

STARTERS... WE NEVER WERE.

Waffle Cheese Fries 13.99 / 18.99

jack, cheddar, bacon, banana peppers

Boom Boom Shrimp 14.99

fried shrimp, boom boom sauce

Mozzarella Logs 14.99

hand battered with panko breadcrumbs

Boneless Wings 16.99

buffalo, sweet chili, spicy bbq

Cheeseburger Sliders* 15.49

american, ketchup, pickles, brioche bun

Boudin Balls 12.99

fried spicy pork and rice blend

Devils on Horseback 18.99

fried shrimp, cream cheese, pickled jalapeños, wrapped in bacon

Alligator 19.99

farm raised white tail meat, hand battered

Spinach & Artichoke Dip 14.99

with tortilla chips

LOUISIANA CLASSICS

7.99 / 14.99

Duck & Andouille Gumbo

Red Beans & Rice

Crawfish Étouffée

Cup & Side Salad 13.49

SALADS

Chicken Berry Pecan 19.99

grilled chicken, mixed greens, strawberries, blueberries, granny smith apples, candied pecans, jack, raspberry vinaigrette

Cypress Cobb 19.99

fried chicken, mixed greens, bacon, avocado, egg, tomatoes, bleu cheese, ranch

Zydeco 21.99

sweet chili glazed fried shrimp, mixed greens, cabbage, candied pecans, jalapeños, wontons, red onions, bell peppers, jack, vinaigrette with TABASCO® Brand Pepper Jelly

Avery Island 23.99

blackened jumbo gulf shrimp, mixed greens, bacon, granny smith apples, candied pecans, bleu cheese, vinaigrette with TABASCO® Brand Pepper Jelly

WRAPS WITH FRIES

Buffalo Chicken 17.99

grilled chicken, bacon, tomatoes, cheddar, buffalo sauce

Gator 22.99

blackened gator, caramelized onions, boudin, bell peppers, pepper jack

Cali 18.99

shaved turkey, bacon, swiss, lettuce, avocado, tomato, garlic aioli

Shrimp 18.99

blackened shrimp, caramelized onions, bell peppers, jack, vinaigrette with TABASCO® Brand Pepper Jelly

SIDES 5.99 SUB ANY SIDE FOR 2

Corn Grits

Hush Puppies

Onion Rings

Fruit Cup

Sweet Potato Fries

Broccoli

Waffle Fries

Loaded Mashed Potatoes

WE PROUDLY SERVE



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. We recommend that our guests with food allergies or special dietary needs consult with a restaurant manager prior to placing an order.

BISTREAUX SPECIALTIES

Uncle B's Chicken Tenders 17.99

chicken tenderloins, waffle fries | **fried or grilled**

Lemon Butter Chicken 20.99

grilled chicken breasts, lemon butter, corn grits, broccoli

Cajundillas® 22.99

chipotle tortilla, chicken, andouille sausage, boudin, caramelized onions, jack, red beans & rice

Pastalaya 24.99

chicken, pork, andouille sausage, creole spices, egg noodles

Pasta Alfredoaux 16.99

alfredeaux sauce, parmesan, linguine

add blackened chicken 5 | blackened jumbo gulf shrimp 10

Cajun Ribeye* 38.99

hand cut 12 oz. blackened ribeye, garlic butter, loaded mashed potatoes

add crawfish mushroom cream sauce 5 | blackened jumbo gulf shrimp 10

SEAFOOD

VooDoo Shrimp & Grits 28.99

sweet chili glazed grilled shrimp, cream cheese, pickled jalapeños, wrapped in bacon, corn grits

Bayou Pasta 26.99

crawfish cream sauce, fried shrimp, linguine

Crawfish Two Ways 23.99

crawfish étouffée, fried crawfish tails, rice

Catfish Atchafalaya 27.99

catfish fillets, crawfish étouffée, fried crawfish tails, rice | **fried or blackened**

Mardi Gras Mahi 29.99

blackened mahi, crawfish mushroom cream sauce, corn grits, onion rings

Fried Jumbo Shrimp 27.99

gulf caught, hand battered, waffle fries, hush puppies

Fried Catfish 28.49

farm raised, hand battered, waffle fries, hush puppies

Louisiana Combo 34.49

fried jumbo shrimp, fried catfish, crawfish étouffée, waffle fries, hush puppies

SANDWICHES & POBOYS WITH FRIES

Chicken Avocado Club 20.99

grilled chicken, bacon, swiss, avocado, lettuce, tomato, honey mustard, wheat bun

Buffalo Chicken 17.99

fried chicken breast, buffalo sauce, lettuce, tomato, ranch, brioche bun

Black Jack Chicken 20.99

blackened chicken, jack, bacon, caramelized onions, lettuce, tomato, spicy mayo, brioche bun

Ribeye Poboy 19.99 / 29.99

sliced blackened ribeye, swiss, caramelized onions, garlic aioli, dijon horseradish, poboy bread

Boom Boom Shrimp Poboy 19.99

fried shrimp tossed in boom boom sauce, poboy bread, dressed with lettuce, tomato, mayo, pickles

