

COCKTAILS

Signature Cocktails

- Drunken Gator**
Skyv Vodka, Malibu Rum, Melon Liqueur, Pineapple Juice, Pirate 151 Floater
- Hurricane**
Bacardi Rum, Malibu Rum, Kraken Spiced Rum, Pineapple juice, Orange juice, Grenadine, Dark Rum Floater
- Mal Tai**
Bacardi Rum, Kraken Spiced Rum, Amaretto, Grenadine, Pineapple Juice, Splash of Fresh Orange Juice
- Mojito**
Bacardi Rum, Fresh Mint, Fresh Lime Juice, Simple Syrup, Club Soda
- Mango Lemonade**
360 Mango Vodka, Fresh Lemon Juice, Simple Syrup
- Island Breeze**
Malibu Rum, Grapefruit Juice, Pineapple Juice, Cranberry Juice

Craft Beer

Local Breweries
*Ask server for details

Draft Beer

- | | |
|-----------------------------|------------------------|
| STELLA | COORS LIGHT |
| DEEP ELLUM IPA | BUD LIGHT |
| ABITA AMBER | BLUE MOON |
| SHINER BOCK | MODELO |
| MILLER LITE | MICHELLOB ULTRA |
| REVOLVER | BUDWEISER |
| BLOOD & HONEY | GUINNESS |
| ANGRY ORCHARD | DOS EQUIS |
| GOOSE ISLAND IPA | SHOCKTOP |
| COMMUNITY MOSAIC IPA | |

Bottled Beer

- BUD LIGHT**
- MILLER LIGHT**
- COORS LIGHT**
- MICHELLOB ULTRA**
- DOS EQUIS LAGER**
- CORONA**
- CORONA LIGHT**
- NEW CASTLE BROWN ALE**
- ABITA TURBODOG**
- ABITA PURPLE HAZE**
- SAM ADAMS BOSTON LAGER**
- DEEP ELLUM IPA**
- DALLAS BLONDE**
- ODOULS**
- HEINEKEN**
- FIREMAN 4**

Mules

- Cajun Mule**
Kraken Rum, Ginger Beer, fresh lime juice
- Moscow Mule**
Deep Eddy Vodka, ginger beer, fresh lime juice
- Berry Mule**
Bird Dog Blackberry Whiskey, PAMA Liqueur, ginger beer, fresh lime juice
- Cucumber Mule**
Effen Cucumber Vodka, ginger beer, fresh lime juice
- The Dublin Donkey**
Jameson Irish Whiskey, ginger beer, fresh lime juice

Martini's

- Watermelon Starburst Martini**
360 Vanilla Vodka, watermelon schnapps, sweet & sour, simple syrup
- Purple Haze**
Absolut Vodka, Grape schnapps, Sprite
- Lemon Basil Martini**
Deep Eddy Lemon Vodka, basil infused simple syrup

Voodoo Tini

Malibu Rum, blue curacao, crème de cacao white, pineapple juice

SwampTini

360 Apple Vodka, coconut rum, pineapple juice

Wine

HOUSE WINE
SYCAMORE LANE
\$4 GLASS / \$14 BOTTLE

CHARDONNAY
MERLOT
CABERNET
PINOT NOIR
PINOT GRIGIO

FRONTERA-CHILE
\$8 GLASS / \$28 BOTTLE

SAUVIGNON BLANC
MALBEC
CABERNET
MERLOT
CHARDONNAY
MOSCATO
CAB-MERLOT BLEND

Shots

- Pushpop**
Keylime Liqueur, Orange Vodka, Orange Soda
- Hot lil' Honey**
Jack Daniels Tennessee Fire & Jack Daniels Honey
- American Breakfast**
360 Glazed Donut Vodka, Red Bull
* Also try with blueberry redbull for a blueberry muffin



LUNCH

Lunch is served Monday - Friday 11 a.m. - 3 p.m. Please NO substitutions on lunch items.

