

Garden Tini

Cucumber Lime Vodka, Fresh lime juice, & simple syrup Optional: Seasoned Rim

Salty Watermelon

Fresh Watermelon Vodka, lime juice, sweet sour mix, simple syrup, & salt on rim

Blueberry Lemon Drop

Muddled Blueberries, Blueberry Vodka, fresh lemon juice & simple syrup

Chocolate Martini

Vodka, cream de cocoa, chocolate liqueur with a chocolate drizzle

Cosmo

Single Serve

Vodka, Triple Sec, Lime juice, & Cranberry juice

O PROOF MOCKTAILS



- Berry Mule
- Hurricane
- Berry Lemonade

WINE&DINE

Blueberry, Strawberry and/or Raspberry

Orange, Pineapple, Cranberry,

PINOT NOIR Canyon Road La Crema Meiomi

CABERNET SAUVIGNON

Canyon Road 14 Hands Simi Sonoma County Josh

> MERLOT Canyon Road 14 Hands

OTHER REDS Antigal Uno Malbec (Bottle Only)

> **PINOT GRIGIO** Canyon Road Santa Margarita

CHARDONNAY

Canyon Road Kenall-Jackson William Hill Central Coast

OTHER WHITES

Canyon Road, Moscato Canyon Road, White Zinfandel Clean Slate, Riesling White Haven, Sauvignon Blanc

> **ROSÉ** Prophecy, France

CHAMPAGNE Lamarca Prosecco (Split)



Ask about our weekly drink specials!

Cadillac Margarita Tequila, Cointreau, Margarita Mix, Topped with Grand Marnier

House Margarita Tequila, Triple Sec, Margarita Mix Salt on Rim

Watermelon Basil \$10 House Tequila, Watermelon Liquor, Fresh Basil & Lime Margarita Mix

Naked Cocorita Coconut Tequila agave nectar, & fresh lime juice

Blueberry Whiskey Buck Muddled Blueberries, Whiskey, simple syrup, lemon **Moscow Mule** Lime Vodka & Ginger Beer Sugar Free Available

Old Fashion Your choice of whiskey or bourbon. Price depends on alcohol

Bloody Mary Your choice of Vodka

Hot Maria Bloody Mary mix with Jalapeño Tequila

Hurricane Coatney Spiced Rum, Satsuma

Rum & Silver Rum, Orange Juice, Pineapple Juice, Lime Juice, Grenadine, and Simple syrup



Abita Amber, Heineken, Blue Moon, Michelob Ultra, Budlight, Michelob Gold, Budweiser, Miller Light, Budweiser Select 55, Coors Light, O'Douls, Corona, Stella Artois, DosEquis XX, Yuengling, Guinness

ASK YOUR SERVER FOR SEASONAL BEERS & CURRENT DRAFT OPTIONS.

A 4% discount will be applied if you pay cash

ENTREES

Served with 2 sides of your choice.

Cajun Fish Platter \$18.71 fried | grilled | blackened **G**

Shrimp Platter \$19.75 fried | grilled | blackened

Stuffed Fish Savoy \$30.15 grilled fish fillet - stuffed with crab - topped with crab portabella brie

Coatney's Crabcakes \$25.00 two baked crab cakes topped with crab portabella brie

Blackened Tilapia \$23.91

blackened tilapia fillet topped with grilled shrimp & basil cream sauce

Pork Ribeye \$20.79

grilled to perfection G

Grilled Ribeye MKT grilled to perfection G

Filet Mignon MKT grilled to perfection G

Blackened Tacos \$19.75 Choose fish or shrimp. topped with spicy ranch - avocado - angel hair cabbage - cilantro Served with choice of fries

Craw-Fish Breaux

Bridge \$25.43 golden fried fish fillet topped with crawfish étouffée

Crawfish Étouffée \$22.43 served with potato salad & bread roll

Hamburger Steak \$17.67 Homemade Hamburger Steak topped with grilled onions, mushrooms, brown gravy add pepperjack cheese \$1.03

' 20% Gratuity is added for parties of 6 or more.

