

801 Riverfront Parkway  
Chattanooga, TN  
37402



ALL PRICING HAS  
TAX INCLUDED.

## PRIMERS

### Roasted Cauliflower 12 *gf*

Whipped Goat Cheese, Olive Oil, Chili Flake, Paprika

### Parkway Wings 14

Choice of Cajun Dry Rub, House Buffalo or  
Citrus Chipotle BBQ

### Gator Bites 12 *gf*

Grilled House Made Gator Sausage, Caramelized Onions,  
Melted Cheese, and Creole Mustard

### House Boudin 12 *gf*

Served in Link Form or Fried Balls

### Crawfish Pies 8

Open Faced Crawfish Pot Pies, 2 Per Order

### Smoked Salmon Cakes 9

House Made Remoulade, Fried Capers, Lemon Wedge

### Pimp My Fries 11

Fries Smothered in Etouffee, Red Beans, or Debris gravy

### Spreads & Breads 4 Each or 4 for 13

House Made Hummus, Smoked Salmon Spread, Pimento  
Cheese, or Whipped Goat Cheese Dip

### G's Nuts 6 *gf*

Cajun Boiled Peanuts Made in House

### Pig Skins 6 *gf*

Fried in house served with remoulade for dipping

### Grandma Parker's Spinach Dip 8 *gf*

Bleu cheese, Duke's Mayo, Red Onion, Fritos® Scoops  
Served Chilled

### Jalapeno Corn Fritters 8

Spicy Honey Mustard

**Liams Leiden-Sliders** - Served Open Faced, Oven Baked

Crawfish Bread: Crawfish Pie Filling,  
Parmesan, Green Onion 10

Debris Sliders: Debris, Horsey Mayo,  
Cheese, Jalapeño, Green Onion 10

### Flat Breads

Diener Bread aka Pimento Cheesy Bread 5

Cajun Chicken, White Sauce, Red Onion, Cheese,  
Crystal Hot Sauce, Green Onion 10

Pepperoni, Sausage, House Marinara, Cheese 10

## GREENS AND SUCH

### House Salad 5/9 *gf*

Melon Patch Farms' Greens, Carrot, Cucumber, Red Onion, Tomato, Crouton Crumble

### Caesar 5/9 *gf*

Romaine, Crouton Crumble, Black Pepper, Parmesan

### Beet Salad 7/12 *gf*

Red and Golden Beets, Melon Patch Greens, Dill Vinaigrette, Goat Cheese, Shallots, Raspberry Reduction

### House Made Dressings *gf*

White Balsamic Vinaigrette, Lemon-Herb Vinaigrette, Ranch, Bleu Cheese, Caesar

Add Grilled Shrimp (8), Steak (8), Chicken (5), Salmon or Redfish (8), Salmon Cakes (8)

## POURHOUSE PO-BOYS

Leidenheimer Bread, Dressed with Lettuce, Tomato, Pickle.

Choice of Remoulade, Duke's Mayo or Tartar Sauce.

Fried Shrimp 12

Fried Oyster 14

1/2 Shrimp / 1/2 Oyster 13

Fried Catfish 12

Roast Beef Debris 13

House Made Gator Sausage 13

Po-Boy of the Month

(see drink menu for description)

\*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

## **PUB GRUB**

With your choice of one side  
\*Sub Etouffee or Gumbo as side\* 1

### **Parkway Burger 11**

Add Cheese 1 Add Bacon 2  
Lettuce, Tomato, Onion, Creole Mustard, Duke's Mayo, Niedlov's Challah Bun

### **Bayou Burger 13**

Crawfish Etouffee, Lettuce, Creole Mustard, Duke's Mayo, Niedlov's Challah Bun

### **Safety Melt 13**

Beef Patty, Horseradish Mayo, Havarti, Aged Cheddar, Sautéed Onion, Sourdough

### **Gulf Red Fish Sandwich 14**

Lettuce, Tomato, Onion, Remoulade, Creole Mustard, Niedlov's Challah Bun

### **Gulf Red Fish Tacos 13**

Grilled or Blackened, Pickled Slaw, Green Onion, Remoulade

### **The P.L.T. 12**

Smoked Portobella, Lettuce, Tomato, Basil Mayo, Sourdough

### **Smoked Salmon Cake Sandwich 14**

Lettuce, Tomato, Onion, Remoulade, Creole Mustard, Niedlov's Challah Bun

## **FLEUR-DELICIOUS FARE**

### **Red Beans and Rice 15 *gf***

### **Crawfish Etouffee with Rice 15**

### **Chicken, Duck and Andouille Gumbo with Rice 15**

### **Springer Mountain 1/2 Chicken 20 *gf***

Oven Roasted, Cajun Dry Rub, Garlic & Herb Compound Butter, with two Sides

### **Redfish 23 *gf***

Grilled/Blackened/Pan Roasted, with two Sides

### **Atlantic Salmon 20 *gf***

Grilled/Blackened/Pan Roasted, with two Sides

### **Gator Sausage and Chicken Pasta 18**

House Made Gator Sausage, Chicken, Green Pepper, Cherry Tomato, Penne, Cajun Alfredo

### **Bistro Tenderloin 23 *gf***

8 oz, House Made Chimichurri, with two Sides

### **Jamba-Sotto 18 *gf***

Jambalaya meets Risotto with Shrimp and Andouille Sausage

## **SIDES 3 for 15**

House Salad **5 *gf***

Caesar Salad **5 *gf***

Steak Fries **6**

Cole Slaw **4 *gf***

Creamed Corn Maque Choux **6**

Pimento Cheese Grits **6 *gf***

Pan Seared Okra **6 *gf***

Featured Side **6**

Cup of Gumbo **6**

Cup of Etouffee **6**

Cup of Red Beans and Rice **6 *gf***

Jamba-Sotto (No Shrimp) **6 *gf***

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