HAND PATTIED BURGERS WITH FRIES

cheeses: american, cheddar, jack, swiss, bleu cheese, pepper jack, smoked gouda | cooked medium well & dressed with lettuce, tomatoes, mayo, red onion, pickles

Classic* 17.99

all-american classic, dressed, brioche bun | **add cheese or bacon 2**

Hickory* 20.99

Sweet Baby Rays® bbq sauce, cheddar, bacon, onion rings, dressed (no red onion), brioche bun

Double Bacon Cheese* 22.99

american, bacon, thousand island, brioche bun

Surf & Turf* 21.99

blackened shrimp, caramelized onions, pickled jalapeños, jack, thousand island, pickles, brioche bun

Jalapeño Jack* 19.99

fried jalapeños, pepper jack, spicy mayo, dressed (no pickles), brioche bun

Hangover* 20.99

sunny-side up egg, american, bacon, waffle fries, dressed, brioche bun

GAME DAY WITH A TASTE OF LOUISIANA®

DESSERTS

**Krispy Kreme®
Bread Pudding**
10.99

Warm Cookie Sundae 8.99
chocolate chip or
white chocolate macadamia nut

Beignets 7.99

Berries & Cream
8.99

THE SIGNATURES

Eddy's Sangria 15

RED: deep eddy lemon vodka, 7 moons red blend, blackberry purée, fresh squeezed lemon and orange juice, orange wheel

WHITE: deep eddy peach vodka, ruffino pinot grigio, peach purée, fresh squeezed lemon and orange juice, orange wheel

Raspberry Lemonade 18

grey goose vodka, raspberry purée, lemonade, fresh squeezed lemon juice, sugar rim, lemon wheel

MAKE IT A MOCKTAIL 5

Mad Mary 18

tito's handmade vodka, zing zang bloody mary mix, walk-on's creole seasoning rim, signature mad garnish

Southern Smash 18

stoli cucumber vodka, watermelon, lemonade, hint of mint, cucumber wheel

Blueberry Coconut Mojito 18

malibu coconut rum, soda water, fresh muddled mint and blueberries, lime wedge

Skinny Margarita 18

casamigos blanco tequila, fresh squeezed lime and orange juice, 100% agave nectar, lime wedge, salt rim

Moonshine Swirl 18

peach, blackberry or strawberry ole smoky moonshine, swirled with frozen margarita

Colada Rocks 20

jack daniel's, coconut purée, pineapple juice, fresh squeezed orange juice, cherry garnish

Death Valley 22

svedka vodka, don q cristal rum, triple sec, razzmatazz, orange juice, pineapple juice, 32 oz. signature cup: our spin on a louisiana classic, the hurricane

Tiki Rumbull 18

bacardi superior rum, red bull coconut edition, cherry garnish

THE CLASSICS

Top Shelf Margarita 20

don julio tequila, cointreau, fresh squeezed lime & orange juice, simple syrup, lime wedge

46 Old Fashioned 20

maker's mark 46 bourbon, simple syrup, bitters, twist of orange oils, cherry

Tito's Flathead 18

tito's handmade vodka, fresh squeezed orange juice, orange wheel

HOUSE POURS

Svedka Vodka

New Amsterdam Gin

Olmecca Altos Blanco Tequila

Bacardi Superior Rum

Jack Daniel's Whiskey

Jim Beam Bourbon

Woodbridge by Robert Mondavi

EVERYDAY BREWS

ASK YOUR SERVER ABOUT LOCAL & ROTATING STYLES



Abita Purple Haze

raspberry lager | 4.2% ABV



Angry Orchard

hard cider | 5% ABV



Blue Moon

belgian white witbier | 5.4% ABV



Bud Light

american light lager | 4.2% ABV



Busch Light

american light lager | 4.1% ABV



Coors Light

american light lager | 4.2% ABV



Dos Equis

pilsner | 4.3% ABV



Lagunitas IPA

india pale ale | 6.2% ABV



Michelob Ultra

american light lager | 4.2% ABV



Miller Lite

american light lager | 4.2% ABV



Modelo Especial

mexican lager | 4.4% ABV



Shiner Bock

bock | 4.4% ABV



Sierra Nevada

hazy little thing india pale ale | 6.7% ABV



Stella Artois

european lager | 5% ABV



Truly Wild Berry

hard seltzer | 5% ABV

Jameson Irish Whiskey sidecar 6

WHITE WINES

Benziger chardonnay 11

Kendall-Jackson chardonnay 12

Conundrum white blend 13

Ruffino pinot grigio 11

Kim Crawford sauvignon blanc 13

RED WINES

Josh cabernet 12

Hess Shirtail cabernet 14

La Crema pinot noir 15

Meiomi pinot noir 13

7 Moons red blend 11

Skyfall merlot 11

SPARKLING & SIPS

Mumm Napa brut prestige 14

La Marca prosecco 11

Chloe rosé 11

Day Drinking 12 oz serving 16
rosé bubbles or watermelon rosé

BY THE BOTTLE

La Marca prosecco 50

Sonoma-Cutrer chardonnay 70

Ruffino pinot grigio 50

Decoy cabernet 70

Sea Sun pinot noir 60



For franchising opportunities, go to walkonsfranchising.com

