EST. 2024

LouLou

IN MIDDLETOWN

Appetizers

Spinach Tomato Lavash
Flatbread, fresh tomato, spinach, mozzarella & parmesan cheese, smoked sea salt 12
(add blackened shrimp or smoked salmon +6)

Hummus Trio
House-made traditional hummus, two daily specialty hummus, pita & veggies 13

Creole Mussels
PEI mussels, tasso ham, garlic, onions, thyme, fire-roasted peppers, lime, creole cream sauce, focaccia bread 15

Bayou Dip
Cream cheese, chicken, peppers, and green chilies. Served with toasted pita bread 14
(add vegetables +3)
(sub crawfish for chicken +2)

Crab Cakes
Fresh crab, classic remoulade, arugula salad 18

Kentucky Oysters
Chesapeake oysters, spinach, tasso ham, onion, pecorino cream sauce, baked breadcrumbs (3) 10 | (6) 18

Garlic Cheese Sticks
House-made pizza crust, garlic butter, mozzarella, house-made marinara.
Small 12 | Large 15
(GF crust +3 | Vegan Cheese +3)

Boudin Balls (3)
Risotto, tasso ham, andouille sausage, mozzarella, Cajun seasoning, remoulade 16

Roasted Wings
Roasted wings, Dan O's Cajun Chipotle Dry Rub, Buffalo, French Quarter sauce, choice of house-made bleu cheese or Dan O's Ranch 14

Soup & Salad

add salmon 10 | shrimp 9
grilled chicken 8 | crab cake 9

Cup of Bayou
Your choice of jambalaya, gumbo, crawfish etouffée, or red beans and rice 9

She Crab Bisque
Lump crab, sherry wine, cream, white onions, paprika, green onions 7/10

Soup of the Day
Chef's Daily Selection. Cup 7 | Bowl 10

Classic Wedge
Iceberg lettuce, smoked bacon, Roma tomatoes, red onions, house-made bleu cheese, bleu cheese crumbles 13

Caesar Salad
Romaine lettuce, Cajun croutons, parmesan cheese, housemade Caesar dressing 13

Grilled Chicken Salad
Spring mix, grilled chicken, toasted almond slices, cucumber, cherry tomatoes, goat cheese, red wine vinaigrette 16

Seasonal Salad
Spring mix, pepitas, golden raisins, bleu cheese crumbles, Granny Smith apples, molasses vinaigrette 13

Side Salad
Spring mix, tomatoes, onions, parmesan cheese, Cajun croutons, served with your choice of dressing 7

Housemade Dressing
Dan O's Ranch | Bleu Cheese | Caesar | Molasses Vinaigrette | Honey Mustard | Balsamic Vinaigrette | Red Wine Vinaigrette

From the Bayou

All Bayou entrees served w/ bread

Jambalaya
Cajun tomato broth, smoked chicken, alligator sausage, shrimp, crawfish, Cajun trinity vegetables, carrots, tomatoes, green onions, dirty rice 19

Gumbo
Deep brown roux, smoked chicken, alligator sausage, shrimp, crawfish, Cajun trinity vegetables, green onions, okra, dirty rice 19

Etouffée
Creamy tomato sauce, Cajun trinity vegetables, green onions, crawfish, dirty rice 19

Red Beans & Rice
Slow-cooked beans, Cajun trinity vegetables, andouille sausage, dirty rice 18

Bayou Sampler
Jambalaya, Gumbo, Red Beans & Rice, Étouffée, dirty rice 32

Entrees

Shrimp & Grits
New Orleans-style shrimp, garlic, creole butter, fried okra, tasso ham, green onions, red peppers, cheddar grits 26

Creole Catfish
Weisenburger cornmeal crusted local catfish, Cajun spices, remoulade, cheddar grits, creole kale 24

Bourbon Street Salmon
Grilled Bakkafrost Salmon, maple bourbon glaze, cheese grits, asparagus 27

Short Rib
Berry Farm's braised short rib, fig jam Demi, horseradish cream, red potato mash, creole kale 34