Make Gluten Free = G



CLASSICS

6" <u>10</u>" <u>1</u>4"

Margherita\$8.83\$12.99\$20.27roasted garlic sauce - mozzarella - romatomato - fresh basil - balsamic

Bianca \$9.87 \$15.07 \$22.35 roasted garlic sauce - mozzarella - spinach - mushroom - sun-dried tomato

Veggie\$9.87\$15.07\$22.35pesto sauce - mozzarella - feta - artichoke -
spinach - mushroom - green & red onion

BBQ Chicken \$10.91 \$16.11 \$22.35 bbq sauce - mozzarella - grilled chicken red onion

Ragin' Cajun\$12.99\$18.19\$25.99pepper jack - shrimp - tasso - smokedchaurice - bell pepper - tomato

Steakhouse \$12.99 \$18.19 \$25.99 roasted garlic sauce - mozzarella - parmesan - steak - mushroom caramelized onion

Caveman\$12.99\$18.19\$25.99beef - pork sausage - italian sausage -
applewood bacon - chaurice

Bayou Blast \$12.99 \$18.19 \$25.99 cheddar - alligator sausage - tasso - shrimp - crawfish (seasonal) - jalapeño - onion

Sweet + Spicy \$10.87 \$16.07 \$23.35 pepperoni - jalapeños - homemade cane syrup vinaigrette drizzle

CUSTOM BUILDS 6" 10" 14"

Specialty Sauce \$6.75 \$10.91 \$15.59 bbq - pesto - roasted garlic

Toppings\$1.03\$2.07\$3.63extra cheese - parmesan - cheddar - fetapepper jack - artichoketomato - jalapeño - red onion - yellowonion - banana pepper - green onionmushroom - spinach - bell pepperpineapple - black olive - green olivepepperoni - canadian bacon - ham - beefapplewood bacon - italian sausage

Specialty Toppings \$3.11 \$4.67 \$6.75 roasted garlic - caramelized onion sun-dried tomato - fresh basil - fresh mozzarella - grilled chicken - tasso smoked pork sausage - steak - crawfish crab - smoked chaurice - fresh alligator sausage - shrimp

SUB 10" CAULIFLOUR CRUST G

A 4% discount will be applied if you pay cash

F O @BUCKANDJOHNNYS



Served with house side salad. Upgrade to Spinach Salad \$2

Chicken Atchafalaya \$19.23 fried | grilled | blackened boneless chicken topped with pepper jack grilled onions - sautéed in a cream sauce - mushrooms - tasso - diced tomato served over angel hair

Spicy Scampi \$24.95

bacon garlic butter - shrimp tasso - smoked chaurice jalapeño - served over penne

Alfredo Over Fettuccine

\$14.55 rich creamy alfredo sauce over fettuccine chicken \$5.71 | shrimp \$6.75 fried | grilled | blackened

Spaghetti with Meat

Sauce \$14.55 smothered Italian meat sauce served with angel hair noodles **add** Italian sausage \$3.12 meatballs \$3.63 chicken \$5.71 shrimp \$6.75

Seafood Pasta \$ 25.99 shrimp - crab - crawfish (seasonal) - tossed in a spicy cream sauce served over penne

Pasta Cecilia \$25.47 shrimp - crabmeat - crawfish (seasonal) - spinach - mushroom - sun-dried tomato - served with a sherry cream sauce over penne

Pasta Breaux Bridge \$24.95 chicken - tasso - cream sauce served over penne

SIDES

LOADED MASH POTATO \$3.11 SWEET POTATO FRIES \$4.15 ROASTED POTATOES \$2.07 POTATO SALAD \$3.11 BREAD ROLL \$1.03 VEGGIES \$2.07 G FRENCH FRIES \$3.11 House \$3.64 Caesar Salad \$5.19 Make Gluten Free = G



STARTERS

Praline Chicken \$10.39 boneless chicken fried golden brown and hand tossed in our famous praline sauce. Served with ranch dressing

Eggplant Fries \$10.39 sliced eggplant - fried golden brown - served with marinara & topped with parmesan

