UNCLE T'S Oyster BAR TRD MRK SEAFOOD & PO-BOYS

Small Bites

BOUDIN CAPITAL EGGROLLS
Boudin, pepper jack cheese, Zydeco sauce **12**

FRIED BITES
Choice of pickles or mushrooms. House-battered and served crispy with house ranch **10**

ONION RINGS
House-battered onion slices, served crispy with Landry sauce
Whole Order 13 • Half Order 7

BOUDIN BALLS
Pepper jack-stuffed boudin balls served with Landry sauce **13**

MUFFALETTA CHEESE BREAD
Topped with fresh sliced ham, olive salad, provolone cheese, pepper jack cheese **15**

PIZZA TRI-EAUX
Three mini pizzas with boudin, caramelized onions and peppers, pepper jack cheese **15**

YARDBIRD FLYERS
Half-dozen crispy chicken wings – Buffalo, Cherry Bomb BBQ, Cajun Asian, or Lemon Pepper Dry Rub **12**
Make it a dozen! +10

ZYDECO CHICKEN or SHRIMP
Crispy dark meat chicken or Gulf shrimp (8) drizzled with Zydeco sauce **11 • 15**

TUNA APP
Seared ahi tuna, spring mix, pineapple pico de gallo, sesame ginger and Landry sauce **14**

Fan Favorite

FISH BITES
Cornmeal-battered fried fish, served with tartar sauce **12**

Somethin' Sweet

MOMMA NAT'S DONUT BREAD PUDDING
Housemade, with pecan praline sauce **6**

KEY LIME PIE
Hand-formed graham cracker crust, smooth key lime filling, whipped cream **8**

CHEESECAKE
New York style, graham cracker crust with choice of sauce: chocolate, raspberry or caramel **8**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
We proudly serve both domestic and imported Gulf shrimp.

Our Story

With decades of history behind the building itself, new owners Anthony and Lexi Hebert have turned Uncle T's Oyster Bar into something special, all while keeping the timeless history alive.

The original all-brick building was built in the late 1950's by Lexi's grandfather, J. Warren Landry. Originally housing the Scott Post Office, it became a laundromat before Cue Time Bar moved in. Cue Time, by namesake, was mainly a billiards room and a well-known place where important meetings were held among business owners, politicians, and other prominent members of the Scott community.

In January of 2016, Anthony and Lexi took over and renovations began. With their vision and planning, an 1,800 square foot extension was added to make room for the boiling house & oyster bar, while extensive improvements were made to the front restaurant & bar area. Keeping that historic feel alive, reclaimed wood from a 100-year-old barn on the nearby "Old Martin Farm" has been uniquely displayed on the ceiling and walls. It even helps divide the family restaurant from the bar area.

Along with the history, Anthony and Lexi have added their own style with a modern, yet classic, twist. We're thrilled to offer you our signature boiled seafood, a variety of po'boys on local French bread, salads, wraps, and of course, oysters any way you like them!

Anthony Hebert Lexi Hebert

From the Oyster Bar

We proudly serve Gulf oysters for all our selections.

RAW OYSTERS
Half Dozen | Dozen • Market Price

CHARBROILED OYSTERS
Half Dozen | Dozen • Market Price

Choose One:

Nola:
Garlic butter, shredded Parmesan

Firecracker:
Jalapeño, pepper jack cheese, bacon, Cajun seasoning

Classic Candy:
Zydeco sauce, candied jalapeño, pepper jack cheese

Le Bon Cochon:
Boudin, pepper jack cheese, Creole mustard glaze

HOLLY BEACH SLAMMER
3 Nola style, 3 Firecracker, 3 Classic Candy, 3 Le Bon Cochon **MP**

Wraps & Tacos

Served with Zapp's chips.
Sub Fries +4; Sub Onion Rings +6

SHRIMP LANDRY WRAP
Grilled or fried shrimp, mixed greens, tomatoes, red onions, shredded pepper jack cheese, Landry sauce **15**

KICKIN' CHICKEN WRAP
Grilled or fried chicken, mixed greens, tomatoes, red onions, shredded pepper jack cheese, Zydeco sauce **14**

THE CAESAR WRAP
Choice of chicken or shrimp, grilled or fried, romaine lettuce, bacon crumbles, black olives, Parmesan cheese, creamy Caesar dressing **15**

THE TUNA WRAP/TACOS
Seared ahi tuna, pineapple pico de gallo, mixed greens, sesame ginger dressing **16**

PULLED PORK TACOS
Cajun-style pulled pork, slaw, cherry bomb BBQ sauce, pickles, pepper jack cheese **14**