Blackened Redfish
Pan-seared blackened redfish, cheddar grits, Maque Choux with corn, tomatoes, onions, bacon 28

Hot Brown
A Louisville classic! Mornay sauce, roasted turkey, smoked bacon, tomatoes, and focaccia bread 19

Lou Lou Burger
Berry Farm's Prime Chuck, Cajun cheese sauce, bacon, lettuce, tomatoes, onions, garlic brioche bun, Cajun fries 18

Muffuletta
Focaccia bread, mortadella, capicola, salami, provolone, house-made olive salad, giardiniera, Cajun fries 18

Fried Chicken Dinner
Cajun spiced fried chicken, Lou Lou garden pepper hot honey, whipped potatoes, creole kale 25

Fried Shrimp Po' Boy
Beer battered shrimp, lettuce, tomato, pickles, remoulade, French bread, cajun fries 18

Pastas

Gluten-free pasta + 3

Chicken Carbonara
Chicken, fresh mushrooms, red onions, green onions, bacon, parmesan cream sauce, linguine 19

Creole Seafood Linguine
Shrimp, mussels, crawfish, roasted red peppers, onions, sun-dried tomatoes, Cajun cream sauce, linguine 34

Four Cheese Ravioli
Ricotta, asiago, mozzarella, parmesan stuffed ravioli, zucchini, squash, spinach, red onion, asparagus, mushrooms, jalapeño mint pesto cream sauce 19
(Add salmon 10, shrimp 9, grilled chicken 8)

Bleu Cheese Short Rib Rotini
Berry Farm's braised and pulled short rib, bleu cheese, Demi cream sauce, pecorino, white onion, mushrooms, local cherry tomatoes, rotini 21

Linguine & Meatballs
House-made marinara sauce, meatballs, parmesan cheese, linguine 19

Tortellini Alla Vodka
Fresh cheese tortellini, asparagus, mushrooms, onions, garlic, spinach, marinara and vodka cream sauce, pecorino 19
(Add salmon 10, shrimp 9, grilled chicken 8)

Pizza

Gluten Free Crust +3 (10" only) | Vegan Cheese +3

The Lou Chicago
A Chicago-style double deep dish pizza, mozzarella and parmesan cheeses. Three toppings of your choice. Bring a fork! 33
Try a Personal Pan Lou Chicago - 10 inch two topping 20

Goat Cheese & Vegetable Pizza
Zucchini, squash, red onions, mushrooms, garlic butter, roasted red peppers, goat and mozzarella cheeses 18/25

All Meat Pizza
Pepperoni, Italian sausage, bacon, ham, marinara sauce, mozzarella and parmesan cheeses 18/25

Buffalo Chicken Pizza
Grilled chicken, buffalo sauce, celery, mozzarella and parmesan cheese, Dan O's Ranch 18/25

Hot Brown Pizza
Turkey, Roma tomatoes, bacon, mornay sauce, mozzarella 18/25

Lou Lou Pizza
Bacon, sun-dried tomatoes, roasted red peppers, goat cheese, red onions, mozzarella, garlic butter 18/25

Build Your Own Pizza
Small 10"- $12 | Toppings $2 each
Large 14"- $14 | Toppings $3 each

PIZZA TOPPINGS
pepperoni, sausage, onions, green peppers, jalapeños, bacon, ham, mushrooms, banana peppers, chicken

PREMIUM TOPPINGS $4/$7
crawfish, shrimp, anchovies

Sides

Creole Kale 6
Cheese Grits 6
Sautéed Spinach 6
Dirty Rice 6
Asparagus 7
Cajun Fries 6
Red Potato Mash 6
Brussels Sprouts 6
Mixed Vegetables 6

= Gluten-Free = Vegetarian = House Favorites **SPLIT PLATE CHARGE +3**

Parties of 6 or more automatic 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

WE SERVE LOCAL FRESH ROASTED AWARD WINNING PANTHER COFFEE

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