

I want to thank you for sharing a meal & beverage with us today. You will find many glimpses of Cajun, Low Country, Soul Food, Creole & good ol' Country Cooking on our menu. From my family's table to yours!

-Chef Clay

APPETIZETZS

GF A CHICKEN WINGS...\$11.25

Betta House dry rub

GF DEVILED EGGS...\$7.99
Traditional

FRIED OKRA...\$7.25
Served with Cajun Ranch

Leta:

GF CHICKEN CHICHARRONES...\$7.49

Drizzled with Hot Sauce and Honey

HUSH PUPPIES...\$5.75
Savory & very cheesy.

Smother in gumbo for an extra \$3.95

FRIED PICKLES...\$8.25
A must try. Served with Cajun Ranch

FRIED GREEN TOMATOES...\$8.95 GF

A true southern favorite

GF CAJUN FRENCH FRIES...\$3.99
*Smother them in gumbo for an extra \$3.95

GUMBO

Served with homemade cornbread

® ♣ BETTA GUMBO

A traditional style with Andouille & Chicken cup... \$7.25 | bowl... \$10.95

CRESCENT CITY GUMBO

A New Orleans styled broth with Andouille, chicken, shrimp, crawfish tails, oysters & gator

bowl... \$22.95

M BETTA SEAFOOD GUMBO

Andouille, chicken, shrimp & crawfish tails cup... \$9.95 | bowl... \$14.95



MAMA SAID

🔥 SPICY

GF GLUTEN-FREE

👚 CAN BE MADE GLUTEN-FREE

Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BY THE SEA

m"DIRTY BAG" SHRIMP BOIL...\$24.99

1 pound of peel and eat shrimp dirty bag style. Served with corn, potatoes, & sausage

GF SHRIMP COCKTAIL...\$10.99

1/2 pound of peel and eat shrimp.
Seved with cocktail sauce & lemon

GF SNOW CRAB LEGS...MKT

Served by the pound

GF CRAB ARTICHOKE DIP...\$13.95

Homemade herbed cheese, artichoke hearts, and vegetables topped with lump crab. Served with French bread

6 CRAB CAKE...\$14.95

A 7 oz Betta Sauteed crab cake. Served
with Remoulade

*CATFISH BASKET...\$11.95

1/2 pound of mustard brined catfish served with Fries & Hush Puppies

FRIED SHRIMP BASKET...\$12.95

1/2 pound of Popcorn Shrimp. Served with cocktail sauce, fries, & hush puppies

FRIED OYSTER BASKET...\$16.95

8 oysters, breaded and fried crispy. Served with Remoulade, Fries, & Hush Puppies



SALAT

Add chicken or shrimp for an additional \$4.99

Dressings: Ranch, Cajun Ranch, Remoulade, House Vinaigrette, & Blue Cheese

GF CAESAR...\$10.99

Romaine lettuce, Asiago cheese, homemade cornbread croutons, Caesar dressing.

GF HOUSE SALAD...\$8.99

Mixed greens, tomato, cheddar cheese, choice of dressing

BETTA DATE NIGHT

FRIDAY AND SATURDAY

PRIME RIB

From 4:00-close while supplies last! Served with mashed potatoes, seasonal vegetables, au jus, and creamy horseradish...\$24.95



BOGO WINE DEAL

Buy any bottle of wine at regular price and get your second bottle of equal or lesser value for 50% off!



SOUTHETEN DISHES

GF JAMBALAYA...\$16.95

A stew of tomatoes, Andouille sausage, ham, celery, onions, sauteed shrimp, and rice

CRAWFISH PIE...\$22.95

Served as a pot pie in puff pastry. Crawfish tails, onions, celery, and peppers in a rich creamy sauce

GF SHRIMP ETOUFFEE...\$16.95

Shrimp, peppers, onions, celery and Etouffee sauce.

Served over rice

GF CATFISH LOUISIANE...\$18.45

8 oz fillet, fried or blackened, topped with crawfish tails and smothered in etouffee sauce

GF SHRIMP & GRITS...S16.95

Cheesy grits topped with shrimp cooked in a spicy



CHICKEN & WAFFLES...\$15.95

Served with maple syrup

GF CRAWFISH ETOUFFEE...\$17.95

Crawfish tails, peppers, onions, celery and Etouffee sauce.

Served over rice

CHICKEN FRIED STEAK...\$15.95

Lightly breaded steak topped with cream gravy. Served with mashed potatoes and green beans

GF ANDOUILLE, BEANS, & RICE...\$13.95

Andouille sausage and red beans over rice

*CATFISH CREOLE...\$16.95

8 oz fillet, fried or blackened, smothered in gumbo

₱★SLAP YO' MAMA...\$18.95

French bread, Andouille sausage, shrimp, & crawfish tails topped with a smokey cheese sauce

MEMPHIS CATFISH & SPAGHETTI...\$15.95

An 8 oz filet of fried catfish, served with spaghetti and red sauce.

BLUE PLATE SPECIAL

YOUR CHOICE OF PROTEIN, TWO SIDE DISHES & SIDE SALAD.

★ CATFISH...\$18.95

GF ANDOUILLE...\$14.95

FRIED SHRIMP...\$15.95

CRABCAKE...\$20.95

FRIED CHICKEN...\$14.95





ALL SIDES...\$4.45

GF Potato Salad GF Cheesy Grits GF Red Beans GF Collard Greens
GF Lavender Slaw Corn Pudding GF Side Salad Mac 'N Cheese GF Cajun Fries

PASTA

*Add a protein for an additional \$4.99-

Crawfish tails, Andouille sausage, Chicken breast, Shrimp, Bacon.



SPAGHETTI AND TOMATO...\$12.95

►Spaghetti noodles and homemade red sauce

MAC AND CHEESE ANYWAY...\$13.95

A creamy white cheddar cheese sauce

6 NAWLINS...\$18.95

Andouille sausage, shrimp and crawfish tails in a spicy tomato cream sauce

FRIED CHEESE RAVIOLIS...\$XXX

Topped with cheesy crawfish cream sauce

POBOYS & SANDWICHES

All Po'Boys served on French bread and 'dressed' with lettuce, tomato, & remoulade, unless specified. *We serve ZAPPS chips with each Po'Boy. Swap a side of your choice for the chips for an additional \$2.95

OLD FASHIONED BURGER...\$11.95

Cheese, lettuce, tomato, pickle, onion. Served on a potato bun

ANDOUILLE...\$11.75

Topped with caramelized onions and
Creole mustard

fried SHRIMP...\$13.95

1/2 pound of popcorn shrimp

FRIED OYSTER...\$15.95

5 oysters, breaded and fried crispy, topped with slaw.

NASHVILLE HOT CHICKEN SANDWICH...\$15.99

Served with a side of coleslaw and Cajun fries

SOUTHERN GARDEN...\$11.95

Fried green tomatoes, pimento cheese, roasted red peppers and balsamic glaze

CRAWFISH...\$17.95
Crawfish tails sauteed in spice

CRABCAKE...\$15.95

A 7 oz Betta sauteed crab cake

FRIED CATFISH...\$15.95

An 8 oz fillet, breaded and seasoned catfish

* BLACKENED CATFISH...\$15.95

An 8 oz fillet blackened and topped with coleslaw

DESSETZTS

♠ BEIGNETS...\$4.99

BETTA SUNDAE...\$7.99

BANANAS FOSTER BREAD PUDDING...\$5.50

CHOCOLATE PUDDING...\$5.99
BANANA PUDDING...\$5.99

KEY LIME PIE...\$5.99

Or make it a trio of chocolate pudding, banana pudding, & key lime pie for \$13.99