TACO TRI-EAUX
Three flour tortillas with choice of grilled or fried fish, alligator or shrimp, pico de gallo, lettuce, pepper jack cheese, Landry sauce **16**
Additional Taco +5

Half-Pound Burgers

8 oz ground Angus beef patty, served on Langlinais French bread. Served with Zapp's chips.
Sub Fries +4; Sub Onion Rings +6
Any burger can be made a wrap +1

CAJUN BURGER
American cheese, lettuce, tomatoes, Blue Plate mayo, caramelized onions **13**

PINEAPPLE EXPRESS
Grilled pineapple, bacon, Cajun Asian sauce, pepper jack cheese **14**

THE HANGOVER
Fried egg, bacon, American cheese, lettuce, tomatoes, Blue Plate mayo, caramelized onions **15**

CHOPPED CHEESE
Chopped Angus beef smothered with American cheese and onions, dressed with lettuce, tomatoes, Blue Plate mayo **15**

Simply Salads

HOUSE SPECIAL Choice of chicken or shrimp, grilled or fried, with shredded pepper jack cheese, mixed greens, tomatoes, boiled egg, red onions, black olives, bell peppers, croutons **16**

CAJUN CHEF Ham, turkey, roast beef, shredded pepper jack cheese, mixed greens, tomatoes, boiled egg, red onions, black olives, bell peppers, croutons **15**

THE CAESAR Choice of chicken or shrimp, grilled or fried, with romaine lettuce, bacon crumbles, black olives, croutons, Parmesan, creamy Caesar dressing **17**

THE TUNA SALAD Seared ahi tuna, mixed greens, pineapple pico de gallo, sesame ginger dressing **18**

Dressings

Cajun Boy's Vinaigrette • House-Made Ranch • Italian • Honey Mustard • French 1000 Island • Blue Cheese • Jalapeño Ranch • Creamy Caesar • Sesame Ginger

Seafood Baskets

Served with waffle fries and hushpuppies. Available grilled upon request.

FRIED FISH 20

FRIED SHRIMP 22

FRIED OYSTER MP

FRIED ALLIGATOR MP

COMBINATION
(choice of two) **MP**

FRIED SOFT SHELL CRAB
(single or double) **MP**

Meant to be Shared!

CUE TIME SEAFOOD PLATTER
Our version of the seafood platter: fried crawfish tails, fried alligator, fried fish, fried oysters, and fried shrimp **MP**
Sorry, no substitutions.
Add Soft Shell Crab (when available) MP

Boil House Delights

Market Price, Seasonal Availability. Served with two boiled potatoes and Landry sauce.
Additional Landry Sauce +1

Boiled Add-Ons

Corn **2** ***Smoked Sausage*** **4**
Potatoes **2** ***Mushrooms*** **3**
Onion **2**

LOUISIANA BOILED CRAWFISH
3 Pounds • 5 Pounds

LARGE BOILED SHRIMP
½ Pound • 1 Pound

BLUE POINT CRABS
by the ½ dozen

BOIL HOUSE SPECIAL
3 Pounds Boild Crawfish
12 Boiled Shrimp

Specialty Po'Boys

Served with Zapp's chips.
Sub fries +4, Sub onion rings +6.
Any ½ po'boy can be made a wrap +1

THE COWBOY
Cajun-style pulled pork, BBQ sauce, house slaw, pickles **18 • 11**

CAJUN CUBAN
Cajun-style pulled pork, ham, swiss cheese, mustard, pickles **18 • 11**

THE LANDRY
Fried crawfish, shrimp and Gulf oysters, lettuce, tomatoes, Landry sauce **24 • 16**

SWAMP THANG
Fried alligator, lettuce, tomatoes, candied jalapeños, Landry sauce **24 • 16**

SURF N TURF
Grilled or fried shrimp, roast beef, American cheese, provolone, lettuce, tomatoes, jalapeño mayo **22 • 13**

NONC T SPECIAL
Roast beef, ham, turkey, provolone, American cheese, lettuce, tomatoes, jalapeño mayo **19 • 12**

Classic Po'Boys

Dressed with lettuce, tomatoes & Blue Plate mayo, Served with Zapp's chips. Sub fries +4, Sub onion rings +6.
Any ½ po'boy can be made a wrap +1

FRIED FISH 16 • 10

FRIED OYSTER MP

FRIED ALLIGATOR MP

FRIED SHRIMP 18 • 11

Sides

Waffle Fries 5

Onion Rings 7

House Slaw 3

Zapp's Chips 2

Side Salad 5

Side Caesar Salad 6

Hushpuppies 6

Grilled Veggies 6

Gratuity of 20% will be added to parties of 8 or more.

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