

# Big Daddy E's

## CAJUN GRILL & OYSTER BAR

### APPETIZERS

- Bayou Wings.....8.50**  
Six deep fried jumbo chicken wings tossed in Cajun heat (hot), Southern Comfort sweet chili or naked. Served with Ranch or Bleu Cheese dressing
- Angel Hair Onion Rings.....6.50**  
Sweet onions fried golden brown, Cajun ranch dipping sauce
- Loaded Potato Skins.....7.50**  
Loaded up with cheddar cheese, bacon bits, green onions and sour cream
- Alligator Nuggets.....12.50**  
Marinated in buttermilk and Creole seasoning then deep fried. Served with Cajun Ranch dipping sauce
- Firecracker Shrimp.....9.75**  
Sweet chili sauce and fried won ton

- Crawfish Bread.....10.00**  
Sautéed crawfish & spinach dip on a sourdough roll with melted mozzarella
- Crawfish Nachos.....8.00**  
Spicy crawfish cream sauce over house-made tortilla chips
- Appetizer Sampler.....15.50**  
Firecracker Shrimp, Fried Gator Bites, Cajun Tater and Loaded Potato Skins
- Grilled Assorted Sausages.....8.25**  
Char-grilled slices of alligator, andouille & smoked sausages. Served with Creole mustard remoulade dip
- Raw Oysters\***  
**1/2 Dozen.....10.00    1 Dozen.....17.00**  
Freshly shucked with cocktail sauce, lemon and horseradish

### SOUP & SALAD

- Classic Ceasar Salad.....8.75**  
Fresh romaine hearts, croutons, grated parmesan and house-made Ceasar dressing  
*Add Grilled Chicken Breast..... 12.50*  
*Add Grilled Shrimp..... 12.75*
- House Garden Salad.....8.50**  
*Add Grilled Chicken Breast..... 12.50*  
*Add Grilled Shrimp..... 12.75*
- Cajun Shrimp Cobb Salad.....8.75**  
Fresh baby greens, bacon bits, cherry tomato halves, sweet corn, diced onion, diced avocado, quartered boiled egg

- Riviera Salad.....8.75**  
Fresh spinach, strawberries, bacon bits, purple onion & shredded cheese. Served with balsamic vinaigrette
- Mandarin Salad.....8.75**  
Chopped romaine lettuce, sweet Mandarin oranges, pecan pieces and cherry tomato halves. Served with raspberry vinaigrette.
- N’awlins Style Black Pot Gumbo.....6.50**  
Shrimp, smoked sausage and okra

### BIG DADDY E’S BURGERS

Served with French Fries or Sweet Potato fries.  
All burgers are cooked well done.

- Hamburger.....10.00**  
1/2 lb burger on a fresh Brioche roll, fully dressed with lettuce, tomato, pickle and mayonnaise
- Bacon Lovers Burger.....10.75**  
Chef’s house-made burger topped with cheese, bacon, tomatoes, lettuce & pickle on a fresh Brioche roll
- Mushroom Swiss Burger.....10.75**  
Mushrooms and swiss cheese with mayonnaise on a fresh Brioche roll

- Southern BBQ Roadhouse Burger.....10.75**  
Homemade angel hair onion rings, BBQ sauce, bacon, lettuce and tomato served on a fresh Brioche roll
- Cajun Crawfish Burger.....13.00**  
A taste of the bayou added to our 1/2 lb burger. Sautéed crawfish with a little Southern spice on a fresh Brioche roll

*Additional toppings: \$0.75 each*  
American Cheese, Cheddar Cheese, Monterey Jack Cheese, Swiss Cheese, Fried Onion Rings, Mushrooms or Sautéed Onions

*Additional Toppings: \$2.00 each*  
Fried Egg, Shrimp, Smoked Sausage, Bacon

*Additional Patty: \$3.00*

\*The Tunica-Biloxi Evnironmental Health Department requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.  
An 18% service charge will be added to parties of 6 or more paying adults.

### HOURS

**Sunday, Monday & Thursday 5PM – 11PM**  
**Tuesday & Wednesday 11AM – 11PM**  
**Friday & Saturday 5PM – 1AM**





# CAJUN BOIL & GRILL

## BOILED

Snow Crab 1lb	24.00
Shrimp 1lb	20.00
Combination 1/2 Snow Crab & 1/2 Shrimp	22.00
Served with boiled red potatoes and corn	

# ENTREES

Rib Eye Steak, 12 ounce	28.00
Served with vegetable of the day and your choice of potato	
Firecracker Surf and Turf	30.00
Hand cut 12 ounce Ribeye topped with firecracker shrimp. Served with your choice of baked or sweet potato	
House Smoked BBQ Ribs	
1/2 Rack	16.50
Full Rack	23.00
Sweet Baby Ray’s BBQ sauce, served with creole slaw	
Tamahka Chicken	14.50
Half chicken roasted with Cajun spices and topped with Tamahka cream sauce. Served with vegetable of the day and your choice or potato	
Platters	
Shrimp Platter	16.75
Oyster Platter	19.75
Catfish Platter	15.00
Fried southern style with hushpuppies, creole slaw and choice of french fries, baked potato or sweet potato	
Chicken Parmesan	14.00
Served with angel hair pasta	

