

LUNCH

Available Saturday 10am to 3pm and Sunday 8am to 3pm

STARTERS

Voodoo Fondue \$7

Black beans, chorizo, and bell peppers topped with queso fresco. Served with French baguette

Add Blackened Crawfish \$6

Chips & Salsa \$4

Guacamole & Chips \$8

SOUPS & SALADS

Junk Yard Gumbo \$12

Chicken, Andouille sausage, and everything but the Kitchen sink.

Fishbone's House Salad \$7

Red and green leaf lettuce with fresh tomatoes, cucumbers, mushrooms, and Romano cheese & tossed in a raspberry vinaigrette.

Bone's Classic Caesar Salad \$10

With crawfish tail meat and Cajun croutons.

SANDWICHES

Blackened Grouper Po-Boy \$10.50

A traditional "Nawlins" sub dressed with homemade slaw, tomato and a spicy Remoulade sauce on a ciabatta bun. Served with fries.

Traditional Cuban \$10.50

Shredded roasted pork, ham, Swiss cheese, pickles, mustard. Served on a crisp, pressed ciabatta bread. Served with fries.

Muffalotta \$13.45

Baked salami, ham, and provolone. Topped with olive tapenade and served on ciabatta bun. Served with fries.

ENTRÉES

Bare "Bones" Burrito Bowls \$12

Choice of Blackened Grouper, Pork Carnitas, or Chicken in a bowl with Mexican rice, beans, shredded lettuce, pico de gallo, guacamole, queso fresco. Drizzled with tomatillo salsa.

Tacos \$9.95

Two soft corn tortillas filled your choice of Blackened Grouper, Pork Carnitas, or Chicken with shredded cabbage and pico de gallo. Topped with chipotle cream sauce and queso fresco. Served with rice and beans.

Shrimp Burrito \$12

Blackened Shrimp in a flour tortilla with Mexican rice, beans, shredded lettuce, pico de gallo, guacamole, queso fresco. Drizzled with tomatillo salsa.

Quesadilla

Pork \$10.50

Chicken \$10.75

Served with pico de gallo and guacamole.

Roasted Enchiladas \$12

Pork or Chicken

Two roasted enchiladas, smothered in a tangy fresh roasted tomatillo sauce and topped with queso fresco. Served with rice and beans.

Ragin' Cajun Pasta \$13

Shrimp, chicken, and Andouille sausage tossed with fresh mushrooms and tomatoes in a spicy cream sauce with spaghetti pasta.

Jambalaya Ya-Ya \$13

The grandad of all cajun dishes. A mixture of shrimp, Andouille sausage, chicken, Tasso ham, and crawfish tail meat in a rich broth served over steamed white rice.

Shrimp & Crawfish Ravioli \$15

Handmade ravioli stuffed with Mascarpone cheese, shrimp, crawfish tail meat, spinach, and mushrooms. Served with a chipotle beurre blanc and spinach chiffonade.

BREAKFAST SPECIALTIES

Available Saturday 10am to 3pm and Sunday 8am to 3pm

Nagawicka Weed Bed \$13

Stack of three eggs any style, crispy hash browns, sausage patties, Andouille sausage, cheddar cheese, & spicy hollandaise sauce.

Coconut French Toast \$9

Topped with pineapple & mango relish & toasted coconut.

2K Sandwich \$9.50

Everything Bagel filled with Hashbrowns, Breakfast Sausage, Pepper jack Cheese, and an Egg served any style. Served with Seasonal Fresh Fruit.

Egg & Chorizo Tacos \$10

Spicy chorizo sausage, scrambled eggs, topped with roasted salsa, queso fresco, & avocado with corn tortillas. Served with chorizo bacon black beans & rice.

Shrimp & Grits \$13

Blackened shrimp over bacon, cheddar, & jalapeño grits. Served with two eggs any style.

Hangover Burger \$12

1/2 lb Angus Burger, over easy egg, roasted jalapeño, haystack crispy onions, smoked Gouda, & beer cheese sauce. Served with french fries.

Chicken & Waffles \$12

Two waffles topped with southern chicken tenders, drizzled with maple syrup.

Chilaquiles with Chorizo \$9

Two eggs any style served over tortilla chips, green salsa, queso fresco, avocado, & pickled radish.

Loco Burrito \$10

Large flour tortilla filled with scrambled eggs, sausage, bacon, hash browns, avocado, pico de gallo, & queso fresco. Served with a side of sour cream & tomatillo sauce.

Blackened Crab Cake Benedict \$14

Blackened crab cakes on English muffins with poached eggs & spicy hollandaise. Served with seasoned potatoes.

BOWLS

Cajun Bowl \$11.50

Two eggs any style over seasoned potatoes, Andouille sausage, onions, peppers & green onions.

Chicken Hash Bowl \$11.50

Two eggs any style over seasoned potatoes mixed with chicken, bacon, onions, peppers, & garlic, topped with cheddar cheese.

Mexican Bowl \$11

Two eggs any style over seasoned potatoes, spicy chorizo, queso fresco, onions, & tomatillo sauce.

THE BASICS

Eggs

Served with sausage patties or bacon and seasoned potatoes

One egg \$8

Two eggs \$9

Three eggs \$10

Pancakes \$7.50

Served with sausage patties or bacon.

Waffles \$9

Served with fresh strawberries and whipped cream.

OMELETS

Served with seasoned potatoes

Ragin' Cajun Omelet \$12

Andouille sausage, chicken, shrimp, mushrooms tomatoes & a spicy cream sauce.

Denver Omelet \$9.50

Ham, peppers & American cheese.

Vegetarian Omelet \$9

Spinach, peppers, mushrooms, tomatoes, onions & provolone cheese.

Blackened Crawfish Omelet \$13

Blackened crawfish, green onions & mushrooms.

Build Your own Omelet \$11- choice of-

- 1 Meat- sausage, Andouille, Chorizo, or bacon
- 3 Veggies-spinach, mushroom, tomato, pepper
- 1 Cheese- American, provolone, or pepper jack

SIDES

Sausage patties \$3

Seasoned potatoes \$2.50

One Egg \$1.75

Rice and beans \$3

Spinach \$2.50

Andouille sausage \$2.50

Hash browns \$2.50

Two Eggs \$2.75

House vegetable \$3

Mushrooms \$2

Bacon \$3

Fresh strawberries \$4

Multigrain Toast \$1.50

Peppers \$3