



::::Apps::::

Crawfish Stuffed Jalapenos

Crawfish Tail Meat blended with Onions, Peppers, Cream Cheese and Cajun spices served cold for that fresh crunch 6.75

Wings

Six whole wings tossed in a unique blend of spices and then baked. Served plain so you can pick one of Randy Z's signature sauces 8.75

Baby Boil

A taste of a traditional Louisiana Seafood Boil. Crawfish, Shrimp, Clams, Mussels, Snow crab, Andouille Sausage, Potatoes, Corn, and Cajun Spices all make up this New Orleans favorite! 12.50



::: Salads :::

House Salad

Fresh Iceberg Lettuce, Carrots, Cucumbers, Purple Onion, Tomatoes and Cornbread Croutons 3.50

Dressings

House Dressing- A rich, creamy, Honey Jalapeno dressing, created by Randy Z
Not too hot but just right. If you like Ranch gives this Louisiana Style Dressing a try.

Ranch

Italian

Catalina

::: Soups :::

Three Little Pigs Chili

Chorizo Sausage, Smoked Shredded Pork Shoulder, Smoked Ham Hocks with a Blend of Beans and a Secret Sauce that makes this a Flavorful and Unique Chili topped with Our Homemade Cornbread Croutons
Cup 3.75 Bowl 5.75

Gumbo

A traditional rich Cajun style stew made with Crawfish, Andouille Sausage, Okra and just about every Herb and Spice found in the Bayou. This is what it's all about!
 Cup 4.25 Bowl 6.25



Indicates Degrees of Heat (1 Low Heat to 5 Maximum Heat)

Consuming Raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness

Please Advise us of any Food Allergies prior to ordering



::: Barbecue :::

All Our BBQ is served with a Dry Rub so you may experience any of Randy Z's Signature Sauces or Enjoy right out of the Smoker
Please Choose Two of Our Original Sides

Country Style Ribs

Rib portions so meaty you'll need a knife and fork. Tender and juicy, these Ribs are always a crowd favorite. May we suggest Randy Z's Spiced Rum and Coke Barbecue Sauce. 11.50

Pulled Chicken Sandwich

Pulled Chicken piled high and served with our Alabama style White Sauce 9.00

Rib Tips

Meaty Pork Rib Tips with a Soft Bone, packed with great flavor! A real Hands on and get more Napkins kind of Meal. 11.50

Baby Back Ribs

The Prince of Pork. Tender and juicy smoked with TLC just waiting for you to devour.
½ Slab 13.00 Whole 22.00

Southern Pulled Pork Sandwich

Smoked for hours then Dusted with a Texas Rub and piled high, then topped with Slaw. 9.75

Brisket

Here's The Beef! The big daddy of Texas barbecue, rubbed with a unique blend of Spices and smoked for hours and hours and hours...yep this one crosses the date line...
Definitely worth the wait! 13.00

Chicken Half

Brined in a blend of Fresh Vegetables and Spices for 24 hours prior to heading to the smoker for a nice long cook. Don't let the "other guys" pigeon size chickens fool you...you'll be plenty full after eating this bird! 11.50

Spare Ribs

The biggest of Ribs and considered to have the most flavor. Rubbed and Smoked for hours before heading to your plate. These Ribs are definitely a Two-Hander!
½ Slab 13.00 Whole 22.00

Smoke Stack Sandwich

Try and Wrap your mouth around this one!~ Tender smoked Beef Brisket, Randy Z's Cajun Sausage, Slow Cooked Pulled Pork, Pickled Veggies and our House Made Coleslaw, Served with our very own Beef Chipotle Mayo. 10.25

Tri-Tip Steak

The Cue of California, a well seasoned Sirloin Style Cut of Beef. Slow Smoked and the Char Grilled served on top of Avocado and finished with Randy Z's Bloody Mary Mix 13.50

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::: Cajun & Creole :::

Please Choose Two of Our Original Sides

Jambalaya

An authentic New Orleans favorite. Andouille Sausage, Chicken, Tomatoes, and Vegetables are all simmered together the old fashioned way and served with Rice 10.75



Cajun Crab Cakes

We put a Louisiana spin on a New England favorite. Spicy Crab Cakes made with a blend of Cajun Spices served with a Lobster Remoulade. These cakes have a Cajun Kick! 12.50



