

The Big Easy on 60

STARTERS

Fried Green Tomatoes \$9

Flashed fried, locally sourced green tomatoes, topped with a house-made crab remoulade. Delicious!

Creole Crab Dip \$12

A zesty twist on the eastern shore classic. You could share but you might not want to...

Baby Backs \$9

In house, slow cooked ribs in our homemade sauce. Served finger ready. It's finger lickin' perfection!

Mardi Gras Tots \$8

Crab, bacon, cheddar and shredded taters are having a ball on your plate with a side of our zesty chipotle dip. Oh yeah, we're serious!

Deviled Eggs \$7

Hard-boiled egg halves topped with bacon triangles & crab meat. A must try.

Duck Wings \$11

The "Nola" tradition served with our Big Easy BBQ sauce. House favorite!

Buffalo Oysters \$10

Flash fried select oysters. Served with bleu cheese and buffalo sauce. Gotta have it!

Cajun Cheese Fries \$9

Our seasoned fries topped with cheddar cheese, bacon, jalapenos and pico de gallo sriracha ranch. Incredible!

SOUPS & SALADS

Creamy Crab and Corn Chowder \$7

Our cream of crab soup is made in house. Served hot and hearty!

House Salad \$9

Fresh spring mix, cherry tomatoes, onions, cucumbers, shredded carrots and choice of dressing.

Caesar Salad \$9

Romaine lettuce, Parmesan cheese, and caesar dressing. The classic!

Blackened Seafood Salad \$19

Lightly blackened scallops, redfish & jumbo shrimp on spring mix. Served with seasonal fruit and your choice of dressing. Perfect for seafood lovers!

Big Easy SW Cobb \$15

Greens topped with bacon, avocado, corn, shredded cheddar, tomatoes, hardboiled eggs and bleu cheese crumbles.

Salad Add-Ons

Chicken \$6
Shrimp \$8
Crab Cake \$9
NY Strip \$12



Host your next special event in our upstairs banquet room!

FROM THE STEAMER

Served with baked bread loaf and scampi garlic butter.

The Nola \$16

1/2 lb shrimp, 1 lb mussels, 1 lb crawfish, or clams. You pick 2. It's a deal!

Steamed Shrimp \$10

Steamed Clams \$9

Steamed Nola Mussels \$9

Laissez Les Bons Temps Rouler

Let the good times roll!



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CRAFTED ON A KAISER

Served with fries or upgrade

The Big Buffalo Bacon Chicken \$12

All white meat, crispy-fried chicken breast tossed in buffalo sauce, topped with bleu cheese dressing, bacon, lettuce and tomato.

The Creole \$11

Angus Burger topped with melted provolone cheese, lettuce, tomato, creole mustard, Cajun spices and Nola sauce. Yeah buddy!

The Big Eastern Shore Sandwich \$19

8oz Angus burger or chicken breast, american cheese, lettuce, tomato, onions, bacon and a jumbo lump crab cake. Cajun tartar on the side.

Build your Own! \$9

Your Choice: Beef or Chicken - let your imagination run wild!
Add: lettuce tomato sliced onion pickles mayo. Lagniappe (New Orleans for extra or as we say 'on the house')

Top That! \$1 each

bacon mushrooms swiss avocado mozzarella fried onions house-made Big Easy BBQ sauce american provolone cheddar blackened style

HANDHELDS

Served with fries

Philly Cheese Steak Po' Boy \$11

Slow cooked steak, lettuce, tomatoes, fresh peppers and onions, provolone cheese and our zesty sauce. House favorite!

Jumbo Shrimp Po' Boy \$12

Six crispy-fried jumbo shrimp with lettuce, tomato and you guessed it- our Cajun tartar sauce!

Flashed Fried Oyster Po' Boy \$12

Local select oysters seasoned and flash fried. Served with lettuce, tomato and Cajun tartar sauce.

Jumbo Lump Crab Cake \$12

Our house-made lump crab cake served with lettuce, tomato, and Cajun tartar sauce.

SIDES

sweet jalapeno cheddar combread \$5 collard greens \$3
com-on-the-cob \$3 seasonal veggie \$3 bacon brussels \$4
garlic mashed potatoes \$3 fries \$3

EASTERN SHORE CLASSICS

Served after 1 o'clock 'til close.

Seared Scallops & Shrimp \$22

Served over our creamy crab risotto & seasonal vegetable.

Jumbo Lump Crab Cakes \$25

Two crab cakes served with garlic mashed potatoes, seasonal vegetable and Cajun tartar.

NY Strip \$21

A hand cut, 10 oz, marinated Certified Angus Beef NY strip. Served with mashed potatoes & bacon brussel sprouts. Delicious!

Seafood Pasta \$19

Fresh scallops, jumbo shrimp, jumbo lump crab meat served with linguine tossed in a light cream sauce. Perfection!

Shrimp & Grits \$19

Traditional home-style creamy grits topped with smoked bacon and jumbo shrimp, just like grandma taught us!

Big Easy Bone-in Pork Chop \$20

Served on the bone, stuffed with Boursin cheese and spinach then finished off with our smoked cream sauce.

NEW ORLEANS TRADITIONS

Served after 1 o'clock 'til close.

Jambalaya \$19

Sauteed chicken, andouille sausage, jumbo shrimp with a hint of heat.

Just like down on the bayou.

Blackened Redfish \$19

Whole, fresh blackened redfish and served with garlic mashed potatoes, collard greens and topped with house-made Etouffée sauce.

Seafood Gumbo \$18

Our spicy gumbo mix of andouille sausage, jumbo shrimp and seasonal vegetables with rice. So good!

Chicken and Waffles \$17

A deep fried seasoned boneless chicken breast atop twin house-made waffles with sriracha honey.

Cajun Seafood Pasta \$20

Nola mussels, jumbo shrimp, lump crab meat and andouille sausage with topped our Cajun Etouffée sauce. Delicious!

New Orleans Shrimp and Grits \$19

Creamy cheddar and jalapeno grits topped with a andouille sausage and jumbo shrimp Etouffée. A must try!

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Let the good times roll!