



## Appetizers

### Bon Temps Sausage & Boudin Board

An array of Louisiana's best sausage and boudin, grilled and served with sliced French bread, charred red onion aioli and creole mustard 12.95

### Alligator Bang Bang

Marinated Alligator bites fried and tossed in Bon Temps Bang Bang Sauce 10.95

### Jumbo Lump Crab Cake

Our signature creamy béchamel crab cake, fried with cornflake and almond breading, served on a bed of herb cream and Sriracha chili sauces 13.95

### Swamp Legs

Crispy duck drumettes tossed in our house made mango sauce served with twice cooked gator legs smothered in sweet and spicy Thai sauce 12.95

### NOLA Shrimp & Grits

Gulf shrimp cooked in New Orleans style BBQ sauce, served over roasted jalapeno cheese grits 12.95

### Meat Pies

Two deep fried Nachitoches meat pies served with a sweet chili sauce. 7.95

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## Seafood

*Comes with choice of 1 side*

### Grilled Chili Butter Shrimp

Mesquite grilled shrimp skewers, glazed with our sweet chili honey butter served on a bed of sage sweet potato mash 16.95

### Bon Temps Fish Tacos

Seasonal fish, pan seared, served atop white corn tortillas, topped with slaw, mango salsa and drizzled with our creole ranch dressing 13.95

### Crawfish Pot Pie

Homemade pie crust filled with Ms. Gloria's famous crawfish etouffee 14.95

### Blackened Tilapia

Filet of Tilapia, pan seared with creole seasoning on a bed of fried sage sweet potato mash, served with your choice of house signature sauces 13.95

# CURBSIDE Menu

## Call & Order Today 337-706-8850

OPEN: 10:30AM-8:00PM Mon-Thurs, Fri 10:30AM-8:00PM  
Sat 10:30AM-8:00PM, & Sun 10:30AM-8:00PM

## Soup & Salads

### Smoked Bird & Andouille Gumbo

Cup 5.25 Bowl 9.50

### Blackened Chicken Lettuce Wraps

Blackened chicken breast served with spicy peanut Thai sauce, mango salsa, peanuts, slaw and fresh bibb lettuce 12.95

### Bon Temps Grilled Chicken Salad

Romaine, spring mix, tomatoes, shredded cheddar cheese, bacon, red onions and mesquite grilled chicken breast 12.95

### Grilled Vegetable Salad

Seasonal vegetables, lightly seasoned and grilled to perfection, served with Steen's cane syrup vinaigrette 9.95

### Seafood Creole Cobb Salad

Sautéed shrimp, mixed greens, cherry tomatoes, Apple wood smoked bacon, cheddar, boiled egg, red onion, served with our homemade creole ranch dressing  
14.95 add Lump Crab 17.95

### Caesar Salad

Choice of mesquite grilled chicken, shrimp or tuna served atop fresh chopped romaine lettuce tossed in our house-made Caesar dressing with parmesan cheese 15.95

### House-Made Dressings

Creole Ranch, Steen's Cane Vinaigrette, Seasonal Vinaigrette, Blue Cheese

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## Pick any Fish, Sauce and Choice of Two Sides

### Selection of Mesquite Grilled Fish:

Ahi Tuna	16.50
Speckled Trout	17.95
Redfish	16.95
Mahi Mahi	18.95

### Sauce Selections:

Mango Salsa  
Satsuma Creole Meuniere  
Herb Cream

### Add a Topper:

Lump Crabmeat 10.95  
Crawfish 8.95  
Shrimp 6.95

