

★ SNAKS & APPS

B'Z BOUDIN BALLZ 6.99

rice, pork, chicken, garlic, poblano pepper, rolled, hand battered & deep fried & drizzled w/ breaux sauce

total of (3) ballz
stuffed w/ pepper jack cheese (PIC) 7.75

SMOKED BOUDIN LINK 3.75
traditional hickory smoked boudin link

SHRIMP COCKTAIL 11.99

(6) gulf shrimp w/ our house made cocktail sauce

GATOR SNACK 7.99

hand breaded fried gator and breaux sauce for dippin'

OYSTER SNACK 12.99

(6) oysters with your choice of cocktail, breaux sauce or tarter

CRAWFISH PIE 4.50

MEAT PIE 3.99

SINGLE BOUDIN BALL 2.50 w/PIC
2.75

FRIES

SLAP YA DADDY FRIES 5.99

cajun seasonings, shaved & grated parmesan cheese, breaux sauce, w/ green onion garnish

SLAP YA DADDY "HARDER" FRIES 12.99

(SYD) fries topped with crawfish étouffée, our house slaw & garnished w/ green onion

THE DIRTY "BERTY" 13.99

(SYD) fries topped w/ crawfish étouffée, red beans, chicken & andouille sausage (from gumbo) & garnished w/ green onion

CAJUN FRIES 3.59

caiyenne ketchup +.50 el nino ranch +.50

PO-BOY'S

CASPER (CHICKEN) PO-BOY 10.99

breaux battered chicken strips, lettuce, pickle, ghost pepper cheese, breaux sauce spread w/ cajun fries

THE LAFAYETTE (SHRIMP) PO-BOY 12.99

breaux battered gulf shrimp, lettuce, tomato, breaux sauce spread w/ cajun fries

CAT-PAPPY PO-BOY (CATFISH) 11.50

breaux battered catfish, house slaw, tomato, breaux sauce spread w/ cajun fries

OYSTER PO-BOY 12.99

breaux battered oysters, lettuce, tomato, breaux sauce spread w/ cajun fries

LETTUCE PRAY (SALAD)

chicken 10.99 shrimp 12.99

your choice of fried, blackened or sautéed shrimp or chicken on a bed of crisp iceberg lettuce w/ green olives, tomatoes, shaved & grated parmesan, garnished w/ green onion & served with our house made dressin'

*because of kitchen limitations blackened and sautéed options are not available after 5pm Friday & All day Saturday



Linney Breaux's

cajun eatery

DAT GOOD STUFF

RED BEANS & RICE 7.99

white rice, red beans, diced andouille sausage, garnished w/ green onion'

CHICKEN & ANDOUILLE SAUSAGE GUMBO 11.99

dark roux, white rice, chicken & andouille sausage, garnished w/ green onion'
BREAD FOR DIPPIN' +1.00

SHRIMP PLATTA 12.99

(7) breaux battered gulf shrimp w/ cajun fries and breaux sauce for dippin'

CRAWFISH ÉTOUFFÉE 13.99

blonde roux, white rice, crawfish tails sautéed in the cajun holy trinity, garnished with green onion

BREAD FOR DIPPIN' +1.00

SMOTHERED CAT-DADDY 15.99

breaux battered catfish on a bed of long and fancy white rice smothered w/ crawfish étouffée and garnished with green onion'
EXTRA CATFISH FILET +3.25

COMBEAUX

CAT-PAPPY PLATTA 12.99

(2) breaux battered catfish, w/ cajun fries, house slaw, w/ breaux & tarter sauce for dippin'

XTRA CATFISH FILET +2.75

ALL DAT SEAFOOD COMBEAUX 19.99 (4) shrimp (1) catfish (3) oysters

includes house slaw, cajun fries w/ breaux sauce or cocktail for dippin'

MARDI GRAS 17.99

crawfish étouffée, cup of chicken & sausage gumbo, house slaw, (1) b'z boudin ball

BOUDIN CHOICES: REG B BALL, PIC B BALL OR 1/2 SMOKED BOUDIN LINK

SEAFOOD DINNER COMBEAUX 15.99

(2) breaux battered catfish, (4) gulf shrimp, w/ cajun fries, our house slaw w/ tarter & breaux sauce for dippin'

GATOR PLATTA 18.99

hand breaded fried gator, house slaw, cajun fries and breaux sauce for dippin'

OYSTER PLATTA COMBEAUX'S (6) oysters 14.99 / (3) oysters (1) catfish 12.99 / (3) oysters (4) shrimp 15.99

all breaux hand battered w/signature house slaw, cajun fries, breaux or cocktail sauce for dippin'

★ BOILS

THU & FRI 5-9 / SAT 11-9

#1 CRAB BOIL MKT

(1) crab cluster, corn, andouille sausage, red potatoes, celery, breaux & butter sauce for dippin'

#2 CRAB & SHRIMP BOIL MKT

(1) crab cluster & (1/2 lb) shrimp w/ corn, andouille sausage, red potatoes, celery, breaux & butter sauce for dippin'