# SANDWICHES

Served with French Fries or Sweet Potato fries.		
Poboy		
Shrimp	12.50	Catfish 12.00 Oyster 13.50
Hand battered and fried till golden, fully dressed with lettuce, tomato, pickle and mayonnaise		
Chicken Breast Sandwich	8.25	
Boneless, skinless, marinated grilled chicken breast on a sesame bun with tomato, red onion and leaf lettuce		

## GRILLED

Grilled Oysters 1/2 dozen*	15.50
Garlic Butter & Parmesan Cheese	
Grilled Shrimp 1/2 dozen	8.50
Cajun seasoned shrimp, cocktail sauce and lemon	

Big Daddy’s Seafood Combo	27.00
Fried shrimp, oysters and catfish. Served with fries, hushpuppies, creole slaw and shrimp and alligator sausage corn maque choux	
Crawfish or Shrimp Etouffee	12.00
Served with rice	
Crawfish Monica	15.25
Shrimp & crawfish tossed with penne pasta in a Cajun cream sauce	
Catfish Avoyelles	14.00
One pan seared catfish filet and 4 jumbo shrimp served with artichoke and mushroom cream sauce over fettuccine	
Seafood Lasagna	14.00
Gulf shrimp and crawfish tails cooked in a Cajun red sauce. Baked in our rich and creamy Alfredo sauce and pasta.	
Red Beans & Rice with Smoked Sausage	10.00
Creamy Creole red beans and sausage, steamed white rice and cornbread	

# SIDES

Cole Slaw	2.50
Vegetable of the Day	2.50
Side Salad	4.00
Hushpuppies	2.75
Potatoes	2.75
Baked potato, sweet potato, french fries or sweet potato fries	

# DESSERTS

Strawberry Cheesecake	6.50
with strawberry sauce	
Chocolate Cake	6.50
N’awlins Bread Pudding	6.50
Lava Cake	6.50
Molten chocolate cake with ice cream in the center	
Bourbon Pecan Pie	6.50

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# BEVERAGES

Coffee, Hot Tea.....	2.00
Milk.....	2.00
Iced Tea.....	2.00
Soft Drinks.....	2.00
Pepsi, Diet Pepsi, Dr. Pepper, Mug Root Beer, Lemonade, Orange, Sierra Mist or Mountain Dew	

# COCKTAILS

## OYSTER SHOOTER

We take a fresh shucked oyster, drop it in a shot glass of Bloody Mary blend and your choice of Vodka or Tequila

### Single Shot

Call brand | Premium

## STRAWBERRY DAIQUIRI

The classic daiquiri with Bacardi light rum

## MARDI GRAS MANDO

A festive frozen delight!  
Mango mix blended with Southern Comfort.

## CARIBBEAN COOLER

A frozen concoction of Mango & Pina Colada blended with Bacardi Oak Spiced rum

## ELECTRIC MARGARITA

Fat Tuesday margarita mix blended with house Tequila, Triple Sec and Blue Curacao

## CREOLE RUM SLUSH

A refreshing blend of bananas, strawberries, peach schnapps, and Bacardi rum

## CHOCOLATE MARTINI

Sky Vanilla Bean Vodka, Godiva Chocolate liquers & Frangelico

## APPLETINI

Absolut Vodka, Triple Sec & Sour Apple Pucker

## CAKE BATTER MARTINI

Cake flavored Vodka mixed with liqueurs for the creamiest cake in a cup!

## LEMON-DROP MARTINI

Sky Vanilla Bean Vodka, Godiva Chocolate liquers & Frangelico

## BLOODY MARY

Traditional Bloody Mary featuring Zing-Zang mix, Absolut vodka and a splash of hot sauce

## HURRICANE

We'll make you feel like you are in New Orleans with this Myer's dark rum and light rum favorite served just the way you like it

## THE PARAGON MARGARITA

1800, Cointreau and margarita mix.  
Frozen or on the rocks.

## MUDSLIDE

A rich and sweet mixture of vodka, Kahlua and Bailey's Irish Cream and vanilla ice cream

# BEERS

ABITA AMBER  
BUDLIGHT  
BUDWEISER  
COORS LIGHT

CORONA  
HEINEKEN  
MICHELOB ULTRA  
MILLER LITE

# WINES

Served by the glass or by the bottle.

## KENDALL JACKSON

Chardonnay  
Cabernet  
Merlot

## FORESTVILLE

Chardonnay  
Cabernet  
Merlot

## SUTTERHOME

Moscato  
Zinfandel

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