

HAND-CRAFTED, SOUTHERN FARE



OPEN EVERY DAY 11AM TO 2AM

APPETIZERS

SOUTHERN FRIED PICKLES

Breaded pickle chips deep fried and served with our spicy ranch dressing. 5.75

GATOR BITES

Straight from the Bayou, breaded alligator tail meat, fried and served with a creamy Dijon mustard. 9.75

GRILLED SHRIMP

Our perfectly seasoned shrimp, grilled to perfection, and served with creole aioli. 8.75

BBQ BRISKET NACHOS

BBQ brisket on top of tortilla chips covered with queso and cheddar cheese, black bean salsa, jalapenos and sour cream. 10.75

FRIED OYSTERS

Fresh oysters breaded and fried served with tartar and creamy Dijon mustard. 10.25

FRIED CHICKEN TENDERS 6.75

BAYOU SHRIMP

½ LB Fried shrimp tossed in a spicy Thai aioli. 9.75

MINI CRAB POPPERS

Mini crab cakes with cheese and jalapenos. 7.75

WINGS

Carribbean Jerk, Buffalo (Mild or Hot), Teriyaki, BBQ, or Bayou Dry Rub.
6 - \$5.75 • 12 - \$10.75 • 18 - \$15.50 • 24 - \$20

FROM THE GARDEN

Dressings: Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Red Wine Vinaigrette, Sesame Ginger, Italian, 1000 Island, Honey Mustard, and Oil & Vinegar.

GARDEN HOUSE SALAD

Spring mix, tomatoes, onions, mushrooms, cucumbers, garlic croutons, and cheddar cheese, and your choice of dressing. 6.75

CLASSIC CAESAR SALAD

Torn romaine, shaved parmesan cheese, garlic croutons and tomatoes, tossed in a classic Caesar dressing. 6.75

ADD: Grilled or blackened chicken \$4 • Shrimp \$5
Fried oysters or crab cake \$6 • Tuna or salmon \$7.50

CAPRESE SALAD

Fresh mozzarella and tomatoes, topped with a basil pesto and balsamic reduction served over a bed of fresh greens. 7.75

BUFFALO SALAD

Fried chicken or shrimp tossed in buffalo sauce over romaine lettuce with tomatoes, cucumbers, onions, and blue cheese crumbles. 9.75

ASIAN GRILLED TUNA SALAD

Grilled Ahi Tuna on top of mixed greens, carrots, almonds, mandarin oranges and crispy noodles tossed on a sesame ginger dressing. 11.25

COBB SALAD

Romaine lettuce, tomatoes, bacon, egg, avocado, blue cheese crumbles, onions and cheddar cheese topped with a grilled chicken breast. 10.25

HOMEMADE TEXAS STYLE CHILI

Texas style chili (no beans) served with cheddar cheese and sour cream.
Cup 4.75 • Bowl 8.25

SHE CRAB SOUP

Thick and creamy with lots of crab and sherry.
Cup 5.75 • Bowl 9.25

PO' BOYS

Comes dressed with lettuce, tomatoes, sliced pickles and a creole remoulade.

SHRIMP 8.75 • **GREEN TOMATO** 8.75 • **BLACKENED CHICKEN** 8.75 • **GRILLED CHICKEN** 8.75

CATFISH 8.75 • **½ SHRIMP ½ OYSTER*** 9.25 • **OYSTER*** 9.75 • **ALLIGATOR** 9.75

SANDWICHES & WRAPS

BEEF BRISKET SANDWICH

Slow roasted beef brisket with BBQ sauce, crispy onion and tiger dill sauce on a brioche bun. 10.25

REDNECK RUEBEN

Oven roasted turkey with coleslaw, 1,000 islands dressing and Swiss cheese served on our multigrain bread. 9.25

GRILLED PIMENTO CHEESE

Our homemade pimento cheese topped with bacon and tomatoes on our multigrain bread. 8.25

CHICKEN CAESAR WRAP

Sliced chicken breast with romaine lettuce, tomatoes, onions and shredded parmesan cheese with Caesar dressing. 9.25

COBB SALAD WRAP

Grilled chicken, romaine lettuce, tomatoes, bacon, egg, onions, avocado and bleu cheese crumbles and with red wine vinaigrette. 9.75

CRABCAKE SANDWICH

Our homemade crab cake, with lettuce, tomato, a tarragon remoulade served on a brioche roll. 9.75

MUFFULETTA

A New Orleans specialty, properly serve on a muffaletta round with ham, capicola, salami, mortadella and provolone, topped with our olive salad. 10.25

BUFFALO CHICKEN WRAP

Chicken tenders tossed in buffalo sauce with lettuce, tomatoes, blue cheese crumbles and coleslaw. 9.25

TURKEY AVOCADO WRAP

Our sliced turkey breast, with bacon, Swiss, lettuce, tomatoes, sliced avocado, and ranch dressing in a soft tortilla wrap. 9.25

All sandwiches served with your choice of side. \$3.25 sides are a \$1 upcharge.

