

LIVE MUSIC 7 NIGHTS-A-WEEK

www.thebluescan.com



THE BLUES CAN

SOUPS & SALADS

BLUES CAN HOUSE SALAD

\$8/Half \$12/Full

Cherry Tomatoes, Sliced Onion,
Pecans, Cranberries,
Honey Balsamic Dressing

FRENCH QUARTER WEDGE

\$8/Half \$12 Full

Iceberg Lettuce, Cherry Tomatoes,
Cucumber, Bacon Bits, Radish, Blue
Cheese Crumble, Ranch Dressing

CAESAR SALAD

\$8/Half \$12/Full

Chopped Romain, Shredded Parmesan,
Bacon Bits, House Made Croutons,
Lemon, Creamy Caesar Dressing

CAJUN CHICKEN TACO SALAD \$14

Ranch Dressed, Fresh Greens,
Cajun Chicken, Salsa & Sour Cream,
Shredded Cheese. Served in an
Edible Flour Tortilla Bowl

GUMBO \$8/Half \$12/Full

House Made with Peppers, Onion,
Celery, Cajun Chicken & Andouille
Sausage

SOUP of the DAY \$8

Ask Your Server

SIDES

HOME MADE CORNBREAD

TWICE COOKED FRIES

SWEET POTATO FRIES

ROASTED POTATOES

RED SKIN POTATO SALAD

RAW VEGETABLES

with Dill Ranch

CAJUN RICE

APPLE HONEY COLESLAW

SOUP or SALAD

APPS

SPICED BAR NUTS \$6.50

CHIPS & SALSA \$9

BASKET OF FRIES \$8.50

Add Gravy \$2.50

SWEET POTATO FRIES \$9

Served with Chipotle Aioli

POPCORN PRAWNS \$12.50

Breaded Tiger Prawns Served
with Chipotle Aioli & Coleslaw

RAW VEGETABLE \$12

PLATTER

Assorted Raw Vegetables with
Dill Ranch

NACHOS \$16

Served with Salsa & Sour Cream
Add Chicken or Pulled Pork \$6

DEEP FRIED PICKLES \$11

Served with Chipotle Aioli

STEAK BITES \$12

Marinated Steak Pieces Served
with Hot Mustard & Coleslaw

BREADED FROG LEGS \$14

Marinated & Breaded Frog Legs
Served with Chipotle Aioli &
Coleslaw

CHICKEN FINGERS \$12

Served with Fries & Dip

JUMBO WINGS \$13/lb

22 Flavors



**FRIDAY AFTERNOON
LIVE MUSIC LUNCH
12 NOON - 2PM**

Great Food, Lunch Specials
& Live Music Performance



THE BLUES CAN

Daily Specials

CHECK WITH YOUR SERVER

PO'BOY SANDWICHES

Includes Your Choice of Side

Garnished with Lettuce, Tomato, Onion, Coleslaw, Dijonaise Dressing

POPCORN PRAWN PO'

GRILLED or BLACKENED CHICKEN PO'

BBQ PULLED PORK TENDERLOIN PO'

BLACKENED CATFISH PO'

BEEF ON A BUN PO'

Served with Side of Gravy

MONTREAL SMOKED MEAT PO'

Garnished with Hot Mustard & Fried Sauerkraut & Pickle



MAINS

JAMBALAYA \$16

Mildly Spicy Hand Made Creole Sauce, Rice, Peppers, Onion & Celery,
Served with Cornbread

Choice of: Vegetarian Jambalaya

Chicken, Andouille Sausage & Prawn

Seafood Medley - Shrimp, Mussels, Clams, Calamari

CAJUN MAC & CHEESE \$14 Vegetarian, \$16 with Andouille Sausage,
Creamy Blend of Cheeses, Sautéed Jalapenos, served with Cornbread

Try it with Broccoli & Tomato too!

CATFISH & CHIPS \$17

Hand Battered Catfish, Tarter Sauce, Fries & Coleslaw

BLUES CAN BACON CHEESE BURGER \$15

Hand Made Patty, Lettuce, Tomato, Onion, Coleslaw & Soul Sauce
Topped with Bacon & Cheese.

Choice of Side

BLACKENED CATFISH or CHICKEN \$17

Served with House Coleslaw & Choice of Two Sides

LOUISIANA BBQ PORK RIBS \$20/half \$30/full

Slow Braised, Finished on the Grill & Served with House Coleslaw
& Choice of Two Sides

ANGUS SIRLOIN 7oz STEAK \$17

Grilled To Perfection, Served with House Coleslaw & Choice of Two Sides

TAKE-OUT AVAILABLE ANYTIME