

appetizers

swamp bake

simmering spinach, artichoke and cheese dip, served with toast and chips 8.99 * add blue crab 3.99 *

buffalo tails

crawdad tails, outta da shell, fried and tossed in **hot sauce from hell**. with bleu cheese dressing! 8.99

fried green tomatoes

with collard greens, mobile relish and cajun mayo 6.99

jr's crabcake

made fresh daily. super lump crabmeat, peppers, onions and jr's secret blend of herbs and spices. topped with a lemon cream sauce. with mobile relish 10.99

chicken tenders

honey mustard "vapor" sauce 7.99

delta dip

black bean dip, with sour cream, cheddar cheese, tomatoes, black olives, red onions. served with blue tortilla chips 6.99

bourbon st. sampler

cup of big daddy's gumbo, mumbo jambalaya and red beans n rice 10.99

southern fried dills

cajun mayo and vapor sauce for dipping 6.99

sweet potato fries

with bourbon butter sauce 4.99

sandwiches

served with ffb sweet potato chips. substitute sweet potato fries or fries 1.99

p-u-l-l-e-d pork

slow roasted, choice of smokey red bbq, **zambo's blueberry habanero**, or carolina-style mustard. drizzled with sour cream. 9.99

burgers and birds

fun on a bun! marinated grilled chicken or ffb secret seasoned burger, served with tomato, lettuce, cajun mayo 'n special fixins

bacon and blues

bacon strips, frizzled onions, 'n house made blue cheese sauce 9.99

country cajun

blackening spice, smokey red bbq sauce, jack cheese, cajun mayo 'n onion crisps 9.99

butt nekkid

build your own signature sandwich? we can do it! with lettuce, tomato and cajun mayo 8.99 *xtras .50 each*

fried shrimp po' boy

5 hand-breaded jumbos on a traditional french quarter hoagie, with lettuce, tomato, and cajun mayo 11.99

new orleans muffuletta

grilled ffb focaccia bread, french quarter olive spread, ham, pepperoni, salami, jack cheese, lettuce, tomato and onion 9.99

big pot creations

big daddy's gumbo

chicken, andouille sausage, okra, peppers 'n onions simmered in traditional dark gravy (hey, it's all about the roux, baby!) over house rice
lunch 6.99 entree 10.99

mumbo jambalaya

chicken, andouille sausage, peppers 'n onions, simmered in tomato broth. over house rice
lunch 6.99 entree 10.99

creamy she-crap bisque

every friday! small 7.99 large 9.99



got the blues?...try the greens!

big house salad

mixed greens, tomato, onion, mushrooms, and house-made croutons 5.99 * take it over the top

almighty caesar

fresh romaine with our house croutons and dressing 6.99 * take it over the top

take it over the top ' with

grilled shrimp 6.99 * crispy crawfish tails 6.99

grilled or batter fried chicken 4.99

blackened salmon 6.99

ffb dressings

honey buttermilk ranch * sweet and sour
bleu cheese * caesar * herb vinaigrette

pecan chicken salad

mixed greens with mandarin oranges, fresh strawberries, shaved red onions and blue cheese crumbles. topped with a pecan encrusted chicken breast drizzled with sweet and sour dressing 11.99

french quarter chicken

roasted chicken chunks, pecans, shredded cheddar, radatore pasta and grapes over mixed greens. sweet and sour dressing 10.99

blue cheese * buffalo tail

spicy crawdad tails, cool greens and even cooler blue cheese dressing. topped with blue cheese crumbles. 11.99

beverages

southern sweet tea * ffb bold and bagged chicory coffee
pepsi * diet pepsi * pink lemonade * sierra mist
dr pepper * mt dew



add a cup of gumbo,
jambalaya, red beans n'
rice, sm caesar or sm
salad for just 3.99

ffb classics

etouffee

the ultimate creole tradition! simmered in a rich louisiana brown gravy and served over ffb house rice your choice: crawfish or shrimp 19.99

red beans and rice platter

slow simmered, with peppers, onions, celery and secret spices. 8 oz. grilled andouille sausage on top 13.99

fat fish blue boil

boiled crawdads, mussels, andouille sausage, shrimp, corn on the cob and red-skinned potatoes 18.99

ffb bbq ribs

slow roasted, choice of smokey red bbq, **zambo's blueberry habanero**, or carolina-style mustard. with candied yams and fresh vegetables with garlic butter
 ◊ half slab 15.99 ◊ add grilled chicken breast 18.99 ◊
 ◊ full slab 23.99 ◊

pasta

crawfish ravioli

sautéed chicken breasts with onions and peppers, tossed with crawfish stuffed ravioli. finished with a parmesan cream sauce 19.99

wild mushroom ravioli

fresh ravioli stuffed with portabella, shitake, button mushrooms and parmesan cheese tossed in a marsala cream sauce 18.99

sister mofos mac n cheese

raditore pasta tossed with andouille sausage and shrimp in a three cheese cream sauce. topped with a cheese crumb topping 15.99

an 18% gratuity will be gratefully added to parties of 8 or more

andouille cheddar grits
sweet potato chips
ffb house rice
hush puppies
candied yams
french fries
fresh vegetables
red beans and rice

Sides
3.99

red-skinned mashers of the day
collard greens with ham shanks
mac n cheese
side caesar

beef ◊ pork ◊ poultry

bayou blackened beef

1ny strip seasoned with ffb cajun spice and grilled. finished with a cabernet sauce. fresh vegetables with garlic butter and red-skinned mashers 23.99

p-u-l-l-e-d pork platter

slow roasted, choice of smokey red bbq, **zambo's blueberry habanero**, or carolina-style mustard. drizzled with sour cream. fresh vegetables with garlic butter and red-skinned mashers 13.99

pecan chicken m...m..m..m glaze

pan-seared and smothered with mama's maker's mark maple glaze. with andouille cheddar grits and fresh vegetables with garlic butter 16.99

southern fried chicken

buttermilk battered breast with peppercorn cream gravy over cornbread. red-skinned mashers and fresh vegetables with garlic butter 14.99

seafood

jr's crabcakes

made fresh daily. super lump crabmeat with peppers, onions and jr's secret blend of herbs and spices, topped with a lemon cream sauce. served with fresh vegetables with garlic butter, ffb house rice, and mobile relish 21.99

alabama shrimp and grits

voted 'best entree' at taste of cleveland! jumbo shrimp simmered in jr's tomato sauce. served over andouille cheddar grits 19.99

blackened pan-seared salmon

watermelon-cucumber salsa, red-skinned mashers and fresh vegetables with garlic butter 20.99

blackened catfish

seasoned with ffb cajun spice. fresh vegetables with garlic butter and house rice 14.99

n'awlins bbq shrimp

10 jumbos simmered in **cajun pepper-butter bbq sauce**, served over ffb rice 19.99

cornbread secret recipe
big 'nuff to share!
3.59

live music! !
50 cent upcharge per item during musical performances

ask your server to spice up any meal! !