Wraps: Choose from Whole Wheat, Spinach, or Sundried Tomato wrap.

BURGERS & BIRDS

Choose from our 8oz-seasoned burger or marinated chicken

SOUTHERN PIMENTO & BACON BURGER*

Topped with our homemade pimento cheese and bacon with lettuce, tomatoes and onions. 9.25

SUNRISE BURGER*

Fried egg, BBQ sauce, onion ring, cheddar, bacon and jalapenos with lettuce, tomatoes and onions. 9.75

BUFFALO BLUE CHEESE BURGER*

Blackened and topped buffalo wing sauce and blue cheese crumbles with lettuce, tomatoes and onions. 9.25

CAROLINA BURGER*

Topped with chili, slaw, mustard and onions. 9.25

CREATE YOUR OWN:

Cheddar, American • Blue Cheese • Mozzarella • Swiss • Provolone • Pimento Cheese • Bacon • Chili
Jalapenos • Mushrooms • Fried Egg • BBQ • Fried Onion • Grilled Onions • Avocado • Slaw \$8.00 + \$0.50 / topping

SIDES

HAND CUT FRIES 2.25 • **SWEET POTATO FRIES** 3.25 • **CHIPS & SALSA** 2.25 • **ONION RINGS** 3.25

TATER TOTS 2.25 • **MASHED POTATOES** 3.25 • **PASTA SALAD** 2.25 • **FRIED SPINACH** 3.25

COLE SLAW 2.25 • **RED BEANS & RICE** 3.25 • **SEASONED RICE** 2.25 • **VEGGIE OF THE DAY** 3.25

ENTRÉES

A TASTE OF LOUISIANA

A generous portion of jambalaya, gumbo, and sausage red beans and rice, with your choice of fried shrimp or alligator. 13.75

JAMBALAYA

Chicken, Tasso ham, and Andouille sausage with trinity vegetables and rice.
Cup 6.25 • Bowl 12.25

SAUSAGE, RED BEANS, & RICE

"The staple of the Cajun diet" Red beans, rice and Andouille sausage.
Cup 3.25 • Bowl 8.75

CHICKEN & SAUSAGE GUMBO

Our roux based gumbo with chicken and Andouille sausage, slow cooked and served with seasoned rice. Cup 6.25 • Bowl 10.25 • Add shrimp, catfish and oysters 3.00

CAJUN CATFISH PLATTER

A friendly portion of farm raised catfish dredged in our blend of Cajun spices then fried. Served with fries and coleslaw. 12.25

SEAFOOD PLATTER

A generous portion of our fried catfish, oysters and shrimp served with fries and slaw. 14.75

FRIED OYSTER PLATTER*

Fresh fried oysters served with fries and coleslaw. 14.75

PASTA PRIMAVERA

A vegetarian delight, garlic and olive oil tossed with fresh vegetables and penne pasta. 10.75

JAMBALAYA PASTA

Andouille Sausage, Chicken, and Tasso ham tossed with trinity vegetables in a Cajun cream sauce. 13.75

SHRIMP & GRITS

Fried pimento cheese grit cakes topped with shrimp, sausage, peppers and onions in a seafood broth. 14.75

CRABCAKES

Homemade crab cakes made with lump crab meat and our special blend of spices served with fried spinach, rice, and mixed vegetables. 15.50

RACK OF RIBS

Slow cooked baby back ribs with our famous rub and basted with Cattleman's Honey BBQ sauce served with hand cut fries and coleslaw.
Half 13.75 • Full 18.75

FRIED SHRIMP PLATTER

A hearty portion of our hand battered shrimp fried and served with fries and coleslaw. 12.25

SWEET TOOTH

BANANAS FOSTER

Sautéed bananas in a buttery, bourbon rum sauce, smothered over our homemade bread pudding with ice cream. 6.75

BEIGNETS

Delicately fried sweet dough, served hot and dusted with powdered sugar. 5.75

BOURBON BROWNIE

Our homemade brownie smothered with sautéed pecans and a rich buttery bourbon sauce with ice cream. 6.75

DRINKS

ICED TEA & SODA 2.00

CRANBERRY, PINEAPPLE, & ORANGE JUICE 2.50

ABITA ROOT BEER 2.75

SARANAC GINGER BEER 2.75

COFFEE 2.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

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