

SOUTHERN FOOD
*****NEW ORLEANS BOY-MEETS LOCAL GIRL*****
www.whodatsrestaurant.com 618-281-2229

APPETIZERS

Boudin Balls- Louisiana's traditional rice dressing: \$8.50

Shrimp & Andouille Cheesecake- a creamy, warm dip made with cream cheese, smoked Gouda, Parmesan, shrimp and andouille: \$9.50

Southern Nachos- nacho chips topped with cheese, pulled pork, lettuce, jalapenos and bbq sauce-\$9

Seafood Dip-shrimp and white fish mixed in our homemade remoulade, served cold with crackers: \$6.50

Boiled Shrimp- shrimp from Lake Ponchartrain boiled with spice & served hot w/ cocktail sauce-\$11.50

Buffalo Chicken Nachos- nacho chips topped with cheese, white meat chicken, lettuce, black beans, corn, jalapenos and Ranch: \$10.50

HIS (FAMILY RECIPES)

"SUPER" Sampler-try it all: jambalaya, red beans and rice, gumbo and etouffe: \$17

Gumbo Ya Ya- why put gumbo over rice when you can put it over potato salad??? Cup: \$5.50 Bowl: \$10

Jambalaya- a traditional Cajun rice dish containing andouille sausage, shrimp and chicken & served with corn bread.
Cup: \$5 Bowl: \$9

Muffaletta- a New Orleans tradition! Ham, salami, provolone cheese, mozzarella cheese & olive spread, toasted and served on a seeded bun with chips: \$9.50

Red Beans and Rice- a rich bean stew served with our special recipe ham & andouille sausage & corn bread
Cup: \$5 Bowl: \$9

Barbeque Shrimp- shrimp, straight out of Lake Ponchartrain, slowly sautéed in a family recipe butter BBQ sauce, served with Cajun coleslaw and French bread for "sopping." \$14

Roast Beef Po'boy- sliced beef smothered in gravy and mayo served "dressed," with lettuce, tomato, pickle and kettle chips: \$8.50

Ham & Cheese Po'boy- sliced ham, provolone cheese & remoulade sauce served "dressed" with kettle chips: \$8

Andouille Po'boy- a plump stick of andouille sausage with remoulade, served "dressed," with kettle chips: \$8.50

Blackened Shrimp Po'boy- sauteed lake shrimp with remoulade, served "dressed," with kettle chips: \$10.50

Cajun Sampler- a generous portion of jambalaya, red beans & rice and gumbo-\$13

Gumbo- okra based soup loaded with andouille, shrimp & crawfish tails, served over rice: Cup \$5 Bowl \$9

Blackened Shrimp Tacos- two soft tacos filled with shrimp, remoulade, coleslaw, black beans, corn, tomatoes & green onion then served with jambalaya: \$13

Crawfish Etouffe- crawfish tails and andouille amongst creamy goodness, served over rice: Cup \$5.50 Bowl \$10

Muffaletta Salad-ham, salami, and provolone cheese on a bed of lettuce, topped with olive salad, tomatoes, green onion and our homemade Italian dressing: \$11.50

Shrimp Creole-hearty, tomato based stew with shrimp, peppers and onions, served over white rice. \$5 or \$10

HER (FAMILY RECIPES)

Smoked Pulled Pork- dry rubbed & slow cooked for 10 hours served on a fresh bun w/ chips: \$7.25

Snyder- French bread topped with sliced ham, roast beef, cheese and mayo, then toasted and served w/ kettle chips:\$9

The Heater- shredded, white meat chicken tossed in our original recipe buffalo sauce, then topped with provolone cheese, ranch and served on a fresh bun w/ chips: \$8

Chef Salad- salami, roast beef, ham, provolone cheese, tomato, red onion, and egg served with homemade Ranch or Italian dressing: \$10.50

BBQ Sundae- smoked, pulled pork, baked beans & creamy coleslaw layered in a glass: \$7.50

Buffalo Chicken Salad- a bed of lettuce topped with shredded buffalo chicken, black beans, corn, tomatoes, green onions, blue cheese crumbles & Ranch dressing: \$11

Cowboy Quesadilla- 3 flour tortillas stuffed with pulled pork, mozzarella, & BBQ sauce, then topped w/ Cajun coleslaw: \$9.50

Who Dat's Dog- a foot long hot dog piled high with pulled pork, coleslaw and BBQ sauce....AMAZING: \$12.50

Cuban-sliced ham, pulled pork served hot on French bread with mustard, pickle and kettle chips: \$9.50

BBQ Pork Salad-fresh lettuce topped with pulled pork, BBQ sauce, Ranch, tomatoes and red onion: \$10

Heater Pizza-our HOMEMADE hot sauce is topped with pulled white meat chicken, red onion, parsley and our HOMEMADE Ranch dressing: \$14

