

STARTERS

Bacon Wrapped Shrimp

a favorite since day one, six shrimp wrapped in smoky bacon and marinated in white bbq sauce \$12

Crawfish Dip

warm, creamy cajun cheese dip made with crawfish tails and served with stone baked pita bread \$11

Crab Cake

made from scratch with lump crab meat, bell peppers, spices, panko breading and lightly sautéed, served with our remoulade sauce \$12

Boudin Balls

dirty rice, pork and crawfish hand rolled, breaded and fried, drizzled with remoulade \$9

Gator Bites

fried louisiana alligator served with our special sauce \$15

Spinach Dip

homemade spinach dip served with stone baked pita bread \$11

Fried Avocado

breaded in panko, topped with pico and remoulade \$8

Cajun Shrimp

delicious shrimp sautéed in our cajun butter, served with gambino bread \$12

Boneless Wings

tossed in bbq or buffalo, served with celery and ranch or blue cheese \$11

Crawfish Tails

hand breaded crawfish tails lightly fried and served with our special sauce \$12

Fried Mozzarella

gooey cheese sticks served with marinara \$9

Mardi Gras Pizza

7" stoned baked pita round topped with alfredo, shrimp, crawfish tails, andouille sausage, tomatoes and cajun seasoning \$11

Fried Pickle Chips

served with ranch dressing \$9

Bang Bang Shrimp

golden fried shrimp tossed in our sweet and spicy secret sauce \$12

Catfish Bites

a true southern delicacy \$11



OYSTERS Subject to availability

Oysters on the Half Shell \$14 half dozen, \$25 dozen

Oysters Rockabilly

fresh oysters baked with pepper jack cheese and jalapeño peppers \$15

Oysters Rockefeller

fresh oysters baked with creamy parmesan, spinach and bacon \$15

Oysters Tennessee

fresh oysters baked with sweet memphis style bbq sauce, cheddar cheese and hickory smoked bacon \$15

SOUPS

Lobster & Crab Bisque

a creamy maryland style bisque made with real lobster and crab meat topped with green onions, cup \$6, bowl \$8

Red Beans and Rice

a traditional blend of red beans, onions, bell peppers, celery, andouille sausage, ham, rice and green onions, cup \$4.5, bowl \$6.5

Loaded Potato Soup

a hearty delight made from scratch, topped with cheese, bacon, and green onions, cup \$4.5, bowl \$6.5

Swamp Soup

homemade with greens, andouille sausage, black-eyed peas and our special seasoning, cup \$4.5, bowl \$6.5

Redbone's Gumbo

our own special blend of chicken and sausage gumbo, cup \$6, bowl \$8

SALADS

Black & Blue

6 oz. of tender certified angus top sirloin cooked to your desired temperature, served over a bed of fresh romaine lettuce, topped with avocado, tomato, blue cheese crumbles and hickory smoked bacon \$18

Grilled or Blackened Chicken

tender slices of our grilled or blackened chicken breast over a bed of fresh mixed greens topped with avocado, boiled egg, grape tomatoes, shredded cheddar cheese, hickory smoked bacon and homemade croutons \$15

Grilled Caesar

romaine hearts char-grilled with garlic butter and your choice of protein, grilled chicken \$13, grilled or blackened 8 oz. atlantic salmon \$23, cajun shrimp \$17

Redbone's House Salad \$6 | Grilled Caesar Salad \$8

DRESSINGS

Ranch, Honey Mustard, Blue Cheese, Italian, Catalina, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette

PASTA

Bayou Pasta

a great taste of the bayou! crawfish tails, shrimp and bell peppers, tossed with bowtie pasta in a cajun alfredo and topped with green onions \$19.5

Shrimp Alfredo

delicious sautéed shrimp tossed in our made from scratch alfredo sauce and pasta \$18

Cajun Chicken Pasta

grilled chicken breast and creamy cajun sauce tossed with bowtie pasta \$16

Mardi Gras Pasta

grilled chicken, andouille sausage, shrimp, ham, bell peppers, and crawfish tails tossed in a cajun mushroom crème sauce with bowtie pasta \$21

STEAKS

Redbone's is proud to serve Certified Angus Beef. All of our steaks are aged a minimum of 21 days assuring that you are getting one of the most favorable and tender steaks around.

All steaks are served with a salad and one side item

Ribeye

"the steak lover's steak" \$35

Cajun Ribeye

our delicious aged ribeye blackened with cajun seasoning and cooked in a cast iron skillet topped with a crawfish crème sauce \$37

Top Sirloin

"lean and full of flavor" (6 oz.) \$16, (10 oz.) \$20

Smothered Angus Tips

sautéed peppers, onions and mushrooms, slices of tender certified angus beef covered with gooey mozzarella cheese \$19

SIDES

Baked Potato, Sweet Potato, Mashed Potatoes, Fries, Mac & Cheese, Maque Choux, Cheesy Grits, Broccoli, Vegetable Kabob, Sautéed Mushrooms, Dirty Rice, Cajun Red Beans, Turnip Greens

We will cook your steak to your desired temperature:

Rare: cool center | **Medium Rare:** warm center | **Medium:** pink center

Medium Well: slightly pink center | **Well Done:** no pink center

Redbone's recommends that steaks be cooked medium rare to obtain optimum tenderness and juicy flavor

Large Party Gratuity 20% added to all parties of 6 or more

Notice: Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

SEAFOOD & MORE

Redfish

a blackened filet of redfish served over a bed of dirty rice, topped with a crawfish crème sauce and three large blackened shrimp, served with one additional side \$28