#3 CRAB & SHRIMP BOIL MKT

(2) crab clusters & (1/2 lb) shrimp w/ corn, andouille sausage, red potatoes, celery, breaux & butter sauce for dippin'

#4 CRAB & SHRIMP BOIL (BREAU'S BIG BOIL FOR 2 PEOPLE) MKT

(2) crab clusters & (1 lb) shrimp w/ double corn, andouille sausage, red potatoes, celery, breaux & butter sauce for dippin'

SHRIMP BOIL MKT

(1/2 lb) shrimp w/ corn, andouille sausage, red potatoes, celery, breaux sauce for dippin'

CRAWFISH BOIL / CRAWFISH PER POUND (SEASONAL) MKT

(2 lb) of Louisiana Crawfish w/ (1) corn & (2) potatoes & breaux sauce for dippin'

extra sausage \$2, corn, \$1, potatoes \$2 Applies to all boils

LUNCH



TUE-FRI 11-3
NOT AVAILABLE ON SATURDAY

DAILY FEATURES

**SUBJECT TO CHANGE*

BOUDIN BALL PLATTA 8.50

(2) boudin ballz, w/ cajun fries & breaux sauce for dippin'
SUB SMOKED LINK FOR BALLZ
+1.00 FOR PJC

CAT-PAPPY JR 9.99

(2) breaux battered catfish w/ cajun fries & our house made tater sauce

LUNCH SEAFOOD COMBEAUX 10.50

(1) breaux battered catfish filet, (3) breaux battered gulf shrimp w/ cajun fries & breaux sauce for dippin'

1/2 SHRIMP PO-BOY & CAJUN FRIES 9.99

breaux battered gulf shrimp, lettuce, tomato, breaux sauce spread w/ cajun fries
NO FRIES SUB + 2.50 RED BEANS + 3.50 GUMBO+ 4.50 ÉTOUFFÉE

1/2 CATFISH PO-BOY & CAJUN FRIES 9.99

breaux battered catfish, house slaw, tomato, breaux sauce spread w/ cajun fries
NO FRIES SUB + 2.50 RED BEANS + 3.50 GUMBO+ 4.50 ÉTOUFFÉE

WEDNESDAY :: SHRIMP N CHEESY GRITS 12.99

sautéed gulf shrimp served over bacon garlic cheddar cheese grits smothered in a smoked gouda cheese sauce & garnished with green onion

THURSDAY :: SHRIMP VICTORIA 13.99

sautéed gulf shrimp in a garlic, olive oil, white parmesan cream sauce served over a thin spaghetti pasta and garnished with shaved parmesan & fresh basil

FRIDAY :: THE DIRTY CAT 12.50

Filet of blackened catfish with Cajun seasonings served on a bed of dirty rice and smothered with a smoked Gouda & bacon cheese sauce, garnish with green onion and lemon wedge



FRY UPGRADES & SUBS

(S'YD)= slap ya daddy 3.50 (S'YDH)= slap ya daddy harder 4.50 (db)= dirty berty 5
sub fries for :: red beans, gumbo or etouffee 2.50/3.50 /4.50



B'Z BOUDIN BALLZ



LETTUCE PRAY



SMOTHERED CAT-DADDY



À LA CARTE

HOUSE SLAW	3.50 small	5.99 large
SMALL SALAD		3.50
CUP OF RED BEANS & RICE		4.99
CUP OF GUMBO		5.99
CUP OF CRAWFISH ÉTOUFFÉE		6.99
SINGLE BOUDIN BALL	Reg 2.50	W/PJC 2.75
CAJUN FRIES		3.59
SINGLE FRIED SHRIMP		1.50
SINGLE CATFISH		3.25
SINGLE OYSTER		2.50
FRENCH BREAD		1.00
RICE		1.99

BEER

FOR FULL LIST ASK YOUR SERVER FOR COCKTAIL & BEER MENU

LOUISIANA & CRAFT 5.75

ABITA PURPLE HAZE
ABITA ANDY GATOR
ABITA STRAWBERRY
ROUGHTAIL (ERWO) IPA
STONECLOUD CHUG NORRIS
ANTHEM BLONDE ONE

IMPORT 4.75

STELLA, CORONA, MODELO,
DOS EQUIS AMBER

DOMESTIC 3.75

BUD LIGHT, BUDWEISER,
MICHELOB ULTRA,
& COORS LIGHT, MILLER LIGHT

DRANKS

ALL DRANKS 2.99
FREE REFILLS

COKE, DIET COKE, DR. PEPPER,
DIET DP, LEMONADE, SPRITE

LUZIANNE TEA
SWEET & UNSWEET

BOTTLED

ROOT BEER
2.99

ICELANDIC WATER
2.99
PH BALANCED

DESSERTS

RED VELVET CAKE 4.99

KENTUCKY BOURBON PECAN
PIE WITH WHIP CREAM 4.99

BUTTER SPICED RUM
CINNAMON CAKE 4.99

KIDDOS

HAND BATTERED CHICKEN STRIPS
W/ SEASONED FRIES 7.50

CORN DOG W/ SEASONED FRIES 4.99

LINNEY BREAU'S CAJUN EATERY
1716 S MUSKOGEE AVE (918) 708-9461
TAHLEQUAH, OK

Since 2015

★
DRANKS



BREWS

KIK'N CAJUN MULE

Bayou Rum, ginger beer, lime juice, simple syrup, cayenne pepper, and a lime wedge, served in a copper mug 8.00