- CRAWFISH MONICA**
Spiral pasta with crawfish in a spicy cream sauce 10
- CATFISH LUNCH**
Catfish fillets with Cajun fries 10
- CATFISH & SHRIMP**
Catfish and jumbo shrimp combo with Cajun fries 11
- POPCORN SHRIMP LUNCH**
Tasty popcorn shrimp with Cajun fries 10
- ½ PO'BOYS & CUP OF SOUP (ANY)**
Choose catfish, shrimp, oyster or crawfish with Cajun fries 10
- RED BEANS & RICE WITH SAUSAGE**
Simplicity at it's best 9
- SHRIMP ALFREDO**
Classic cream and parmesan sauce with shrimp and fettuccine noodles 10
- CRAWFISH HALF N HALF**
Lunch portion of etouffee and fried tails with Cajun fries 11
- SHRIMP HALF N HALF**
Lunch portion of shrimp creole and popcorn shrimp with Cajun fries 11
- JAMBALAYA**
Rice casserole made with freshly pulled chicken, smoked sausage, bell peppers, onions and Cajun spices 10
- HICKEN STREET TACOS**
3 chicken tacos with pico & a cup of red beans & rice 9
- BACON CHEESEBURGER**
Our signature patty with lettuce, tomatoes, pickles, mayo or mustard. Served with fries 9
- CHICKEN SANDWICH**
Grilled chicken breast, american cheese, avocado & mixed greens. Served with fries 9

BRUNCH

Saturday & Sunday 11:00 a.m. - 3:00 p.m.
CARAFES MIMOSAS / CARAFES BELINIS 9

- EGGS BENEDICT**
Andouille sausage, poached eggs, English muffin & hollandaise sauce. Served with brunch potatoes 12
- CHICKEN & WAFFLES**
Hand battered fried chicken breast & Belgian style waffles served with syrup, butter & gravy 11
- OSCAR BENEDICT**
Crabmeat, poached eggs, english muffin & hollandaise sauce served with brunch potatoes 14
- BACON, EGG & CHEESE SANDWICH**
2 fried eggs with bacon & cheese on texas toast with brunch potatoes 9
- BREAKFAST STREET TACOS**
3 eggs (choice of cherizo bacon or sausage) & cheese taco with brunch potatoes 8
- GREEN GATOR BREAKFAST**
3 eggs your style, potatoes & toast. Served with bacon or andouille sausage 10
- SEAFOOD OMELETTE**
Louisiana crawfish, shrimp served with brunch potatoes 12
- PO'BOY OMELETTE**
Eggs, bacon, cheddar cheese with onions, tomatoes, cilantro & jalapeños with brunch potatoes 9
- BBQ SHRIMP N' AWLINS STYLE**
Sautéed shrimp in creole BBQ sauce andouille sausage grits and toasted French Bread for dipping 12
- TEXAS BREAKFAST**
Chicken fried steak with white gravy, biscuits and brunch potatoes & 2 eggs your style 13
- KIDS WAFFLES**
Crispy waffles with butter & syrup / KIDS WAFFLES ARE FREE

For parties of 6 or more, no refills, an 20% gratuity will be added.



FUN FOOD SPORTS

APPETIZERS

- BANG BANG SHRIMP OR CHICKEN**
Your choice of shrimp or chicken tossed in our famous sauce or sweet chili sauce 9
- COCONUT SHRIMP**
Beer battered jumbo shrimp with creole honey mustard and orange marmalade for dipping 10
- CAJUN SHRIMP COCKTAIL WITH AVOCADO AND PICO DE GALLO**
Our special recipe served in a cold schooner with tortilla chips 11
- CAJUN TAMALES**
A Cajun twist to tamales, hand battered crab stuffed jalapeños fried to perfection 9
- CRISPY FRIED ALLIGATOR**
Served with creole red sauce 10
- FRIED GREEN TOMATOES**
Always a southern favorite. Served with remoulade sauce 8
- FRIED SEAFOOD BOAT**
Pick one of the fried favorites, shrimp, oyster, crawfish tails or catfish bites 9
- CRAB STUFFED MUSHROOMS**
Hand battered and topped with creamy shrimp sauce 9
- ABITA BEER HUSHPUPPIES**
A dozen homemade Dawgs 5
- CRAB FINGERS**
Fried or sautéed 13
- JUMBO PEEL N EAT GULF SHRIMP**
A dozen boiled shrimp served cold with cocktail sauce 16
- CHEESE & GRAVY FRIES**
French fries loaded with cheddar cheese & gravy 7



