



251-410-6800

<http://www.dapperdeliveries.com>

Mojeaux's

Appetizers

Jumbo Wings	\$17.60
<i>Served with Ranch or Blue Cheese</i>	
Hand Battered Jumbo Shrimp	\$17.60
<i>Served with Cocktail, Ranch or Tartar</i>	
Hand Battered Oysters	\$17.60
<i>Served with Cocktail, Ranch or Tartar</i>	
Fried Ribs	\$16.50
<i>Lightly Dusted ,Fried, Then served with BBQ or Buffalo Sauce</i>	
Mojeaux's Spinach Dip	\$15.40
<i>Served with house fried tortilla chips</i>	
Crawfish Bread	\$14.30
<i>New Orleans French Bread , blackened Crawfish, Cajun Cream and Asiago</i>	
Loaded Fries	\$15.40
<i>Topped with ground beef, bacon, cheese and green onion</i>	
Oysters Mojeaux's	\$27.50
<i>The "BEST" oysters you'll taste ,seafood, Cajun cream, Green onions</i>	

Salads

Add Shrimp or Chicken for \$6.00

Caesar Salad	\$13.20
<i>Chopped Romaine heart, parmesan. tossed in Caesar dressing and garnished with house made croutons</i>	
Mojeaux's House Salad	\$13.20
<i>Chopped lettuce mix, tomatoes, cucumbers, red onions, mixed cheese, croutons, bacon bits and boiled eggs.</i>	

Pasta

Served with a House Salad and French Bread

Pasta Alfredo	\$17.60
<i>Tossed in our house parmesan cream sauce</i>	
Jambalaya	\$26.40
<i>Shrimp, Chicken, and Sausage sauteed with Peppers and Onions in our Authentic New Orleans- Style Sauce.</i>	
Mojeaux's Mardi Gras	\$26.40
<i>Shrimp, Conecuh Sausage, Crawfish and Mushrooms sauteed in Cajun Cream Sauce, tossed with penne pasta</i>	

Sides A La Carte

Green Onion ColeSlaw	\$5.50
Cornbread	
Mustard Potato Salad	\$5.50
Baked Beans	\$5.50
Fried Okra	\$5.50
Sweet Potato Casserole	\$5.50
French Fries	\$5.50
Collard Greens	\$5.50

Burgers, Wraps & Sandwiches

All Served with French Fries

Mojeaux's Burger	\$14.30
<i>1/2 lbs Ground Steak chargrilled , served with lettuce, tomatoes, red onions and pickles</i>	
Lamb Burger	\$16.50
<i>Made Fresh in house and topped with a fried egg, pepper jack cheese , caramelized onions and tomatoes</i>	
Buffalo Wrap	\$15.40
<i>Char-grilled chicken / or shrimp , mozzarella , spring mix , tomato, buffalo and ranch dressing</i>	
Caesar Wrap	\$15.40
<i>Chopped Romaine heart, parmesan cheese tossed in Caesar Dressing</i>	
Honey Dijon Chicken Wrap	\$14.30
<i>Char-grilled chicken , house made Dijon, spring mix, tomato and mozzarella</i>	
Southwest Wrap	\$15.40
<i>Bacon, Spring Mix, Tomato, Mozzarella & Sweet Chili Sauce</i>	
Classic Burger Wrap	\$15.40
<i>1/2 lbs Steak burger, lettuce, tomato, onion, pickle, American Cheese and Burger Sauce</i>	
The Big Sloppy	\$14.30
<i>Topped with Signature Green Onion Coleslaw</i>	
Mojeaux's Big Philly	\$15.40
<i>Peppers, Onions, Mushrooms and Mozzarella, Served on New Orleans French Bread</i>	
New Orleans Style Po-Boy	\$16.50
<i>Lettuce, Tomato, Pickles served on New Orleans French Bread</i>	

From The Smoker

Served with one side and bread

Baby Back Ribs	
Pulled Pork	
Pulled Chicken	
Smoked Rib Tips	
<u>Smoked Turkey Legs</u>	
Shrimp Alfredo	\$30.80
<i>Our Creamy Parmesan Sauce with broccoli florets</i>	
Mojo IT	\$33.00
<i>Sauteed Shrimp, Crawfish, and Conecuh in Cajun cream Sauce</i>	
Dirty Bird	\$28.60
<i>Dirty Rice topped with Etouffee Sauce</i>	
Mississippi	\$27.50
<i>Topped with our fresh collard green , pickled peppers , and warm cornbread</i>	
The Mac Daddy	\$28.60
<i>Topped with our signature macaroni and cheese , BBQ sauce and bacon bits</i>	

Chef Specialties

Served with a Side Salad

Seafood Platter Pick 1	\$23.10
<i>Served with hand cut fries , hushpuppies and green onion coleslaw</i>	
Seafood Platter Pick 2	\$29.70
<i>Served with hand cut fries , hushpuppies and green onion coleslaw</i>	
Seafood Platter All 3	\$39.60
<i>Shrimp , Oysters, & Catfish Served with hand cut fries , hushpuppies and green onion coleslaw</i>	
Etouffee	\$26.40
<i>Cajun Etouffee base, Served with steamed rice, French Bread</i>	
Mojeaux's Shish Kabob	\$25.30
<i>Served with yellow rice, vegetable of the day, house made sauces</i>	
Margeaux's Shish Kabob	\$29.70
Combo (2)	
<i>Pick 2 Served with yellow rice, vegetable of the day, house made sauces</i>	
Choice Cut Ribeye	\$30.80
<i>Hand Cut by Chef daily, Char-grilled , Served with garlic smashed potatoes, vegetable of the day and Chef's signature sauce.</i>	
Flame-Grilled Salmon	\$28.60
<i>Served with Garlic Smashed Potatoes and Vegetable of the day</i>	
Crab Cakes	\$30.80
<i>Sweet jumbo crab meat , folded with our trinity , herbs and spices, pan seared , then drizzled with Cajun Cream sauce, served with smashed potatoes , and vegetable of the day</i>	
Chef Chris' Shrimp & Grits	\$27.50
<i>Gulf Shrimp, lightly dusted and fried to a golden crisp, piled high on Chefs' Asiago cheese grits and Conecuh gravy, garnished with green onions</i>	
Mojeaux's Fish & Grits	\$28.60
<i>Mississippi Catfish, Cornmeal dusted and piled high on Chefs' Asiago cheese grits and Cajun cream sauce, garnished with green onions.</i>	
New Orleans Red Beans & Rice	\$28.60
<i>Red beans , slow cooked with smoked turkey, trinity, fresh herbs and spices served with grilled Conecuh and cornbread , garnished with green onion</i>	

Desserts

Georgia Peach Cobbler	\$11.00
New Orleans Praline Bread	\$11.00
pudding	
Big Momma Banana Pudding	\$11.00

Drinks

Sprite	\$3.30
Dr.Pepper	\$3.30

Mojo Mac & Cheese	\$5.50	Louisiana Monday	\$29.70	Root Beer	
Fresh Green Beans	\$5.50	<i>On a bed and smothered with creamy red beans and rice topped with Conecuh and green onions</i>		Diet Coke	\$3.30
Grilled Veggies	\$5.50	N.O. Jambalaya	\$30.80	Coke	\$3.30
		<i>Topped with our authentic Jambalaya</i>		Sweet Tea	\$3.30
				Unsweet Tea	\$3.30
				Lemonade	\$3.30