



Small Plates

Loaded Nachos \$14

Chicken, shrimp, and andouille sausage, simmered in seasoned holy trinity piled high on chips and smothered in melty cheese sauce.

N'Awlins Trio \$15

Sampling of Red Beans and Rice, Shrimp Etouffee, & Seafood Gumbo.

Cheese Quesadillas \$6

Melted cheddar and pepper jack cheeses in a warm flour tortilla grilled to perfection.
+Chicken \$4 +Shrimp \$6 +Sausage \$3

Boudin Balls \$9

4 Boudin Balls served with Remoulade Sauce.

Dirty Fries \$8

Cajun fries drizzled with SAP's cheese sauce topped with bacon pieces and green onions.
+Chicken \$4 +Shrimp \$6 +Sausage \$3

Chicken Tender Basket \$8

3 fried chicken tenders served with fries.



NOLA Classics

No Substitutions



St. Charles Loaded Baked Potato \$15

Grilled chicken, andouille sausage and shrimp in a giant baked potato topped with creamy cheese sauce, green onions, and peppers.

9th Ward Gumbo \$14

Boneless chicken, andouille sausage and shrimp with , simmered in holy trinity and Authentic New Orleans roux, served over bed of rice with bread.

French Quarter Shrimp & Grits \$16

Creamy soul satisfying cheese grits topped with bold SAP's cajun seasoned shrimp.
+ Sausage \$3

Cajun Grilled Salmon

w/CheesyJalapeno Grits \$19

Salmon filet seasoned in SAP's Cajun mix, pan seared and served over creamy cheddar jalapeño grits topped with green onions.

Fat Tuesday Shrimp Platter

Cajun fried shrimp served with fries with side of choice

1/2 dozen \$11 Dozen \$16

Who Dat ' Red Beans and Rice \$13

Red Beans seasoned with SAP's Creole seasoning with andouille sausage, served over bed of rice with bread.

Bourbon Street Cajun Pasta \$15

Grilled chicken, andouille sausage and shrimp with parmesan and mozzarella creamy cheese sauce topped with green onions and pepper . Served with bread

Cajun Parmesan Crusted Salmon \$24

Salmon filet seasoned in SAP'S mix, broiled in olive oil, butter and honey. Topped with freshly grated parmesan cheese. Served over bed of seasoned rice with side of choice.

Crescent City Catfish Platter \$16

2 pieces of deep-fried catfish served over bed of Fries with side of choice.

The Big Easy Seafood Platter \$24

1 piece of deep-fried catfish,6 fried shrimp, 3 Boudin Balls ,served over bed of fries.

Desire Shrimp Etouffee \$16

Tender seasoned shrimp smothered in a creamy sauce served over a bed of rice. Served with bread.

Cajun Alfredo \$11

Penne pasta in SAP's alfredo sauce, topped with Chile spices, parmesan cheese, tomatoes, and green onions. Served with bread
+Chicken \$4 +Sausage \$3 +Salmon \$10
+Shrimp \$6

Algiers Blackened Catfish \$22

Catfish filet seasoned in SAP'S mix, broiled in olive oil, butter. Topped with a creamy crawfish sauce . Served over bed of seasoned rice with side of choice

504 Po Boy \$15

Dressed with shredded lettuce, tomatoes, mayonnaise, and pickles. Served with fries.

Shrimp or Catfish

Parties 6 or more will be charged 18% gratuity





SIDES \$4

Macaroni & Cheese	Greens Beans
French Fries	Garlic Butter Rice
Red Beans & Rice	Garlic French Bread (2 slices)
Cheesy Grits	Side Salad \$5
	Seafood Gumbo \$7

SALADS

House \$10

Romaine lettuce, spring blend, tomatoes, cucumbers, red onions, topped with cheese and croutons.

+ Chicken 4 + Shrimp 6 + Salmon 10

Kids Menu \$7

12 years and under | soft drink included

Cajun Chicken Pasta

Grilled chicken with parmesan and mozzarella cheese sauce.

Macaroni & Cheese

Macaroni pasta mixed with a cheesy sauce.

Tenders

Two (2) fried tenders served with fries.

Cheese Quesadillas

A blend of melted cheddar and pepper jack cheeses folded up in a warm flour tortilla grilled to perfection.

Cocktails

DIRTY RED 8

STRAWBERRY, LEMON, PINEAPPLE, ORANGE, EVERCLEAR 190

DIRTY LEM-LADA 8

LEMON, PINA-COLADA, BULLIET BOURBON

SAP'S CREOLE OLD FASHION 11

BULLIET BOURBON, BITTERS, SYRUP

SAP'S PARDI GRAS 14

FAMOUS COGNAC RUM PUNCH MADE WITH FRENCH BRANDY, FOUR TROPICAL RUMS, ORANGE AND POMEGRANATE LIQUEUR, SAP'S SYRUP, WITH A SPLASH OF PINEAPPLE AND OUR IN HOUSE SWEET & SOUR

NEW ORLEANS SAZERAC 11

HERBSAINT SAZERAC, BULLIET RYE, REMY VSOP COGNAC, BITTERS

SAP'S ORIGINAL HURRICANE 12

SPICED RUM, PASSION FRUIT RUM, LEMON JUICE SAP'S SYRUP

FROZEN DAIQUIRIS 8

Red VooDoo

FRUIT PUNCH/ EVERCLEAR 190

Bourbon Blues

BLUE RASPBERRY, BULLIET BOURBON

Beer

Abita Amber 4.5

Abita Andy Gator 5

Abita Beeracuda 4.5

Abita Purple Haze 4.5
(12ozCAN)

Abita Turbodog 4.5

Blue Moon Belgian White 4.5

Bud Light 3.5

Miller Lite 3.5

Corona 4.5

Yuengling Lager 4

Michelob Ultra 3.5

Modelo Especial 4.5

Wine \$6

By Glass

RED

Cabernet Sauvignon

Pinot Noir

Red Wine Blend

WHITE

Chardonnay

Pinot Grigio

Sauvignon Blanc

BLUSH

Rosé

Must be 21 or Older

Parties 6 or more will be charged 18% gratuity



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📷 SAPSCREOLE