Etouffee

This means "Smothered In" in Creole French. Shrimp and Andouille Sausage along with Southern Peppers and Cajun Spices, make up this rich but smooth dish, served with rice this is a real Louisiana delicacy. 10.75

Shrimp Po Boy

White Tiger Shrimp sautéed in Randy Z's Cajun Spice, Sliced Tomatoes, and Honey Jalapeno Coleslaw served on a Garlic Basted Hoagie Bun. The number One Sandwich of the South and One of Our Personal Favorites. 12.25

Cajun Catfish

A Baked Catfish Filet seasoned with Randy Z's Cajun Blackened Spice. The Southerners favorite Fish. 11.25

Stuffed Poblano Pepper

A fresh Pepper stuffed with Cajun Sausage, Okra, Red Beans & Rice, Tomatoes, and Cheese then bathed in a Chipotle Cream Corn Sauce 8.75



Cajun Sausage Link

Randy Z's House made Sausages using 100% natural ingredients and Spices. Smoked for a true taste of the Bayou. 8.75



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::: Sauces :::

White Sauce

A true Alabama favorite. This is a creamy mayo-vinegar and black pepper sauce. A Perfect Fit for our Pulled Chicken Sandwich. Also great for dipping!

Chesapeake Bay Sauce

Let this sauce take your taste buds on a trip to the East Coast. A flavorful New England style sauce and a perfect match for our Pulled Pork and Pulled Chicken Sandwiches. Out of this world as a dip for our Chesapeake Bay Fries! Truly a Staff favorite!

Spiced Rum and Cola BBQ Sauce

With a perfect mix of sweet and Caribbean flavors paired with a secret blend of only the best spices, make this sauce an ideal match for Baby Backs, Briskets, Spare Ribs and Country Ribs!

Bayou Bourbon

A tangy Bourbon style sauce made with Tomatoes and Southern Vegetables make this sauce rock. Not as thick as a traditional barbecue sauce but it's bursting with flavor and is the most commonly used sauce in the Louisiana area.

Texas BBQ Sauce

Everything is Big in Texas including the flavor of this sauce! A true Texas sauce, thick and sweet with a nice little kick. Perfect with briskets and rib tips.

Table Sauce

A traditional East Coast style Vinegar sauce. Sweet and Spicy with a ton of flavor. This sauce is a top choice with our Pulled Pork Sandwich

Chipotle BBQ Sauce

Wow! This sauce starts out sweet and smoky and then the heat kicks in. Both fresh and dried Chipotle Peppers, Fresh Tomatoes, and an array of Spices all went in to create this great sauce!

Carolina Yellow BBQ Sauce

This is the sauce of choice for the Barbecue lovers of the Carolinas. A yellow mustard based sauce, this sweet smoky treat goes great with any meal! 🌻🌻

Southwest Mesa

A perfect marriage of horseradish and ketchup with enough flair to match Mardi Gras! Pair that with many Herbs and Spices used and you've got a real winner. Try this with the Catfish.

Mango Habanera Hot Sauce

Don't let the name fool you. Made with fresh Mangos, and fresh Habanera Peppers and mixed with a special blend of Jamaican Spices, this sauce starts out sweet then here comes the heat! A top pick for our wings! 🌻🌻🌻

Sunfire Hot Sauce

Two of Randy Z's favorite things Hot Peppers and Garlic, and yes it is as hot as the name says! This one is for the Real Chili Heads. CAREFUL you're playing with FIRE! 🌻🌻🌻🌻🌻

All the above are Randy Z's signature sauces made from scratch in house.

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::: Sides :::

Cowboy Beans
Red Beans & Rice
Sweet Potato AuGratin
Southwestern Corn
Potato Salad

Mac & Cheese
Steak Fries
Corn Bread
Coleslaw
Pea Salad

::: Beverages :::

Coffee

Regular or Decaffeinated Coffee freshly Ground and Brewed 1.75

Mama Holt's Sweet or Brewed Tea

A recipe handed down from Mama Holt Herself a True Southern Tennessee Original, made with Zero Calorie Splenda 1.85

Soft Drinks

Coke, Diet Coke, Root Beer, Sprite, Raspberry Iced Tea, Lemonade 1.85
Children's 1.35

Juice by the Glass

Orange, Concord, Grape, Apple, Cranberry
Small 1.50 Large 2.75

Milk or Chocolate Milk by the Glass

Small 1.25 Large 2.25

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