BOUDREAUX'S BLOODY MARY

Our take on a Louisiana Fav! Tito's Vodka, house-made Bloody Mix, olive, celery, boiled shrimp, bacon, lime and seasoned rim. 11.00

HURRICANE LINNEY

It's the classic N.O. Hurricane Linney blowing right into Quah town. Watch out ya'll it's a whirlwind of flava! 10.00

SHOUT 2 L.I. (LOUISIANA ICED TEA) :)

Get L.I.T. with dis mix of Tito's, Bacardi, Bombay, Trip Sec, Sour & Coke. 7.50

GATOR JUICE

This omery gator bites just the way we likey. Our take on the liquid green w/ Louisiana bayou spiced rum, midori, and pineapple. 7.50

BLUE BAYOU

Tito's, Blue Curacao, and Lemonade combine in this delicious cocktail that is bluer than the bright blue sky. 7.50

SAZA-TEE

Our Luzianne tea kicked up a notch with N.O. Sazerac whiskey, peach schnapps & a twist of lemon. So good you'll wanna buy a jug to take home! 7.50

TOOT TOOT MAMA

In the famous words of Coach Cline "what mamma don't know won't hurt her!" Malibu & Capt. Morgan's Rum, OJ, Pineapple, and Grenadine. 7.50

PIRO'S MARGARITO

Patron silver blanco, Grand Marnier, Agave syrup, OJ, fresh-squeezed lime juice, salted rim. 12.00

OLD FASHIONED?

Dat iz the question?, your choice of Sazerac (N.O.) Rye, Bulleit Bourbon or Rye in this perfected old fashioned. 9.00

SMOKEY OLD FASHIONED

Your pick of Bulleit Bourbon or Rye whiskey and we smoke it out with wood chips that takes this Old Fashioned to another level of tastiness. 9.00

ANEJO OLD FASHIONED

Bringin' life to an old friend! Our top shelf premium Casa Amigos Anejo, & Mezcal combined to perfection in our Latin version of The Old Fashioned. 14.00

BOULEVARDIER "BOOL-A-VARD-EE-A"

A drink for the man about town, the Boulevardier combines Bulleit Rye, Campari, & Sweet Vermouth in this classic cocktail that is boozy, bitter, and sweet all at once. 13.00

RUSSIAN ROUGAROU

Screwball peanut butter whiskey and Kahlua combine perfectly with half & half in the Rougarou (Louisiana Monsta) pairs great w/ dessert 7.50

LOUISIANA

ALL CRAFT 5.75

ABITA

Andy Gator: ABV 8%

Purple Haze: ABV 4.8%

Strawberry Lager: 4.2%

OKLAHOMA

STONECLOUD

Chug Norris Mosaic Pale Ale: ABV 5%

Havana Affair Pilsner: ABV 4.6%

ROUGHTAIL

Every Thing Ryhmes With Orange IPA: ABV 8%

ANTHEM

Golden One: ABV 7%

PRAIRE

Slush Sour: ABV 6.1%

OREGON

ROGUE

Batsquatch Hazy IPA: ABV 6.7%

DOMESTIC & IMPORTS

DOMESTIC: 3.85 / IMPORT: 4.75

Budweiser / Bud Light / Michelob Ultra /

Miller Light / Coors Light / Stella / Corona / Modelo /

Sierra Nevada "Hazy Little Thing" / Dos Equis Amber

Especial / Ace Honey Apple Cider / Guinness

★ **TURN OVER
FOR FULL SPIRIT
LIST**

**NOT SEEING YOUR FAVORITE DRINK? CHECK WITH
YOUR SERVER TO CREATE WHATEVER YOU ARE
THIRSTY FOR FROM OUR FULL BAR**



WHISKEY

BASIL HAYDENS
BULLEIT BOURBON
BULLEIT RYE
CROWN ROYAL
ELIJAH CRAIG
JACK DANIELS
JAMESON
JIM BEAM
MAKERS MARK
SAZERAC (HOUSE)
SCREWBALL
WHISTLE PIG
WOODFORD RESERVE

TEQUILA

818 BLANCO
CASAMIGOS ANEJO
CASAMIGOS MEZCAL
CASAMIGOS REPOSADO
DON JULIO BLANCO
ESPOLON (HOUSE)
ILLEGAL MEZCAL
PATRON ANEJO
PATRON SILVER BLANCO



VODKA

BELVEDERE
GREY GOOSE
KETTLE ONE
TITO'S (HOUSE)

GIN

BOMBAY SAPHIRRE (HOUSE)
HENDRIX

RUM

BACARDI
BAYOU RESERVE
BAYOU SPICED RUM (HOUSE)
CAPTAIN MORGAN'S
MALIBU