

TO SHARE, or not



Tex-Cajun Cheese Fries

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

Boudin Balls

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

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. 9.99/13.99
Add crab meat +3/5

Millers Red Beans & Rice

Andouille sausage, Cajun herbs and seasoning
Small bowl 8.99/ Large bowl 11.99

Lloyd's Crawfish Etouffee

Small bowl 13.99 / Large bowl 19.99

Chipotle Caesar Salad

Romaine, red bell peppers, parmesan cheese, Leidenheimer croutons and chipotle-infused Caesar dressing. 11.99

Add grilled chicken +4 shrimp +5 salmon* +10

The Bubba Lump

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

Kale Steak Salad*

Kale, Arcadian lettuce, tenderized outside skirt steak, honey crisp apples, candied pecans, tomato, blue cheese vinaigrette. 18.99

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 honey mustard and ranch. Served with shoestring fries, choice of one side. 14.99
Add a boudin ball +1

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, choice of two sides. 24.99



The MadHatter with Grilled Salmon

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 shrimp +5 salmon* +10

Side House Salad

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



Mama B's Famous Shrimp & Grits

Mama B's Famous Shrimp & Grits ★

Grilled jumbo shrimp, smothered in andouille cream sauce over a bed of cheese grits. Served with choice of one side. 16.99

The Boil

Build your tray any way you like!

The Tex-Orleans Way

Our signature style that made us CRAWDADDY FAMOUS!

The Louisiana Way

Down on the bayou style, CLEAN & SPICY!

The Citrus Garlic Way

Bright citrus and roasted garlic flavors

PILE IT ON

| | | | |
|--|-----|---------------------------|------------------------|
| Crawfish seasonal | MKT | Snow Crab | MKT |
| King Crab Leg served with lemon butter | MKT | Hot-N-Spicy Boiled Shrimp | ½ lb 10.99/ 1 lb 19.99 |
| Dungeness Crab AKA "DungE" | MKT | | |

FILL IT UP

| | | | |
|----------------------------------|------|--|-------|
| Boiled Egg* | 2.99 | Spicy Alligator Andouille Sausage | 7.99 |
| Button Mushrooms ¼ lb | 2.99 | Sweet & Spicy Pineapple Sausage | 5.99 |
| Corn | 1.49 | Best Stop Smoked Boudin Link | 10.49 |
| Red Potato | .79 | Monsta Greens | 5.99 |
| Bellville Sweet Chipotle Sausage | 7.99 | Medley of green beans, edamame, brussels sprouts, and broccoli | |
| Prasek's Smoked Garlic Sausage | 5.99 | | |

DIP IT

| | | | |
|-----------------------|------|-------------------------|------|
| Melted Butter 2oz | .79 | Crawfish Seasoning 1oz | .59 |
| Dippin' Sauce 2oz | .69 | Citrus Garlic Paste 4oz | 2.49 |
| Tex-Orleans Paste 4oz | 2.49 | | |

The BEST BOILED SEAFOOD in Town!

BB's BOIL EXPERIENCE

The Boil Experiences can feed one hungry guest, or be shared 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. 59.99

Shrimp Boil Experience

2lb boiled shrimp, 2 corn, 4 potatoes, pineapple sausage, garlic sausage, green beans, broccoli, Brussels sprouts, 2 eggs* and dipping sauce. 34.99

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. 69.99



Shrimp & Crab Boil Experience

Seafood Entrées



Blackened Redfish Etouffee

Blackened Redfish Etouffee

Blackened Texas farm-raised Redfish fillet served with a choice of shrimp or crawfish etouffee smothered over white rice, choice of one side. 28.99

Tilapia Americano

South American pan grilled tilapia with lemon butter, capers, tomatoes, choice of two sides. 18.99

Crispy Cornmeal Catfish Fillets

2 US farm-raised catfish fillets, fried to perfection, 2 hush puppies, coleslaw, choice of one side. 18.99
Add fried shrimp +4 Add a boudin ball +1

Crispy Fried Shrimp

10 Gulf Coast shrimp fried to perfection, 2 hush puppies, coleslaw, choice of one side. 15.99
Add fried chicken tenders +4 Add a boudin ball +1

Rockdale Redfish

Grilled Texas farm-raised redfish. Served with andouille cream sauce and sautéed shrimp, choice of two sides. 28.99

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. 13.99

Grilled Salmon Creole*

Grilled Chilean salmon topped in BB's light Creole lemon butter sauce, choice of two sides. 21.99
Add grilled shrimp +5

