

# SIGNATURE DRINKS & MARTINIS

## SHOOTERS

### **OYSTER SHOOTER \$6**

CHILLED SVEDKA CITRON, FRESHLY SHUCKED OYSTER, HOMEMADE BLOODY MARY MIX

### **CINNAMON TOAST CRUNCH \$6**

RUMCHATA AND JACK DANIEL'S FIRE

### **KATRINA \$6**

CRUZAN 151 RUM, O. J., PINEAPPLE, GRENADINE

### **CHERRY BOMB \$5**

OLE SMOKY MOONSHINE CHERRY & GRENADINE

### **HEAVEN'S HURRICANE \$10**

CRUZAN LIGHT, DARK, 151, CITRUS & SPICED RUMS WITH ORANGE, PINEAPPLE, CRANBERRY

### **BAYOU PUNCH \$10**

CRUZAN CITRUS RUM, LEMONADE & GREEN RIVER

### **CAJUN KOOL AID \$9**

OLE SMOKY HUNCH PUNCH MOONSHINE, TRIPLE SEC, LEMONADE, SPRITE

### **CRAWDADDY \$10**

CRUZAN CITRUS RUM, LEMONADE & CRANBERRY

### **VOODOO JUICE \$10**

MALIBU BANANA, CRUZAN CITRUS RUM, FRESH ORANGE, PINEAPPLE, CRANBERRY & LIME JUICE

### **SWAMP WATER \$10**

SVEDKA VODKA, MIDORI MELON LIQUEUR, MALIBU RUM, BLUE CURACAO & PINEAPPLE

### **JIMMY'S 'NEW ORLEANS' BLOODY MARY \$9**

WITH SRIRACHA, CRYSTAL HOT SAUCE & FRESH HORSERADISH

### **BREAKFAST IN A GLASS \$9**

JIMMY'S HOMEMADE BLOODY MARY MIX WITH BACON INFUSED SVEDKA VODKA

### **CAJUN ICED TEA \$10**

OUR VERSION OF THE LONG ISLAND – *DON'T ASK!*

### **DRUNKEN ARNIE \$10**

JEREMIAH WEED SWEET TEA VODKA, ICED TEA AND FRESH SQUEEZED LEMONADE

*TRY A PEACH ARNIE WITH PEACH TEA VODKA!*

### **LOUISIANA LEMONADE \$9**

SVEDKA CITRON, BLUE CURACAO & LEMONADE

### **MINT JULEP \$9**

JIM BEAM BOURBON, MINT SYRUP

### **ST. GERMAIN COCKTAIL \$9**

ST. GERMAIN ELDERFLOWER LIQUEUR, KORBEL CHAMPAGNE AND A SPLASH OF SODA

### **TEXAS MULE \$10**

TITO'S VODKA, GOSLING'S GINGER BEER, LIME  
*(TRY A SKINNY MULE WITH GOSLING'S DIET GINGER BEER)*

### **RUMCHATA ROOT BEER FLOAT \$9**

ABITA BAYOU BOOTLEGGER HARD ROOT BEER, RUMCHATA

### **SAZERAC \$10**

TEMPLETON RYE WHISKEY, PEYCHAUD'S BITTERS, LUCID ABSINTHE

### **PIMM'S CUP \$9**

PIMM'S NO. 1, FRESH LEMONADE, SODA

### **OLD FASHIONED \$10**

WILD TURKEY 101 BOURBON, FEE BROTHERS CHERRY BITTERS, ANGOSTURA BITTERS, SIMPLE SYRUP, LUXARDO CHERRIES

### **THE GREEN FAIRY \$10**

LUCID ABSINTHE, MIDORI MELON, PEACH SCHNAPPS

### **VIEUX CARRE \$10**

TEMPLETON RYE, HENNESSEY VSOP, SWEET VERMOUTH, DOM BENEDICTINE, PEYCHAUDS BITTERS, ANGOSTURA BITTERS

### **RUE ST. CHARLES \$10**

HENDRICK'S GIN, PEYCHAUD'S BITTERS, LIME JUICE, TONIC

## HEAVENLY JUMBO MARTINIS \$10

### **LUCKY SEVEN**

SVEDKA VODKA, PEACH SCHNAPPS & O. J.

