

# THE CRAZY LOBSTER BAR & GRILL

## TROPICAL HURRICANE

WE TAKE A CLASSIC NEW ORLEANS HURRICANE AND ADD A CARIBBEAN FLAVOR WITH MANGO, PINEAPPLE, AND LIME. THEN WE SERVE IT IN FIVE CATEGORIES JUST LIKE THE STORMS, EACH CATEGORY ADDING DIFFERENT PREMIUM RUMS. YOU GET TO KEEP THE 32OZ CRAZY LOBSTER SOUVENIR CUP.

### **CATEGORY ONE**

MADE WITH LIGHT RUM. HOLD ON TO YOUR  
HAT!  
9.00

### **CATEGORY THREE**

THROW IN SOME DARK RUM. EVERYONE'S WET!  
11.00

### **CATEGORY TWO**

WE ADD GOLD RUM. LOOK OUT FOR THAT  
PALM TREE!  
10.00

### **CATEGORY FOUR**

WE ADD SPICED RUM. WE ARE NOT IN KANSAS  
ANY MORE!  
12.00

### **CATEGORY FIVE**

TOP IT OFF WITH 151 RUM. CATASTROPHIC!!  
14.00

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## SIGNATURE DRINKS

### **THE BIG EASY**

MALIBU COCONUT RUM, BOLS BLUE  
CURACAO MIXED WITH PINEAPPLE JUICE  
TOPPED WITH A SHOT OF 151.

### **BLOODY MARY**

VODKA AND NEW ORLEANS FINEST  
BLOODY MARY MIX, GARNISHED WITH  
SPICY GREEN BEANS & CELERY.

### **CRESCENT CITY SUNSET**

MALIBU COCONUT RUM, UV CITRUS  
VODKA, MELON LIQUOR AND  
PINEAPPLE JUICE.

### **MARGARITAVILLE**

TEQUILA, TRIPLE SEC, LIME JUICE,  
SWEET & SOUR AND A SQUEEZE OF  
FRESH LIME.

### **LOBSTER SMASH**

MALIBU COCONUT RUM, VODKA, BOLS  
PEACH SCHNAPPS MIXED WITH ORANGE  
JUICE & GRENADINE.

### **BOURBON STREET TEA**

VODKA, RUM, HIRAM WALKER TRIPLE  
SEC, SWEET & SOUR, WITH A SPLASH  
OF COKE.

### **SOUTHERN COOLER**

BACARDI RUM AND BOLS BLUE  
CURACAO BLENDED TOGETHER WITH A  
DELICIOUS LEMONADE.

### **VOODOO JUICE**

LIGHT RUM, MALIBU COCONUT RUM,  
AND MALIBU MELON RUM MIXED WITH  
PINEAPPLE JUICE.

**24OZ SIGNATURE DRINKS 12.00**

**FULL BAR AVAILABLE**

## APPETIZERS

<b>HUSHPUPIES</b>	4.99	★ <b>RED BEANS &amp; RICE</b>	6.99
<b>FRIED CRAB CLAWS</b>	10.99	SEASONED WITH ANDOUILLE SAUSAGE.	
<b>CRAB CAKE</b>	4.99	<b>CAJUN FRIES</b>	3.99
★ <b>CAJUN FRIED PICKLES</b>	4.99	<b>CAJUN CALAMARI</b>	9.99
<b>JAMBALAYA</b>	7.99	BATTERED, AND FRIED; THEN TOSSED	
CHICKEN & CAJUN SAUSAGE		WITH BANANA PEPPER RINGS AND	
<b>GARLIC ROASTED POTATOES</b>	5.00	HABANERO OIL.	
★ <b>ONION STRAWS</b>	6.99	<b>GATOR BITES</b>	7.99
		FRIED ALLIGATOR ANDOUILLE	
		SAUSAGE.	
		✂ <b>SHRIMP COCKTAIL</b>	
		8.99	

## SALADS

✂ <b>SHRIMP</b>	11.99	✂ <b>GARDEN</b>	4.99
CHILLED GULF SHRIMP SERVED OVER		CRISP GREENS, GRAPE TOMATOES,	
CRISP GREENS, TOMATOES, BELL		BELL PEPPERS, RED ONIONS, AND	
PEPPERS, RED ONIONS & SHREDDED		SHREDDED CARROTS.	
CARROTS.		<b>WEDGE</b>	7.99
✂ <b>GRILLED CHICKEN</b>	10.50	CRISP COOL WEDGE OF ICEBERG	
SERVED OVER GARDEN FRESH SPRING		LETTUCE WITH GRAPE TOMATOES,	
MIX.		TOPPED WITH MAYTAG BLEU CHEESE	
★ <b>MARDI GRAS</b>	11.00	CRUMBLES & BACON CRUMBLES, AND	
CRISP MIXED GREENS SERVED WITH A		SERVED WITH BLEU CHEESE DRESSING.	
RASPBERRY VINAIGRETTE AND TOPPED		✂ <b>BLACKENED LOBSTER</b>	19.99
WITH STRAWBERRIES, MAYTAG BLEU		SUCCULENT LOBSTER MEAT	
CHEESE CRUMBLES, MANDARIN		BLACKENED TO PERFECTION AND	
ORANGES AND TOASTED ALMONDS.		SERVED A TOP OUR GARDEN SALAD.	
ADD CHICKEN OR CHILLED GULF			
SHRIMP \$5.00			

### CREOLE SEAFOOD GUMBO

OKRA, FRESH CHOPPED VEGETABLES, TOMATOES, AND GARLIC SAUTÉED & BLENDED WITH A CREOLE ROUX AND SEAFOOD STOCK WITH SHRIMP & CRAB MEAT.

