



Cajun Inspired Cuisine

www.2crazyfellas.com

6518 Goodman Rd

Suite 108

Olive Branch, MS 38654

TU-SA 11 AM TO 9 PM

SU 11 AM TO 8 PM

BEVERAGES

COKE COLA PRODUCTS 3.5

Coke, Diet Coke, Dr. Pepper, Barq's Root Beer, Sprite and Minute Maid Lemonade

FRESH BREWED TEA 3.5

Sweet or Unsweet

DOMESTIC BOTTLE BEER 4.5

Budlight, Miller Lite, Budweiser, Coors Light, Michelob Ultra, Yuengling, Angry Orchard

IMPORT/ CRAFT BOTTLE BEER 5.5

Abita Andygator, Parish Canebrake, Corona Extra, Hein

DOMESTIC DRAFT BEER 5.5

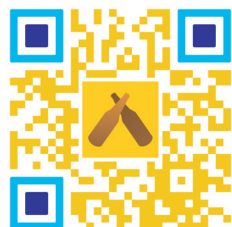
CRAFT DRAFT BEER 8

 **BEER MENU AVAILABLE VIA UNTAPPD MENU BEHIND BAR ALSO AVAILABLE ON UNTAPPD APP**

HARD SELTZERS 5.5

GLASS O' WINE 7

Moscato or Rosé



SCAN FOR
BEER MENUS

SHAREABLES

ALLIGATOR SAUSAGE PLATE 15

Slices of alligator andouille sausage, cubed cheddar and pepper jack cheese, pepperoncini peppers and pickle spear. Lightly seasoned

BOUDIN BALLS 12

A cajun classic made into ball form then deep fried to a golden brown. Served with remoulade

CRAWFISH ETOUFFEE BALLS 14

Our signature crawfish etouffee made into a ball and deep fried. Served with remoulade.

DEBRIS FRIES 13.5

New Orleans style roast beef served over a bed of fresh cut seasoned fries topped with cheese and green onion.

FRIED JALAPENO PEPPERS 9

Homemade pickled jalapenos lightly battered and deep fried. Served with Ranch

FRIED PICKLES 8

Crinkle cut pickle chips lightly battered and deep fried

SPINACH ARTICHOKE DIP 11.5

Creamy spinach artichoke dip with a pico topper. Served with Tortilla chips

SWAMP WINGS 17

Fried wings tossed in your choice of Original (Warm), Zydeco (Warm/Tangy) or Lethal (Hot)

VOODOO FRIES 13.5

Mound of fresh cut fries topped with remoulade fiesta sauce, pico, crawfish tails, and andouille sausage.

VOODOO NACHOS 13.5

Zappa's Voodoo Chips topped with remoulade, fiesta sauce, pico, crawfish tails, and andouille sausage.

ZYDECO SHRIMP 15

A shareable portion of our fried shrimp tossed in our signature Zydeco sauce.



SOUPS/SALAD

CAESAR SALAD 10.5

Romaine lettuce topped with parmesan cheese, croutons and creamy Caesar dressing

HOUSE SALAD 10.5

Romaine lettuce topped with cheese blend, tomatoes, purple onion, croutons and choice of dressing

▲ ADD CHICKEN OR SHRIMP 7

GUMBO C 9 B 11.5

Get a taste of New Orleans cuisine with this savory and delicious chicken andouille sausage gumbo! Sausage, okra, and aromatic vegetables make this an authentic served over bed of rice

▲ ADD SHRIMP 6

RED BEANS AND RICE C 9 B 11.5

Red beans seasoned with andouille sausage and simmered to perfection served over a bed of steamed white rice

SEAFOOD ETOUFFEE C 11.5 B 15

Homemade shrimp and crawfish etouffee. A cajun classic made just like it is from home.

OYSTERS

BORDER RUNNERS ½D 15 D 27

Grilled with our homemade Garlic Butter and south of the border seasoning mixture. Topped with pico and parmesan.

CRAZY FELLAS ½D 15 D 27

Grilled with our homemade Garlic Butter and seasoning mixture. Topped with bacon and parmesan.

HE MADE ME ½D 15 D 27

Grilled with our homemade Cajun garlic butter, tangy mustard, and seasoning mixture topped with parmesan.