### **SOUTHERN LIMEADE**

SMIRNOFF LIME VODKA, FRESH SQUEEZED LEMONADE & LIME JUICE

### **BANANAS FOSTER MARTINI**

VAN GOGH DUTCH CARAMEL & BANANA VODKAS, AMARETTO DI SARONNO AND BAILEY'S

### **CAJUN**

HABANERO INFUSED SVEDKA VODKA, PEPPER SOAKED OLIVES & CHERRY PEPPER

### **DIRTY CAJUN**

HABANERO INFUSED VODKA, BLUE CHEESE STUFFED OLIVES & CHERRY PEPPER

### **MOTHER PUCKER**

SVEDKA VODKA, SOUR APPLE PUCKER & LIME

### **FRENCH QUARTER**

SVEDKA VODKA, CHAMBORD & PINEAPPLE JUICE

### **PERFECT MARTINI**

HENDRICK'S GIN, DRY VERMOUTH

### **POM-TINI**

SVEDKA CITRON, PAMA LIQUEUR, POM JUICE, LEMONADE

### **CORPSE REVIVER No. 2**

ABSINTHE, BOMBAY SAPPHIRE GIN, COINTREAU, LILLET BLANC, LEMON JUICE

### **AVIATION**

AVIATION GIN, LUXARDO MARASCHINO, CRÈME DE VIOLETTE, LEMON, LUXARDO CHERRIES

### **SPA COOLER**

VEEV ACAI SPIRIT, FRESH MINT, CUCUMBER, LIME, SIMPLE SYRUP

### **BEE'S KNEES**

NORTH SHORE GIN, LEMON JUICE, HONEY SYRUP

### **LIMONCELLO**

PALLINI LIMONCELLO, SVEDKA CITRON VODKA, LEMON JUICE, SIMPLE SYRUP, SUGAR RIM

### **VESPER**

HENDRICK'S GIN, ABSOLUT VODKA, LILLET BLANC

### **SIDECAR**

HENNESSEY VSOP, COINTREAU, LEMON, SUGAR RIM

### **MANHATTAN**

KNOB CREEK RYE, SWEET VERMOUTH, ANGOSTURA BITTERS, LUXARDO CHERRY

### **COSMOPOLITAN**

SVEDKA VODKA, COINTREAU, CRANBERRY, LIME

### **PINK SQUIRREL**

GODIVA WHITE CHOCOLATE, CRÈME DE NOYAU, CREAM

### **FLEURTINI**

ST. GERMAIN ELDERFLOWER LIQUEUR, SVEDKA CITRON VODKA, MIONETTO PROSECCO

### **ENVY**

CASAMIGOS BLANCO TEQUILA, BLUE CURACAO, PINEAPPLE

### **MANGO**

ABSOLUT VODKA, MANGO PUREE, GRAPEFRUIT, TRIPLE SEC

### **JIMMY'S RAGIN' CAJUN MARGARITAS \$10**

SAUZA TEQUILA, GRAND MARNIER, TRIPLE SEC ORANGE JUICE AND FRESH LIME JUICE

ALSO TRY: BLACKBERRY, MANGO, RASPBERRY OR STRAWBERRY



# HEAVENLY DINNER SPECIALS

## STARTERS

### BLUE POINT OYSTERS

(ALSO ASK YOUR SERVER ABOUT OUR FEATURED OYSTER SELECTION)

	<u>1/2 DOZEN</u>	<u>DOZEN</u>
<b>ON THE HALF SHELL</b> HOUSEMADE COCKTAIL AND LEMON.....	\$9.99	\$17.99
<b>CHARGRILLED</b> BUTTER, GARLIC, PARMESAN CHEESE AND WHITE WINE ...	\$11.99	\$19.99
<b>ROCKEFELLER</b> FRESH SPINACH, ABSINTHE AND PARMESAN CHEESE .....	\$11.99	\$19.99
<b>OYSTER SHOOTER</b> WITH CHILLED CITRON VODKA AND JIMMY'S BLOODY MARY MIX.....		\$6 EACH

