

APPETIZERS

Gator Bites Fried with poblano fig jam	13
Crab Cakes Mango slaw salad, creole mustard sauce	12
Frog Legs Available Friday and Saturday, Blackened or deep fried	13
Loaded Cajun Fries	12
Boudin Balls Made from scratch & deep fried with remoulade sauce	9

SOUPS & SALADS

All entree salads served with bread

Bowl of Featured Soup	MP
Bowl of Gumbo	5
Side Salad [VG] Tomato, cucumber & cheddar	5
Wicked Chicken Red onion, shredded pepper jack, roasted poblano, tortilla strips, lime	12
Acadian House [VG] Dried cranberries, spicy roasted pecans, gorgonzola cheese	11.50
Louisiana Smoked Salmon Dill Cucumbers, capers, lemon, red onion	12.50

DRESSINGS

Mango Vinaigrette, Ranch, Balsamic Vinaigrette
Cajun Ranch, Gorgonzola Cheese, Lemon-lime
Vinaigrette Or Creole Honey Mustard Vinaigrette

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SIDES

Collard Greens [VE]	4
Dirty rice	4
Homemade Coleslaw [VG]	4
Red Beans & Rice [VE]	4
Cornbread [VG]	2.75
Gouda Mac n Cheese Add Tasso	4
Bowl of Gumbo	5
Cajun Fries	5
Fresh Bread	.25
Extra Dressing	.25

[VE] Vegan
[VG] Vegetarian

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PATTY O'BRIEN'S LEGENDARY TACOS

one for 4.25 | two for 8

Homeade fried dough, beef topped with pork chili, shredded lettuce, tomatoes, cheddar cheese

PO BOYS

Fried, blackened or grilled, served on a French loaf with lettuce, tomato, onion & choice of one side.
sub an House Starter Salad +2.50

Catfish Drizzled with remoulade and agave nectar	12
Shrimp Drizzled with remoul	13

KIDS MENU (UNDER AGE 12)

Chicken Corn Dog	3.50
Chicken Fingers	5
Gouda Mac	4
Chicken Fingers & Mac or Fries	8
Corn Dog and Mac	7
Kid's Pop	.50

BEVERAGES \$2

Coke | Diet Coke | Sprite | Mr.Pibb | Root Beer
Vitamin Water | Lemonade | Orange
Iced Tea | Sweet Tea

BAYOU CATCH

Served with fresh bread & House Starter Salad

The Whole Cat 12oz whole catfish deep fried and served over red beans and rice with cornbread	18
Black Cat Blackened catfish over dirty rice with creole mustard	16.50
Pecan Crusted Red Snapper Served over sweet potato mash, topped with grilled shrimp and beurre blanc sauce (substitute two softshell crabs if desired)	24
Catfish Platter Blackened or fried. Served with fries or coleslaw	17

ACADIAN CLASSICS

Add bread +.10 per piece

Gouda Mac 'n Cheese with Tasso Ham & Cavatappi	14
Five-Pepper Cream Blackened Chicken & Pappardelle	15
Shrimp & Grits with Crispy Tasso	15
Crawfish Etouffee	16.50
Red Beans & Rice with Andouille Sausage	14
Traditional Gumbo Add shrimp or crawfish +5	14
Jambalaya with Sausage & Chicken Add shrimp or crawfish +5	14
Red Beans & Rice [VG]	10

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BURGERS

Served with lettuce, tomato, onion & choice of one side, sub a House Starter Salad +2.50

Acadian Ground chuck, andouille, roasted poblano, gouda cheese topped with onion straws, served with a side of remoulade sauce	13
Plant Based Cajun Burger [VG] In-house rub with gorgonzola (black & blue)	15.50
The Mickey Your basic backyard burger Add cheddar if desired +.25 Sub a plant based patty [VG] +3.50	11.50
Chicken Sandwich Grilled or blackened, coleslaw, house creole sauce, pepper jack cheese	12.50

BAYOU COMBOS

Available at lunch only. A lighter fare served with one bowl, a House Starter Salad & bread.

Gumbo	11
Gouda Mac	11
Red Beans Andouille	11
Etouffee	12
Jambalaya	11
Five Pepper	12
Choose 2 bowls from the list above, served with bread for	15

DESSERTS

Pecan Sandies Cookies	1.50
Crème Brûlée [VG]	6
Bread Pudding Served with vanilla ice cream	10
Homemade Ice Cream Of The Week [VG] Seasonal	MP
Banana Fosters Serves Up to 4 People	10

GLASS OF WINE

Dark House Chardonnay • 7

Concannon Cabernet Sauvignon • 7

J Vineyard Pinot Gris • 7

Imagery Pinot Noir • 7

BOTTLE OF WINE

WHITES

Whitehaven Sauvignon Blanc • 30

REDS

Ghost Pines Red Blend • 35

Frei Brothers Merlot • 30

J Vineyards Black Pinot Noir • 30

SIPPING SPIRITS

Dalmore Scotch 12yr • 9

Sexton Irish Whiskey • 9

Hurricanes • 7.50

BEERS

Lagunitas IPA • 5

Brickway Pilsner • 5

Brickway Coffee Vanilla Stout • 5

Coors Light (16oz) • 5

Deschutes • 5

Miller Lite (16oz) • 5

Heineken (Tap 16oz) • 5.50

Blue Moon Belgian White • 5

Louisiana's own Abita Beers • 5

Andy Gator 8.0% by vol

TurboDog 5.6% by vol

Amber 4.5% by vol

Purple Haze 4.2% by vol

Big Easy IPA 4.5% by vol

CRAFT COCKTAILS

Vodka Soda 7 | Gin & Tonic 7 | White Claw 5

Copper Can Moscow Mule 7.50