Appetizers and Shared Plates

CHEESE KURTZ
What do you get when real deep-fried Wisconsin cheese curds shock up with the local flavor of the Gulf Coast? The Big Cheesy, of course!

SINNERS’ MOZZ STICKS
Homemade beer-battered mozzarella sticks, fried to a golden brown. Served with marinara sauce.

FRIED ALLIGATOR TAIL
Fresh Louisiana alligator tail with our spicy ranch aioli for dipping.

POPS’ BANGIN’ SHRIMP
Fried popcorn shrimp glazed in a creamy Thai Chili-honey blend. These babies will keep you moving like the buzzing sound of Louis Armstrong all night long.

MAC AND CHEESE BALLS
There’s nothing like this little number. It’s a classic hookup of cheese and macaroni, blended with our homemade cheesy sauce. Then it’s all beer battered and deep fried.

GROWN-UP MAC & CHEESE
A sexy version of the childhood classic with creamy béchamel and sharp cheddar cheese topped with crispy panko topping.

HOT HEAD WINGS
Unlike the notoriously fiery-tempered Madam Kate Townsend, these smokin’ hot wings will go down without a fight—we promise! Served Naked, BBQ, Buffalo or Thai Chili with your choice of ranch or blue cheese.

Homemade Crawfish Pie
Creamy risotto-style rice with crawfish and cheese between two flaky layers of puff pastry.

Soup and Salad

CHICKEN & ANDOUILLE GUMBO CRAWL BOWL
The best gumbo in New Orleans... at least we certainly think so! Served with rice.

CAESAR SALAD
Romaine lettuce tossed in Caesar dressing, topped with Parmesan cheese and croutons.

GARDEN SALAD
Romaine lettuce topped with tomatoes, cucumbers, carrots, cheddar cheese and croutons. Comes with your choice of: Balsamic Vinaigrette, Bleu Cheese, Ranch or Italian.

Oysters
If there’s one thing Storyville’s scantily clad Olivia the Oyster Dancer knew, it was how to make patrons drool. This is why those little numbers “bare” her name. Served by the 1/2 dozen or dozen when available.

Crawfish Boil

Crawfish
Not just a pound, you get a POUND AND A HALF of possibly the best piece of tail you’ve ever had.

Crawfish Platter
Indulge in a POUND AND A HALF of our perfectly seasoned blend of crawfish, potatoes, & Andouille sausage and corn.

Crawfish Sides
All the crawfish platter... minus the crawfish! Comes with two potatoes, two corn on the cob and two pieces of BBQ sausage.

Do Good While Being Bad
Our mission is to raise money to save children and families all over the world. You eat, drink and donate. We match your donation AND give a portion of our profits to our charity (Love Thy Neighbor Foundation). Follow us @SaintsTNF. Soil Deo Gloria!!

S & L NACHOS
Tortilla chips covered in a spicy stadium-style nacho cheese, topped with diced tomatoes and Caju pickled jalapenos. Finished with a dollop of sour cream and salsa.

Sin A Little:
Beef... 3.25
Grilled Chicken... 3.25
Fried Crawfish... 4.25

SINNERS & SINNERS TACOS
Three corn tortillas with your choice of fried or citrus blackened Gulf fish, alligator or shrimp. Served with spring mix and our housemade fresh madero red onion, fire-roasted red bell pepper and tomato salsa. Topped with our Bagnin sauce.

GULF TRIO SAMPLER
Taste of our favorite flavors, all rolled into one dish. Enjoy! a few of our favorites: Crawfish, shrimp with creole, and fried crawfish topped with a crawfish bisque sauce.

Gumbo Poutine
Our signature fries, topped with melted cheese curds and our homemade gumbo.
**Southern Favorites**

MISS LULU’S CLASSIC JAMBALAYA 13.25

As good as any oyster po’boys at Lulu White’s Mahogany Hall, our classic jambalaya has it all – rice, chicken, andouille sausage and many more secret ingredients to make it a truly high-class dish.

SHRIMP AND TASSO PASTA 19.25

We combine sautéed fresh Gulf shrimp and spicy, peppery smoked tasso ham tossed with pasta and finished with a light creamye rose sauce.

**Sandwiches**

All sandwiches include lettuce, tomato, pickle and are served with your choice of fries or creamy coleslaw.

S & S CLASSIC BURGER 12.25

Classy, yet always scores big with the guests, our S & S patty burger will be sure to fill your appetite.

- 2-2-7 BURGER 14.25

Signature S & S Burger, topped with fried cheese curds and BBQ sauce.

GRILLED CHICKEN SANDWICH 12.25

Heaven-sent premium grilled chicken.

BUFFALO CHICKEN SANDWICH 14.25

Breaded chicken, fried, tossed in our homemade buffalo sauce...sure to give this sandwich that extra sinful kick.

Sin A Little:

Gouda Grills can be substituted as a side item on any sandwich...2.25

Cheddar, Swiss or American...1.25

Grilled...2.25

Bacon crumbles...2.25

**Po’Boys**

All Po’ Boys include lettuce, tomato, pickle and are served with your choice of fries or creamy coleslaw.

POPS’ BANGIN’ SHRIMP PO’ BOY 15.25

GATOR TAIL PO’ BOY 17.25

FRIED CATFISH PO’ BOY 15.25

Gouda Grills can be substituted as a side item on any sandwich...2.25

**Desserts**

RED VELVET CHEESECAKE 11.25

Decadent red velvet cake married with a New York-style cheesecake topped with a raspberry rum sauce.

ULTIMATE CHOCOLATE CAKE 9.25

Sinfully rich chocolate collides with a saintly recipe for an experience you won’t forget.

BORDELO BREAD PUDDING 9.25

Deliciously sweet and irresponsibly fluffy, our New Orleans-style bread pudding dripped with caramel whiskey sauce opens the door to new possibilities. Have it just once and we guarantee you’ll come back for more.

FUNNEL FRIES WITH ICE CREAM 9.25

A twist on the New Orleans favorite beignet, our funnel fries are on and drizzled with raspberry rum sauce, lightly sprinkled with powdered sugar and are meant to be shared.

ICE CREAM Nachos 10.25

Homemade tortilla chips with vanilla ice cream drizzled with chocolate, raspberry and caramel sauce, topped with whipped cream and sprinkled with cinnamon sugar.

Sin A Little:

Add Ice Cream to any dessert...2.25

Add Chocolate Sauce...50

**Sides**

GOUDA GRITS 3.25

GREEN BEANS 3.25

BREAD PLATE 4.25

EXTRA SAUCES .50

**Drinks**

COKE, DIET COKE, SPRITE DR. PEPPER, LEMONADE 2.25

TEA 2.25

COFFEE 2.25

JUICE 2.25

Gluten Free

Vegetarian