Catfish Atchafalaya

this delicious dish is named after the largest wetland and swamp in the united states, the atchafalaya basin, located in south central louisiana, southern fried catfish fillets served over a bed of dirty rice and topped with a creamy cajun crawfish sauce \$19

Grilled Atlantic Salmon

8 oz. portion of grilled atlantic salmon, served with our honey garlic glaze and two side items \$23

Shrimp & Grits

blackened shrimp served over a bed of our cheesy grits mixed with a special blend of ham, mushrooms and cajun crème sauce, topped with bacon and green onions \$18

Southern Fried Catfish

tender filets of american catfish hand breaded and fried, served with choice of two side items (3 piece) \$15, (4 piece) \$18

Crab Cakes

two of our 4 oz. crab cakes made from scratch with lump crab meat, bell peppers, spices, panko breading and lightly sautéed, served with two side items \$23

Blackened Salmon Rockefeller

atlantic salmon fillet blackened and finished with our creamy spinach rockefeller topping and bacon, served with two side dishes \$25

Peel & Eat Shrimp

(available 4 - 9 pm) boiled in our special blend of cajun seasoning and served with our homemade cocktail sauce or drawn butter, served hot or chilled (½ lb) \$11, (1 lb) \$18

Fried Cajun Platter

southern fried catfish fillet, six large fried shrimp, crab cake, cup of gumbo, and dirty rice \$30

Bacon Wrapped Shrimp

a favorite since day one, nine of our bacon wrapped shrimp, plus your choice of two side items \$18

Crawfish or Shrimp Etouffee'

this spicy creole dish starts with a light roux, tomatoes, the "holy trinity" of onion, celery, bell peppers, shrimp or crawfish tails over rice \$17

Fried Shrimp

delicious shrimp hand battered and golden fried to perfection, served with two side dishes \$16

Blackened Delta Catfish

catfish fillets blackened in a cast iron skillet, served with two side dishes a true delta favorite! \$18

Stuffed Salmon

8 oz. atlantic salmon fillet, crab stuffing and topped with a creamy lemon butter reduction, served with two side items \$28

BURGERS

Our 1/2 lb. burgers are made from 100% ground Certified Angus Beef served on a toasted brioche bun and served with fries

Hub City Cheeseburger lettuce, pickles, onions, tomato \$13

Golden Circle Burger mushrooms and swiss \$13

Tennessean Burger

bbq sauce, bacon, cheddar, lettuce, tomato, pickles, and onions \$15

Blue Suede Burger onion strings and blue cheese crumbles \$13

Rockabilly Burger

jalapeños, pepper jack cheese, lettuce, tomato, pickles, and onions \$13

DESSERTS

Homemade Bread Pudding

this slightly spiced, extra thick pudding, topped with our praline sauce, served with a scoop of ice cream really hits home \$7

Beignets

a NOLA favorite, covered with powdered sugar (2) \$4, (4) \$7, (6) \$9 dipping sauce - strawberry or chocolate \$1

Banana Fosters

fresh sliced bananas, real vanilla ice cream topped with a caramel cinnamon sauce and rum, then we ignite it \$9

PORK & POULTRY

Cajun Chicken

blackened chicken breast topped with a cajun crème sauce, served with two side dishes \$16

Red Beans and Rice

a large portion of our traditional NOLA blend of red beans, bell peppers, onions, celery, ham, grilled chicken and andouille sausage, with rice and topped with green onions \$15

Bourbon Street Chicken

tender grilled chicken breast drizzled with our special bourbon glaze, served with two side dishes \$15

Beale Street Ribs

local favorite! delicious and tender rack of baby-back ribs finished in our sweet bbq sauce, served with two side dishes \$24

Bourbon Street Pork Chop

a delicious 12 oz. marinated porterhouse style pork chop grilled and topped with our bourbon sauce, served with two side items \$21

Chicken Tenders & Fries

hand battered strips of golded fried chicken breast \$13

Funky Chicken

grilled chicken breast topped with ham, bacon, bbq sauce and gooey mozzarella cheese, served with two side dishes \$18

SIDES

Baked Potato, Sweet Potato, Mashed Potatoes, Fries, Mac & Cheese, Maque Choux, Cheesy Grits, Broccoli, Vegetable Kabob, Sautéed Mushrooms, Dirty Rice, Cajun Red Beans, Turnip Greens

SANDWICHES

All sandwiches served with one side item

Redbone's Steak Sandwich

thinly sliced certified angus steak, sautéed peppers & onions, topped with melted mozzarella cheese, served on authentic gambino bread \$15

Funky Chicken

grilled 8 oz. chicken breast topped with bbq sauce, ham, bacon, and gooey mozzarella cheese on a toasted brioche bun \$15

Cajun Chicken

8 oz. blackened chicken breast, served on a toasted brioche bun with lettuce, tomato \$12

PO'BOYS

Served on Gambino bread with lettuce, tomato and remoulade

Shrimp Po'Boy \$14 | Gator Po'Boy \$19

Crawfish Po'Boy \$16 | Catfish Po'Boy \$15

ALL PO'BOYS ARE SERVED WITH ONE SIDE ITEM

KIDS MENU

Ages 10 and under. All kids meals served with fries or applesauce and choice of beverage (no refills).

Chicken Planks \$9

Popcorn Shrimp \$9

Cheese Sticks \$8

SIDE DISHES \$4 EACH

Baked Potato, Sweet Potato, Mashed Potatoes, Fries, Mac & Cheese, Maque Choux, Cheesy Grits, Broccoli, Vegetable Kabob, Sautéed Mushrooms, Dirty Rice, Cajun Red Beans, Turnip Greens

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