**MINI PO-BOYS**.....4 - \$8.99 .....8 - \$12.99 .....12 - \$16.99  
CHICKEN, SHRIMP, CATFISH, OYSTER OR BBQ PORK

**HONEY-CHIPOTLE RIB TIPS** .....\$10.99  
ONE POUND OF PORK RIB TIPS TOSSED IN HONEY-CHIPOTLE BBQ SAUCE WITH FRIES

**FRIED CALAMARI**.....\$12.99  
SMOKED TOMATO SAUCE, JIMMY'S HOMEMADE OLIVE SALAD AND PARMESAN CHEESE

**CHICKEN VODOO ENCHILADA** .....\$9.99  
VODOO CREAM SAUCE AND FRESH PICO DE GALLO

**ANGRY MUSSELS**.....\$9.99  
ONE POUND OF PRINCE EDWARD ISLAND MUSSELS IN ANGRY SAUCE WITH GRILLED GARLIC BREAD

### NEW ORLEANS PARTY PLATTERS

**MARDI GRAS PLATTER**.....\$27.99  
BBQ RIBS, JAMAICAN JERK CHICKEN WINGS, SHRIMP & ANDOUILLE EGGROLLS, BAYOU JALAPENO CORN BLASTERS, CAJUN CHICKEN BITES AND LOUISIANA CRAB CAKES

**BAYOU PLATTER**.....\$29.99  
LOUISIANA CRAB CAKES, FRIED OYSTERS, CAJUN FRIED CATFISH BITES, FRIED SHRIMP, FRIED CRAWFISH TAILS AND BAYOU JALAPENO CORN BLASTERS

## ENTREES

### JIMMY'S FAMOUS BLACKENED PRIME RIB

OVER CREAMY ROASTED GARLIC MASHED POTATOES WITH HOMEMADE WORCESTERSHIRE & HORSE RADISH SAUCE

"JIMMY JR.'S CUT"...8 oz. \$16.99 "GEORGE'S CUT"...12 oz. \$20.99 "JIMMY'S CUT"...16 oz. \$25.99

**ANDOUILLE STUFFED PORK TENDERLOIN**.....\$18.99  
CREAMY ROASTED GARLIC MASHED POTATOES, ROSEMARY-ROASTED GARLIC DEMI-GLACE

**BONE-IN PORK CHOP** .....\$19.99  
DIRTY RICE, CANE SYRUP GASTRIQUE

**CHICKEN & WAFFLES**.....\$15.99  
RICE KRISPY CRUSTED CHICKEN, BELGIAN WAFFLE, MAPLE-BACON GLAZE

**CHICORY COFFEE BRAISED SHORT RIB** .....\$21.99  
CHEDDAR CHEESE – GREEN ONION GRITS, PAN JUICES

**ORZOLAYA**.....\$15.99  
JIMMY'S TWIST ON JAMBALAYA WITH ORZO, CHICKEN, SHRIMP, ANDOUILLE SAUSAGE, TOMATO & PARMESAN

**CHICKEN VODOO ENCHILADAS** .....\$16.99  
OVER RICE WITH VODOO CREAM SAUCE AND PICO DE GALLO

**CAJUN STIR FRY** .....\$16.99  
SHRIMP, CHICKEN & TASSO WITH VEGETABLES, PEANUTS & SATÉ CHILE SAUCE, TOPPED WITH RICE NOODLES

**CAJUN SURF & TURF** .....\$22.99  
GRILLED LOUISIANA GULF SHRIMP & BEEF TENDERLOIN TIP OVER RICE WITH BLACK PEPPER MEUNIÈRE

**GRILLED GULF SHRIMP & ANDOUILLE** .....\$20.99  
OVER WHITE RICE WITH NEW ORLEANS RAVIGOTE SAUCE

**GRILLED BEEF TENDERLOIN TIPS** .....\$22.99  
VIDALIA ONION RINGS, ROASTED GARLIC MASHED POTATOES & JIMMY'S HOMEMADE WORCESTERSHIRE

**BLACKENED CATFISH**.....\$16.99  
PEACH SALSA AND FRIED PLANTAINS

**JIMMY'S FAMOUS BBQ BABY-BACK RIBS**.....HALF SLAB...\$14.99.....FULL SLAB...\$22.99  
SERVED WITH CAJUN COLESLAW AND YOUR CHOICE OF TWO SIDES

**FRIED LOUISIANA GULF SHRIMP, JERK CHICKEN WINGS AND BBQ RIB COMBO** .....\$26.99  
SERVED WITH CAJUN COLESLAW AND YOUR CHOICE OF TWO SIDES

*CAN'T DECIDE? JUST SAY "JIMMY FEED ME!" FOR A TASTING OF 4, 7 OR 10 HEAVENLY COURSES*

**JIMMY JR. FEED ME**  
*FOUR COURSES - \$30*

**JIMMY FEED ME**  
*SEVEN COURSES - \$40*

**JIMMY'S BIG ASS FEED ME**  
*TEN COURSES - \$60*