ROUGAROU ½D 15 D 27

Chargrilled with our homemade garlic butter, jalapeno pepper jelly and blend seasoning. Topped with pepperjack and fried jalapeno

SWAMP HEAT ½D 15 D 27

Grilled with our homemade Cajun Garlic Butter, Lethal sauce, cayenne and topped with parmesan

IDK SAMPLER D 30

Your choice of 4 flavors (3 oysters each flavor)

RAW ½D 12 D 19



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% AUTOMATIC GRATUITY.

POBOYS

ALL SERVED WITH CHOICE OF SIDE

CAJUN TURKEY POBOY 15

Cajun fried turkey on lightly toasted New Orleans Style Poboy bread with lettuce, tomato, mayo, and remoulade.

CATFISH POBOY 17

Golden fried catfish on lightly toasted New Orleans Style Poboy bread with lettuce, tomato, mayo, and remoulade.

FRIED OYSTER POBOY 17

Golden fried oysters on lightly toasted New Orleans Style Poboy bread with lettuce, tomato, mayo, and remoulade.

ROAST BEEF POBOY 15

New Orleans style slow roasted beef on New Orleans Style Poboy bread with lettuce, tomato, mayo, and remoulade.

SHRIMP POBOY 17

Choice of grilled or fried shrimp on lightly New Orleans Style Poboy bread with lettuce, tomato, mayo, and remoulade.

PEACEMAKER 18

Golden fried oysters and shrimp on lightly New Orleans Style Poboy bread with lettuce, tomato, mayo, and remoulade.

TACOS

CATFISH TACOS 12

3 tacos with fried catfish topped with cole slaw and tarter sauce

CHICKEN TACOS 12

3 tacos with grilled or fried chicken topped with homemade Pico, remoulade, and a seasoned ranch sauce, and fresh cilantro

SHRIMP TACOS 12

3 tacos with grilled or fried shrimp topped with homemade Pico, remoulade, and a seasoned ranch sauce, and fresh cilantro

IDK TACOS 14

Your choice for 3 tacos from any of our tacos options

LAND GRAZERS

ALL SERVED WITH CHOICE OF SIDE

BAYOU SAUSAGE DAWG 16

Andouille sausage on a french roll topped with Caramelized onions and tangy mustard.

CHICKEN SANDWICH 16

Chicken Breast seasoned with our house blend of seasonings and topped with lettuce, tomato, mayo and provolone cheese

FAT TUESDAY BURGER 16

1/2 lb hand pressed patty topped with pepper jack cheese, grilled purple onions, fried jalapenos and tangy mustard drizzle

MISS LOU BURGER 16

1/2 lb hand pressed patty topped with pepper jack cheese, bacon and homemade pepper jelly



ENTREES

CATFISH BASKET 19

Battered Catfish Filets served with fries, coleslaw and hushpuppies

CATFISH PONTCHARTRAIN 27

2 pieces of blackened or fried catfish over a bed of rice and topped with a crawfish cream sauce.

CAJUN SHRIMP 19

Large sauteed shrimp cooked and seasoned in a garlic cajun butter served with a side

FRIED OYSTER BASKET 19

Golden fried oyster with choice of side.

SHRIMP BASKET 19

½ lb of grilled or golden fried shrimp with choice of side.

SHRIMP BOIL 21

1 lb of hot-n-ready tail on boil shrimp with sausage, potatoes and corn. Served Mild, Cajun, or Hot

SHRIMP AND GRITS 19

Southern grits topped with cajun shrimp and melted cheese



COMBOS

BIG EASY 18

Signature roast beef poboy with a cup of our delicious gumbo

CHOOSE 2 21

Choice of 2 proteins :Blackened or Fried Catfish, Fried Shrimp, Grilled shrimp or Fried Oysters served with fries, hushpuppies and coleslaw

CHOOSE 3 24

Choice of 3 proteins: Blackened or Fried Catfish, Fried Shrimp, Grilled shrimp or Fried Oysters served with fries, hushpuppies and coleslaw

HALFER 16

Half of one of our delicious poboy and choice of cup of soup or side salad.

SIDES

CAJUN CABBAGE 3.5

COLE SLAW 3.5

FRIES 3.5

HUSHPUPPIES 3.5

POTATO SALAD 3.5

SEASONED CORN 3.5

SIDE CAESAR SALAD 4.5

SIDE HOUSE SALAD 4.5

SIDE OF RICE 3.5

DESSERT

KING CAKE BREAD PUDDING 9

A small twist on two New Orleans flavors. Topped with cream cheese icing and Mardi gras sugar crystals



BANANAS FOSTER BANANA PUDDING 9

Grandma's favorite infused with caramelized rum bananas