

Suzie's Southouse

A Taste of New Orleans Soul

Starters

Fried Salmon Bites

deep fried seasoned
salmon chunks
served w/ lemon garlic
butter sauce - \$14.99

Cajun Crawfish Tails

deep fried crawfish tails, marinated
in cajun seafood seasonings, served
w/ Suzie's Sauce - \$9.99

Hot Wings

naked fried wings dipped in
Chef Suzie's housemade
hot wing sauce - \$8.99



Green Salad

arugula, garden vegetables, dried cranberries
Side Salad: \$5.99

Add Grilled Chicken +\$3.99 Add Fried Shrimp +\$5.99

Entree Salad: \$9.99

Add Grilled Chicken +\$7.99 Add Fried Shrimp +\$11.99

Soulfood Favorites

Served with your choice of one additional regular side item.

Suzie's Fried Chicken

crispy batter fried chicken, seasoned and
marinated with Suzie's special recipe.
served w/ macaroni & cheese
\$14.99



Grandma's Stewed Chicken

marinated in seasonings, slow cooked
in the holy trinity with brown gravy.
served w/ creole jambalaya OR white rice
\$14.99

Backyard BBQ Ribs

half rack, roasted barbecue pork ribs, covered
in Suzie's own special housemade BBQ sauce.
served w/ greens
\$24.99



Smothered Pork Chop

seasoned, smothered until tender in
bell peppers & onions with brown gravy.
served w/ creole jambalaya OR white rice
\$15.99

Regular Sides - \$3.99 Each

Cabbage Mashed Sweet Potatoes
Sauteed Corn Green Beans
Soulhouse Fries Cornbread

Premium Sides - \$5.99 Each

Mac & Cheese
Creole Jambalaya
Greens

Seafood Specialties

Served with your choice of one additional regular side item.

Catfish St. Charles

grilled catfish topped w/Shrimp Creole
served w/Jambalaya or Seasoned Rice
\$24.99



Suzie's Boathouse Platter

southern fried feast of catfish, shrimp, and
salmon bites, hush puppies, soulhouse fries
\$45.99



Fried Seafood Platters

Served with hush puppies, soulhouse fries, and one regular side item.

Fried Fish Platter : \$25.99

Fried Salmon Bites Platter: \$22.99

Fried Shrimp Platter: \$22.99

Mix & Match Pick Two: \$34.99

Signature Pastas

SERVED AFTER 4PM ONLY

Served w/garlic bread

Big Chief Pasta

grilled chicken chunks, seasoned and
simmered in a cajun cream sauce, rotini
\$19.99

Kickin Crawfish Pasta

crawfish tails, seasoned and immersed in a
creamy seafood flavored sauce, rotini
\$19.99

Secondline Pasta

fully peeled shrimp, seasoned and marinated in a
seafood flavored cream sauce, rotini
\$19.99



Desserts

Peachy Bread Pudding

original recipe bread pudding with peaches, rum sauce
\$7.99



Strawberry Shortcake

vanilla cake, strawberry sauce, whipped cream
\$7.99