



*The following Banquet Menus are available for our San Antonio location.
Please feel free to give us a call to check availability and requirements for your next meeting or gathering.*

*We have 3 different Banquet Menus to choose from.
Each menu includes choice of entrée, beverage, tax, and gratuity.*

Choice of beverages for each menu include:

Iced Tea, Coca Cola, Dr. Pepper, Diet Coke, Lemonade, and Root Beer. Water upon Request.

Private dining is available when minimum requirements have been met.
For a list of requirements and reservations, please speak with a manager.

Banquet Menu #1

House Salad & Bowl of Gumbo – Iceberg, Romaine, red cabbage and carrot salad mix topped with diced tomatoes, purple onion, shredded cheese, and croutons. Bowl of made from scratch chicken and shrimp gumbo.

Grilled Chicken Sandwich – Dressed with mayo, lettuce, and tomato. Served with fries.

Cheese Burger – Dressed with mayo, mustard, lettuce, tomato, onions and pickles. Served with fries.

Crawfish Salad – Fried crawfish tails, tomato, purple onions, sliced cucumbers and mixed salad greens, tossed with Cajun Ranch.

Shrimp and Chicken Lunch Basket – Three of the best shrimp you ever ate and three of our hand-breaded, signature spice blend chicken strips. Served with cole slaw, fries and cream gravy.

Banquet Menu #2

Fried Catfish Dinner – Small platter of farm raised catfish fillet strips fried up perfect every time. Served with french fries, cole slaw, pinto beans, and hushpuppies.

Fried Shrimp Dinner – Small platter of the best fried shrimp you ever ate!
Served with french fries, cole slaw, pinto beans, and hushpuppies.

Grilled Chicken Salad – Delicious Char grilled chicken, tomato, avocado, purple onions, mixed salad

greens, sliced cucumbers and candied pecans tossed with Italian Vinaigrette.

Chicken Fried Steak Dinner – Tender hand-breaded steak, fried and covered in cream gravy. Served with french fries, pinto beans, and Texas toast.

Char-Grilled Chicken – Charbroiled Chicken Breast-Marinated, grilled, and basted with garlic butter. Served with green beans and garlic mashed potatoes.

Banquet Menu #3

Grilled Shrimp – Three skewers of lightly seasoned shrimp, charbroiled to perfection served with melted garlic butter for dipping. Served with Cajun Rice, cole slaw, green beans, and hushpuppies.

8oz Sirloin – Seasoned and grilled to Medium Well (unless requested otherwise). Served with garlic mashed potatoes, pinto beans, and Texas toast.

Fisherman's Platter – Our famous fried catfish and delicious fried shrimp. Served with french fries, cole slaw, pinto beans, and hushpuppies.

Firecracker Salmon – Fresh grilled salmon finished with a sweet jalapeno glaze. Served with Cajun Rice, cole slaw, green beans and hushpuppies.

Blackened Catfish or Grilled Catfish – Farm raised catfish fillets coated with spices and seared on a hot grill. These filets are crisp on the outside and tender in the middle. Served with Cajun Rice, cole slaw, green beans, and hushpuppies.

Additional menu items may be added to your groups order for an additional per person charge.

Check with Manger for availability of items and restrictions.

Prices, room availability, and other restrictions are subject to change without notice.

