy, dressed. 13.99

Rock Out Then Knock Out Po’boy

Fried catfish, dressed. 11.99

Fried Oyster Po’boy

Fried oysters, dressed. 18.99

Bullet for the King Po’boy

Chicken stuffed with cream cheese and jalapeño, wrapped in bacon and topped with ranch dressing and fresh tomato. 12.99

South Texas Fire Po’boy

Marinated outside skirt steak topped with melted pepper jack cheese, avocado, sautéed peppers, and onions. Topped with a spicy pepper cheese sauce. 16.99

Po’boy & Gumbo Combo

Po’boy with chicken and sausage or shrimp gumbo. 15.99
(For Half & Half, Oyster, and South Texas Fire Po’boy +\$3)

The Skinny Man’s Wrap

Chicken fried chicken topped with pepper jack cheese, avocado, tomato, and ranch dressing. 11.99

Grilled Chicken Wrap

Avocado, bacon, lettuce, tomato, avocado ranch. 12.99

Big Tuna’s Fried Chicken Sandwich

Traditional or Nashville HOT, coleslaw, lettuce, BB’s sauce, pickles. 12.99

Da Cheeseburger

Onion, lettuce, tomato, pickles, choice of sauce. 11.99

El Chavo’s Burger

Sautéed onion, jalapeño, cheddar cheese and bacon. 12.99



El Tejaneaux

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

Trio Loco

1 shrimpalada, 1 boudin flauta with verde cream sauce, 2 empanadas served with red beans and rice and choice of one side. 14.99

Shrimpaladas

2 shrimp and fish stuffed enchiladas, smothered in pepper-jack cream sauce, drizzled in salsa verde, served with red beans and rice and choice of one side. 13.99

Da Cray Cajun

Crawfish etouffee over white rice with fried fish. Served with the choice of one side. \$14.99



*Add a Super Greens Salad to any order for just 7.99



*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

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
Cold Peel-N-Eat Boiled Shrimp	½ lb 13.99/1 lb 22.99
Hot-N-Spicy 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
Boiled Onion	1.99
Smoked Chicken & Apple Sausage	2.99
Smoked Garlic Sausage Link	5.99
Spicy Alligator Andouille Sausage	7.99
Sweet & Spicy Pineapple Sausage	5.49
Best Stop Smoked Boudin Link	7.99
Edamame	2.49
Brussels Sprouts	3.99
Boiled Greens	2.99
Broccoli and green beans	
Monsta Greens	8.99
Medley of green beans, edamame, 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

1lb boiled shrimp, 2 clusters Dungeness crab, 2 clusters snow crab, 2 corn, 4 potatoes, 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

Chicken & Sausage Gumbo

Large Bowl. 10.99

Gumbo & 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 (Bubba lump +\$3.99)

Fried Fish Fillet & 3 Shrimp

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

Simply Grilled Redfish

Texas farm-raised redfish simply grilled. Choice of two sides. 18.99

South American Tilapia

Simply grilled. Served with white rice and choice of one side. 13.99

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

Add grilled salmon +10

Sides

Collard Greens

4.99

Green Beans

4.99

Mexican Street Corn

4.99

Coleslaw

3.99

Cajun Dirty Rice

4.99

Cilantro Pineapple White Rice

4.99

Chalmette Macaroni

5.99

Shoe String French Fries

4.99

Cheese & Corn Grits

4.99



Maw Maw's Bread Pudding

Sweet Endings

Maw Maw's Bread Pudding

8.99

Butter Cake with Rum Sauce

8.99

Brooks Brownie Sundae

8.99

Pecan Royale Cheesecake

8.99

Key Lime Pie Cheesecake

8.99

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

Ranch Water Cocktail

Tequila, lime juice, sparkling mineral water, jalapeño (optional). 10

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

Bud Light
Michelob Ultra
Miller Lite
Shiner Bock

Imports

Dos XX

Craft Brews

Abita Purple Haze
Abita Amber
Abita Andygator

Karbach Love Street
Karbach Crawford Bock
St. Arnold Art Car IPA
Yuengling Lager

Domestics

Budweiser
Bud Light
Shiner Light Blonde
Shiner Bock
Miller Lite
Michelob Ultra
Coors Light
Lone Star

Imports

Corona
Corona Light
Dos XX Lager

Craft Brews

St. Arnold:
H-Town Pils
Harmony Hazy Pale Ale
Seasonal

Yuengling:

Flight
Golden Pilsner

Abita:

Seasonal
Purple Haze
Harvest

Karbach:

Crawford Bock
Hopadillo
Seasonal

Wineaux

BTB

BTB

Jackson Estate Chardonnay

10

34

Murphy Goode Chardonnay

8

20

Haak Viognier

9

35

Crowded House Sauvignon Blanc

8

25

Jackson Estate Pinot Noir

8

39

Haak Be Someone Merlot/Malbec Blend

11

46

BTB

BTB

Haak Cabernet Sauvignon

11

46

Murphy Goode Red Blend

7

20

Kessler Riesling

8

28

Haak Tres Tintos

14

55

Charles Roux Blanc de Blancs

6

18

Haak Moscato

8

28

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!



@BBsTexOrleans