CLASSICS

- Add house salad 1
- SHRIMP HALF N HALF**
Half portion of shrimp creole and popcorn shrimp with Cajun fries 16
 - CRAWFISH HALF N HALF**
Half portion of etouffee and fried tails with Cajun fries 16
 - RED BEANS AND RICE WITH SAUSAGE**
Simplicity at it's best 13
 - JAMBALAYA**
Rice casserole made with freshly pulled chicken, smoked sausage, bell peppers, onions, celery, and Cajun spices 12
 - BOILED CRAWFISH**
Seasonal (Market Price) 15
 - SHRIMP CREOLE**
Classic recipe with a tomato based sauce and rice 15
 - CRAWFISH ETOUFFEE**
Classic Cajun recipe made from our brown roux 15
 - NEW ORLEANS STYLE FRIED PLATES**
Served with cajun fries and hushpuppies
- Choose 1 item 14 Choose 3 items 19
Choose 2 items 17 Choose 4 items 23
- JUMBO SHRIMP** **FRIED OYSTERS** **FRIED CATFISH** **SOFT SHELL CRAB**
 - POPCORN SHRIMP** **FRIED CRAWFISH TAILS**



SPECIALTIES

- Add house salad 1
- BLACKENED CHICKEN**
A blackened chicken breast served with steamed veggies 15
 - PAN FRIED MAHI MAHI**
Pan fried with shrimp and mushroom cream sauce. Served with grilled asparagus and dirty rice 19
 - SHRIMP & GRITS**
Jumbo gulf shrimp in N'awlins style BBQ sauce with cheesy gouda grits 19
 - SHRIMP OR TILAPIA TACOS**
Your choice of shrimp or Tilapia served with Jambalaya 16
 - BLACKENED REDFISH**
Fresh filet with crawfish cream sauce served with dirty rice and grilled asparagus 19
 - SNOW CRAB LEGS**
Served with corn & potatoes & melted butter 22
 - BIG GATOR**
Snow crab legs & boiled shrimp with corn & potato and drawn butter 32
 - PASTA MONICA**
Straight from Jazz Fest, spiral pasta with spicy cream sauce with your choice of crawfish, chicken or shrimp 15
 - ANGEL HAIR PASTA**
White wine and garlic butter sauce with your choice of crawfish, chicken or shrimp 15
 - MR. A'S BBQ SHRIMP**
10 Jumbo Gulf shrimp barbequed N'awlins style in shell with peppery butter sauce and french bread for dipping 19

DON'T FORGET DESSERT!

- MONSTER BREAD PUDDING**
A Green Gator Favorite! Freshly baked bread pudding with vanilla, cinnamon & chocolate chips and topped with Whiskey sauce 8
- KEY LIME PIE**
Refreshingly tart custard with graham cracker crust and raspberry sauce 6
- CHEESECAKE**
Creamy cheesecake with graham cracker crust with choice of sauces
Raspberry, Chocolate, Strawberry 6
- CUP OF ICE CREAM**
Two scoops of vanilla bean ice cream 4
- ROOT BEER FLOAT**
Vanilla ice cream with Abita root beer served in an ice cold schooner 5
- CHOCOLATE CAKE**
Indulge in three layers of Chocolate Cake 6

APPETIZERS

- SESAME CRUSTED AHI TUNA**
Served with pickle ginger and cusabi & teriyaki dressing 12
- QUESADILLAS**
Your choice of chicken or shrimp served with sour cream and pico de gallo & guacamole 10
- CHIPS & QUESO SALSA**
Served with a cup of queso and salsa - add ground beef to queso - \$2.00 7
- FRIED PICKLES**
Hand battered pickle chips fried to perfection served with ranch dressing 7
- FRIED JALAPEÑOS**
Hand battered chips fried & served with ranch dressing 7
- FRIED CALAMARI**
Fried & sautéed with onions, jalapeños and served with sweet chili cilantro dressings 9
- BUFFALO WINGS**
Choice of sauces - Buffalo, sweet chili bbq, lemon pepper 1 lb. 10 Boneless 8
- CHICKEN NACHOS**
Crispy tortilla chips covered with refried beans & melted cheese
Served with sour cream and pico de gallo, guacamole, jalapeños 10
- PULLED PORK STUFFED ONION RINGS**
Sweet chili bbq pulled pork served with sriracha ranch 9
- FRIED CHEESE STICKS**
Cheese sticks fried to perfection served with marinara sauce 7
- SAMPLER**
Wings, Fried Pickles & Calamari 14
- SOUTHERN ROLL**
Sweet chili bbq pulled pork served with sriracha ranch 7