Swamp Sticks \$9.35 garlic cheese sticks - served with ranch or marinara

Hot Wings \$12.47 wings coated in Tangy Barbecue Sauce served with ranch or bleu cheese **G**

Garlic Bites \$9.47 bite size garlic bread served with marinara

Spinach & Artichoke Dip \$12.47

topped with cheddar cheese served with homemade tortilla chips

Quesadilla Shrimp \$18.67 | Chicken \$15.59

Bread & Oil \$8.31 baked ciabatta - sliced and served with olive oil & spices

Stuffed Fried Mushrooms \$14.55

mushrooms stuffed with seafood stuffing served with ranch

Caprese \$11.43 vine-ripened tomato - fresh mozzarella basil - olive oil - balsamic reduction

Cajun Fried Fish Bites \$12.47

served with tartar sauce

Cup of Crawfish Étouffée \$11.43

crawfish smothered in rich creamy étouffée sauce - served with white rice

Johnny's Drunken Shrimp \$12.47

half dozen fresh gulf shrimp fried golden brown and tossed in our famous praline sauce. Served with ranch dressing.

Appetizer Sampler \$26.99

catfish bites - stuffed mushrooms - drunken shrimp - praline chicken - hot wings served with ranch

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All shrimp dishes are served with Louisiana Gulf Shrimp and all crawfish are Louisiana Crawfish Tails



HOMEMADE DRESSINGS Ranch, Honey Mustard, Cane Syrup Vinaigrette, Caesar **OTHER** Italian, Balsamic Vinaigrette, Thousand Island, Bleu Cheese, Sesame Vinaigrette, French

Caesar Salad \$11.43 romaine - croutons - tomato parmesan - garlic caesar dressing chicken \$5.71 | shrimp \$6.75 | tuna \$11.99

Spinach Salad \$14.55

spinach - mushroom - red onion feta - candied walnuts - tossed in cane syrup vinaigrette chicken \$5.71 | shrimp \$6.75 | tuna \$12.47 **G**

Protein Cobb Salad \$21.79

spring mix - spinach | fried, blackened or grilled | shrimp chicken - crawfish (seasonal) - tomato - avocado - applewood bacon - egg- cheddar - creole honey mustard **G**

Grilled Tuna Salad \$22.35

tomato - mushroom - black olives - parmesan - sesame vinaigrette cooked to order ${\ensuremath{G}}$

Chicken Shawarma Greek Salad \$18.40

Chicken Shawarma, Black Olives, Tomatoes, Bell Peppers, Purple Onions, Cucumbers, & Feta Cheese on Romaine with Kalamata Vinaigrette **G**

Grilled Salmon Salad \$25.99

Grilled Salmon with Red Onions, Cherry Tomatoes, Black Olives, Cucumbers, Red Peppers and Balsamic Vinaigrette on Romaine **G**

SOUPS

A variety of frozen soups & gumbos are available for purchase. Ask your server for details.

Zydeco Gumbo

Chef Tony's award-winning chicken & sausage gumbo served with white rice. Make it a bowl and we'll add a side of potato salad! cup \$10.39 | bowl \$14.03

Seafood Gumbo

crab, shrimp & crawfish - served with white rice. Make it a bowl and we'll add a side of potato salad! cup \$11.43 | bowl \$15.07

Crab Portabella Brie rich & creamy fan-favorite cup \$11.43 | bowl \$15.07

HANDHELDS

Served with your choice of french fries or sweet potato fries.

Praline Wrap

fried or grilled | spinach, mushroom, red onion, feta, candied walnuts, cane syrup vinaigrette, tomato basil wrap chicken \$16.63 | shrimp \$18.71

Caesar Wrap

fried, blackened or grilled romaine, croutons, tomato, parmesan, garlic caesar dressing, tomato basil wrap chicken \$16.63 | shrimp \$18.71 **Club Sandwich** \$15.59 ham, turkey, bacon, lettuce, tomatoes and mayonnaise stacked high

between texas toast

B&J Cheeseburger \$14.55

homemade hamburger patty topped with grilled onions, mushrooms, cheddar served on a jalapeño bun with lettuce, tomatoes, mayonnaise, & pickles