



BEACHCLUB
SANDESTIN®

DOWN ON THE BAYOU

APPETIZERS:

ALLIGATOR NACHOS

FRIED TORTILLA TOPPED WITH QUESO BLANCO, SHREDDED CHEDDAR AND BLACKENED ALLIGATOR BITES

POUTINE FRIES

FRIED NEW POTATOES TOPPED WITH SHREDDED MOTZARELLA AND CRAWFISH CREAM SAUCE

MINI CREOLE CRAB BITES

MINI CRAB BITES FRIED IN A BEER BATTER WITH CORN AND PEPPER

MAIN COURSES:

CRAWFISH ETOUFFEE

DELICIOUS CAJUN DISH MADE WITH A TOMATO BASE ROUX, VEGETABLES, AND CRAWFISH

SHRIMP CREOLE

SHRIMP, TOMATOES, BELL PEPPERS, ONIONS AND CELERY. SEASONED WITH CREOLE SPICES

SMOTHERED POTATOES

RUSSET POTATOES SMOTHERED IN BROWN GRAVY WITH VEGGIES

SIDES:

WHITE RICE

CAJUN SEAFOOD RICE

A MIX OF CRAWFISH, SHRIMP AND FISH STEAMED WITH JASMINE WHITE RICE, PEPPERS AND CREOLE SEASONING

FRIED OKRA

CRISPY AND LIGHTLY BREADED OKRA

DESSERT:

STRAWBERRY PRALINE CAKE

WHITE CAKE TOPPED WITH STRAWBERRIES AND A STRAWBERRY PRALINE SAUCE