CUP 4.99/BOWL 9.99

## CHAR- GRILLED OYSTERS

Half Dozen \$12

Dozen \$18

## FRESH SHUCKED OYSTERS ON THE HALF SHELL

1/2 DOZEN 8.50 DOZEN 12.50

THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IN THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR THYROID OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE FULLY COOKED.

## NAWLIN'S FAVORITES

### JAMBALAYA

13.99

A LOUISIANA TRADITION! CHICKEN & CAJUN SAUSAGE SMOTHERED WITH CAJUN SPICES AND RICE.

### SHRIMP CREOLE

15.99

THICK CREOLE SAUCE OF FRESH VEGETABLES AND TOMATOES, SEASONED WITH LOUISIANA SPICES AND FRESH PEELED GULF SHRIMP, SERVED OVER WHITE RICE.

### CAJUN ÉTOUFFÉE

15.99

YOUR CHOICE OF EITHER SHRIMP OR CRAWFISH TAILS SIMMERED IN A SPICY CAJUN SAUCE; SERVED OVER WHITE RICE.

### CREOLE RED BEANS & RICE

12.99

CREAMY RED BEANS SEASONED WITH ANDOUILLE AND SIMMERED TO PERFECTION, SERVED WITH GRILLED ANDOUILLE SAUSAGE.

### ★ TASTE OF NEW ORLEANS

A TRIO OF JAMBALAYA, GUMBO, AND RED BEANS & RICE.

15.00

## HOUSE SPECIALITIES

### SHRIMP & GRITS

15.00

GULF SHRIMP SIMMERED IN A CREOLE SAUCE WITH THE HOLY TRINITY AND MIXED WITH ANDOUILLE SAUSAGE.

### LOBSTER PASTA

23.99

WHOLE LOBSTER SPLIT & TAILMEAT BLACKENED; SERVED WITH PASTA TOPPED WITH CAJUN CRAWFISH SAUCE.

### ★ STUFFED LOBSTER

25.99

WHOLE LOBSTER SPLIT; TAIL MEAT BLACKENED & HEAD STUFFED WITH CRAB MEAT DRESSING. SERVED WITH WHITE RICE TOPPED WITH CAJUN CRAWFISH SAUCE.

### TROUT ORLEANS

FRIED TROUT TOPPED WITH BBQ SHRIMP & SERVED WITH GARLIC ROASTED POTATOES.  
18.99

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## NEW ORLEANS PO BOYS

ADD FRIES \$2.00

<b>CRAB CAKE</b>	13.50	<b>ALLIGATOR SAUSAGE</b>	12.00
<b>FRIED SHRIMP</b>	13.95	★ <b>FRIED OYSTER</b>	15.99
★ <b>BBQ SHRIMP</b>	12.99	<b>FRIED CATFISH</b>	12.95

## FROM THE CHAR-GRILL

ADD FRIES \$2.00

<b>FRESH MAHI</b>	12.99
SERVED ON AN CIABATTA BUN TOPPED WITH OUR CARIBBEAN SAUCE.	
<b>CHICKEN BREAST</b>	9.99
SERVED ON AN CIBATTA BUN TOPPED WITH OUR CARIBBEAN SAUCE.	
<b>GOURMET BURGER</b>	8.99
HAND CRAFTED BLACK ANGUS BURGER SERVED ON AN ARTISAN BUN. ADD AMERICAN CHEESE FOR \$1.00.	

## SHORE TO PLEASE

✦ <b>12 OUNCE BLACK ANGUS CENTER CUT SIRLOIN</b>	21.99
SERVED WITH GARLIC ROASTED POTATOES & SAUTÉED VEGGIES. ADD A SHRIMP OR CHICKEN KABOB \$5.00	
✦ <b>CHAR GRILLED SHRIMP KABOBS</b>	17.99
MARINATED GULF SHRIMP, GREEN BELL PEPPERS, ONIONS & GARLIC. SERVED ON A BED OF WHITE RICE TOPPED WITH OUR CARIBBEAN SAUCE.	
✦ <b>CHAR GRILLED CHICKEN KABOBS</b>	15.99
MARINATED CHICKEN, GREEN BELL PEPPERS, ONIONS & GARLIC. SERVED ON A BED OF WHITE RICE TOPPED WITH OUR CARIBBEAN SAUCE.	

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## SURF AND TURF

✦ <b>LOBSTER &amp; STEAK</b>	31.99
SERVED WITH GARLIC ROASTED POTATOES & SAUTÉED VEGGIES.	