Who Dat Pizza-we use our special BBQ sauce and pile cheese, pulled pork, lettuce, jalapenos and HOMEMADE Ranch dressing on top.....DELICIOUS: \$14

DESSERT

Goovey Butter Cake-The best you have ever had. Surprise flavor everyday. Just voted "BEST RECREATION OF A ST. LOUIS ORIGINAL" by *St. Louis Magazine*-\$6

SIDES

COLE SLAW \$2, POTATO SALAD \$2, BAKED BEANS \$2, KETTLE CHIPS \$1 OR SIDE SALAD \$3

KIDS MEALS

Hot Dog with applesauce, chips and a drink: \$5

Pork Sandwich with applesauce, chips and a drink: \$5

Nachos & Cheese with applesauce, chips and a drink: \$5

Ham and Cheese Sandwich with applesauce, chips and a drink: \$5

SOUTHERN FOOD
*****NEW ORLEANS BOY-MEETS LOCAL GIRL*****
www.whodatsrestaurant.com 618-281-2229

Jambalaya-a traditional Cajun rice dish containing andouille sausage, shrimp and chicken & served with corn bread-\$5 or \$9

Muffalatta-a New Orleans tradition! Ham, salami, provolone cheese, mozzarella cheese & olive spread, toasted and served on a seeded bun with chips-\$9.50

Red Beans and Rice-a rich bean stew served with our special recipe ham & andouille sausage & corn bread-\$5 or \$9

Barbeque Shrimp-Lake shrimp slowly sautéed in a family recipe butter bbq served with slaw & French bread for "sopping." \$14

Po'Boys-Roast Beef smothered in gravy then served "dressed," with lettuce, tomato, mayo, pickle **OR** **Ham & Cheese , Blackened Shrimp OR Andouille** with remoulade sauce, lettuce, tomato, pickle & chips.

Cajun Sampler-a generous portion of jambalaya, red beans & rice and gumbo-\$13

Crawfish Etouffe-crawfish tails and andouille amongst creamy goodness, served over rice-\$5.50 or \$10

Muffalatta Salad-ham, salami, and provolone cheese on a bed of lettuce, topped with olive salad, tomatoes and our homemade Italian dressing-\$11.50

Shrimp Creole-hearty tomato based stew with shrimp, peppers and onions, served over white rice. \$5.50 or \$10

Blackened shrimp tacos-2 tacos filled with shrimp, remoulade , coleslaw, corn, black beans, tomatoes & green onion, served with jambalaya-\$13

Gumbo Ya Ya-gumbo served over potato salad-\$5.50 or \$10

Super Sampler-jambalaya, red beans & rice, gumbo & etouffe-\$17

Gumbo-soup with andouille, shrimp & crawfish tails served over rice...\$5 or \$9

Smoked Pulled Pork-dry rubbed & slow cooked for 10 hours served on a fresh bun w/ chips-\$7

The Heater-shredded white meat chicken tossed in our original recipe buffalo sauce, then topped with provolone cheese, Ranch and served on a fresh bun w/ chips-\$8

Chef Salad-salami, roast beef, ham, provolone cheese, tomato, red onion, and egg served with homemade Ranch or Italian dressing-\$9

BBQ Sundae-smoked pulled pork, baked beans & creamy coleslaw layered in a glass-\$7.50

Buffalo Chicken Salad-a bed of lettuce topped with shredded buffalo chicken, black beans, corn, tomatoes, green onions, blue cheese crumbles & ranch-\$10

Who Dat's Dog-a foot long hot dog piled high with pulled pork, coleslaw and BBQ sauce....**Amazing**-\$12

Cowboy Quesadilla-pulled pork, mozzarella cheese & BBQ sauce, then topped with coleslaw-\$9.50

Snyder-French bread topped with sliced ham, roast beef, cheese & mayo, toasted & served with chips-\$9

Super Sampler-try it all: jambalaya, red beans and rice, gumbo and etouffe: \$17

Cuban-sliced ham & pulled pork served hot on French bread with mustard, pickle & kettle chips-\$9.50

BBQ Pork Salad-fresh lettuce topped with pulled pork, BBQ sauce, Ranch, tomatoes & red onion- \$10

Heater Pizza-our **HOMEMADE** hot sauce is topped with pulled white meat chicken, red onion, parsley and our **HOMEMADE** Ranch dressing.-\$14

Who Dat Pizza-we use our special BBQ sauce and pile cheese, pulled pork, lettuce, jalapenos and Ranch dressing on top....**delicious!**-\$14

with pulled white meat chicken, red onion, parsley and our **HOMEMADE** Ranch dressing.-\$14

Who Dat Pizza-we use our special BBQ sauce and pile cheese, pulled pork, lettuce, jalapenos and Ranch dressing on top....**delicious!**-\$14