Pachanga Platter

Crispy fried shrimp, fried catfish, fried oysters, and fried crawfish tails. Served with fries, hush puppies and coleslaw. 27.99

Crab Tilapia

Parmesan crusted South American tilapia, lightly fried, topped with jumbo lump crabmeat and a warm lemon butter. Served with choice of two sides. 22.99

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

Po'boys-Sandwiches-Burgers

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



Bedtime in the Bayou

Bedtime in the Bayou Po'Boy ★

BB's signature fried Gulf shrimp po'boy, dressed. 13.99

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. 15.99

Rock Out Then Knock Out Po'boy

Fried US farm-raised catfish, dressed. 15.99

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

Va' Cheeseburger*

Onion, lettuce, tomato, pickles, choice of sauce. 13.99

El Chavo's Burger*

Sautéed onion, jalapeño, cheddar cheese and bacon. 14.99



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

Va Cray Cajun

Crawfish etouffee over white rice with fried US farm-raised catfish. Served with the choice of one side. \$18.99



An 18% gratuity will be added to all parties of 8 or more.

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. 11.99

Chicken & Sausage Gumbo

Large Bowl. 11.99

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

For Bubba Lump +3.99

Fried Fish Fillet & 3 Shrimp

Served with hush puppies, coleslaw and choice of fries or red beans and rice. 11.99

Grilled Redfish

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

Parmesan Crusted Tilapia

Parmesan crusted South American tilapia, lightly fried, topped with a warm lemon butter, served with choice of two sides. 13.99

Add crabmeat +3

Cajun Boudin Flautas

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

Add crabmeat +3

Super Greens Salad

Kale, Arcadian lettuce, honey crisp apples, candied pecans, tomato, blue cheese vinaigrette. 8.99

Add grilled chicken +4 shrimp +5 salmon +10

Fajita Tacos*

Two beef fajita tacos with pepperjack cheese skirt, pico de gallo and salsa verde. Served with red beans & rice and choice of corn or flour tortillas. 14.99

Grilled Salmon Creole*

Grilled Chilean salmon topped in BB's light Creole lemon butter sauce, choice of two sides. 17.99

Add grilled shrimp +5

Sides

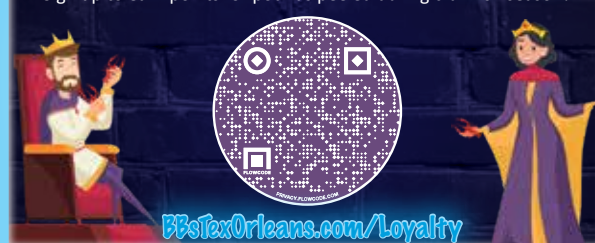
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|--------------------------|------|
| Collard Greens | 4.99 |
| Green Beans | 4.99 |
| Mexican Street Corn | 4.99 |
| Cajun Dirty Rice | 4.99 |
| Chalmette Macaroni | 5.99 |
| Shoe String French Fries | 5.99 |

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!



Voodoo Bar

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 J Roget Brut. 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

Bottles/Cans

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

Abita:
Seasonal
Purple Haze
Harvest

Yuengling:

Flight
Golden Pilsner

Karbach:
Crawford Bock
Hopadillo
Seasonal

Wineaux

| | BTG | BTB | | BTG | BTB |
|---------------------------|------|-----|---------------------------|-----|-----|
| Murphy-Goode Chardonnay | 8.50 | 26 | Murphy-Goode Red Blend | 9 | 28 |
| Jackson Estate Chardonnay | 10 | 32 | Caymus Bonanza Cabernet | 10 | 32 |
| Placido Pinot Grigio | 8 | 24 | Jackson Estate Pinot Noir | 13 | 40 |
| Champion Sauvignon Blanc | 9.50 | 30 | J Roget Brut | 9 | 28 |

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

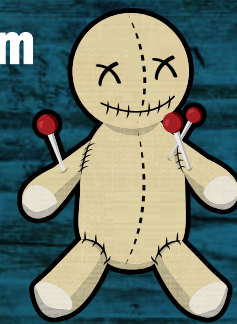
*Excludes Abita-Ritas *Dine-in only

Happy Hour Drinks

1/2 off Hurricanes, Margaritas, and Wells
1/2 off House Wine
1/2 off Domestics & Abita Drafts
\$18 Mix & Match Beer Buckets

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 dippin' sauces \$6



Tex-Orleans Cooking!

[f](#) [i](#) [x](#) [t](#) @BBsTexOrleans



Join our Krewe of Royalty!

For every \$200 spent, get \$15 free!