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## POPPY'S FRIED PLATES

<b>NEW</b>	<b>CRAB CAKE PLATE</b>	15.99	<b>NEW</b>	<b>CAJUN FISH TACOS</b>	14.99
	<b>BAYOU CATFISH PLATE</b>	14.99	★	<b>SHRIMP &amp; CATFISH PLATE</b>	16.99
	<b>GULF SHRIMP PLATE</b>	15.99		<b>LOUISIANA OYSTER PLATE</b>	20.99
<b>SEAFOOD PLATTER</b>					
24.99					

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### CAJUN STEAMED SEAFOOD BUCKET

LOBSTER, SNOW CRAB, BOILED SHRIMP; SERVED WITH BOILED POTATOES, BOILED CORN ON THE COB & SAUSAGE LINK. BOILED CRAWFISH SEASONAL.

#### ★ BOUNTY OF THE SEA

49.99

#### ADD A LOBSTER

15

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### CAJUN STEAMED SEAFOOD

ALL INCLUDE BOILED POTATOES, CORN ON THE COB & SAUSAGE LINK.

<b>NEW</b>	<b>BOURBON STREET COMBO</b>	26.99		<b>LOBSTER</b>	19.99
	A COMBINATION OF GULF SHRIMP & SNOW CRAB CLUSTERS		★	<b>GULF SHRIMP</b>	19.99
				<b>SNOW CRAB CLUSTERS</b>	18.99
<b>CRAWFISH</b>					
SEASONAL					

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## THE FINISHING TOUCH

<b>NEW</b>	<b>BROWNIE SUNDAE</b>	6.99		<b>BREAD PUDDING</b>	3.99
	CHOCOLATE BROWNIE TOPPED WITH VANILLA ICE CREAM, CHOCOLATE SYRUP, WHIPPED CREAM, SPRINKLES & CHERRY.			SERVED WITH RUM SAUCE	

#### **NEW** POPPY'S SUNDAE

VANILLA ICE CREAM TOPPED WITH HERSEY'S CHOCOLATE SYRUP, WHIPPED CREAM, SPRINKLES & CHERRY.

5.99

## BEVERAGES

<b>SOFT DRINK</b>	3.00	<b>NEW ORLEANS SAINTS NATURAL</b>	2.00
SPRITE-BARQ'S ROOT		<b>SPRING WATER</b>	
BEER-LEMONADE-COKE-DIET COKE-DR.		<b>GOLD PEAK TEA SWEET &amp; UNSWEET</b>	3.00
PEPPER		<b>DOMESTIC BOTTLE BEERS</b>	4.50
<b>DRAFT BEERS</b>	7	BUD-BUD LIGHT-BUD LIGHT	
ABITA AMBER-ABITA JOCKAMO		LIME-COORS LIGHT-MILLER	
IPA-MILLER LIGHT-ABITA		LIGHT-ULTRA	
RESTORATION-NOLA 7TH STREET		<b>IMPORTED BEERS</b>	5.50
WHEAT-BLUE MOON		CORONA-HEINEKEN	
<b>SPECIALITY BEERS</b>	5.00	<b>ARNOLD PALMER</b>	3.00
ABITA PURPLE HAZE-ABITA TURBO DOG		HALF ICED TEA & HALF LEMONADE	
<b>SOFT DRINK REFILLS</b>	1.50	<b>COFFEE</b>	3.00

POPPY'S RETAIL GEAR

BRING HOME A SOUVENIR T-SHIRT FOR YOUR POPPY TODAY!  
ALL RETAIL ITEMS CAN BE PURCHASED THROUGH OUR WEBSITE.

<b>LONG SLEEVE T-SHIRT</b>	18/20	<b>BABY BIBS</b>	7
<b>BLACK SHORT SLEEVE T-SHIRT</b>	14	<b>CATEGORY 5 T-SHIRT</b>	14
XXL-18		<b>CAPS</b>	10
<b>YOUTH LOBSTER T-SHIRTS</b>	10	BLACK OR TAN	
WHITE OR YELLOW		<b>POPPY'S BLING TANK</b>	25

18 % GRATUITY WILL BE ADDED TO CHECKS FOR PARTIES OF 5 OR MORE.

NO SEPERATE CHECKS/ NO PERSONAL CHECKS.

AVAILABLE FOR PRIVATE EVENTS. SUBMIT AN INFORMATION REQUEST ON OUR WEBSITE.

HARRAH'S PARTNER RESTAURANT- HARRAH'S COMPS ACCEPTED.

MENU ITEMS & PRICES ARE SUBJECT TO CHANGE.

WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER, AND DINER'S CLUB.

VISIT OUR WEBSITES: [www.thecrazylobster.com](http://www.thecrazylobster.com) & [www.poppystimeoutsportsbar.com](http://www.poppystimeoutsportsbar.com)

FOLLOW US ON FACEBOOK: POPPY'S CRAZY LOBSTER & POPPY'S TIME OUT SPORTS BAR & GRILL

PLEASE SHARE YOUR EXPERIENCE WITH TRIP ADVISOR

GENERAL MANAGER: JOHN KHASHOU      CHEF: RYAN GILMORE

 GLUTEN FREE MENU ITEMS