SALADS

- SESAME CRUSTED AHI TUNA**
Romaine lettuce served with cucumber wasabi & teriyaki dressing 14
- CAESAR SALAD**
Romaine lettuce, parmesan cheese & croutons tossed in caesar dressing
- with chicken or shrimp - 12 8
- COBB SALAD**
Chopped salad greens with egg, avocado, tomato, bacon & grilled chicken with house dressing 10

ENTRÉE

- CHICKEN FRIED STEAK OR CHICKEN**
Fried to perfection & served with roasted pablano gravy and seasonal vegetables with mashed potatoes 13
- GRILLED SALMON**
Lemon caper sauce with mashed potatoes & seasonal vegetables 15
- FISH AND CHIPS**
Hand battered Cod & fried to a crisp. Served with coleslaw, french fries & tartar sauce 13
- FETTUCCINE ALFREDO** with chicken 14 - with shrimp 15
A rich parmesan cream sauce 11

SANDWICHES

- All burgers made with Angus Beef • Served with french fries • All Sandwiches are 10
- THE FRISCO BURGER**
Our signature burger patty with lettuce, tomatoes, pickles, fried onions, bacon & bbq sauce 15
 - CHEESEBURGER**
Our signature burger patty with lettuce, tomatoes, cheese, mayo, onion & pickles 15
 - CHICKEN SANDWICH**
Grilled chicken breast, american cheese, avocado, lettuce, tomato & mayo 19
 - BUFFALO CHICKEN SANDWICH**
Crispy chicken breast tossed in spicy buffalo sauce with lettuce & mayo
 - FISH SANDWICH**
Hand battered Cod to a crisp topped with coleslaw and tartar sauce
 - PHILLY CHEESE SANDWICH** choice of chicken or beef
Sautéed onions, bell pepper, mushrooms & cheese

SOUPS & GUMBO

- CUP 5 BOWL 8
- SEAFOOD GUMBO**
Shrimp, oysters and brown roux with white rice
 - CHICKEN AND SAUSAGE GUMBO**
Pulled chicken and sausage with a light roux and white rice
 - SHRIMP AND CORN CHOWDER**
Rich and creamy with carrots, celery, shrimp and corn
 - CREAM OF CRAB**
Rich and creamy with onions, celery & crab

SALADS

- Add grilled crawfish, chicken or shrimp 4
Add Tilapia 5 Get it blackened 1
- HOUSE SALAD**
Mixed iceberg, romaine lettuce, pepperoncini, pickled okra and tomato tossed in our house dressing 8
 - WEDGE SALAD**
Better than any steak house wedge, bleu cheese crumbles, bacon, tomatoes, covered with ranch dressing 9
 - SHRIMP SALAD**
Mix greens with homemade balsamic dressing with shrimp, avocado & cheddar cheese 12

OYSTERS

- 1/2 DOZEN 12 DOZEN 19
- CHARBROILED OYSTER**
Chargrilled with parmesan cheese and seasoned butter (house favorite)
 - BLACK AND BLEU OYSTERS**
Broiled with bleu cheese, bacon and Cajun spice
 - OYSTERS ON THE HALF SHELL**
Raw Oysters 1/2 Dozen 10, Dozen 16

FAMOUS PO'BOYS

- All Po'Boys dressed with lettuce, mayo and served with cajun fries
All Po'Boys 11 Get it Blackened 1
- FRIED OYSTER** **FRIED CATFISH** **BLACKENED CHICKEN**
 - FRIED SHRIMP** **FRIED CRAWFISH** **MESSY ROAST BEEF**
 - SOFT SHELL CRAB**

DRINKS



SIDES

- ALL SIDES 4
- SIDE SALAD
 - STEAMED VEGGIES
 - ASPARAGUS
 - RED BEANS AND RICE
 - CAJUN FRIES
 - MASHED POTATOES
 - DIRTY RICE
 - FRIED OKRA
 - CUP OF JAMBALAYA
 - NEW POTATOES



*There is a risk associated with consuming raw oysters or any raw animal proteins. If you have a chronic illness of the liver, stomach, blood or have immune disorders you are at a greater risk of serious illness or even death from raw oysters and should eat oysters fully cooked. If unsure of your condition, consult a physician. We fry in peanut oil.