

# LIVE MUSIC 7 NIGHTS-A-WEEK

www.thebluescan.com



## THE BLUES CAN

### APPS

**SPICED BAR NUTS \$6.50**

**CHIPS & SALSA \$9**

**BASKET OF FRIES \$8.50**

Add Gravy \$2.50

**SWEET POTATO FRIES \$9**

Served with Chipotle Aioli

**ONION RING BASKET \$10**

**POPCORN PRAWNS \$12.50**

Breaded Tiger Prawns Served  
with Chipotle Aioli & Coleslaw

**NACHOS \$16**

Served with Salsa & Sour Cream

Add Chicken or Pulled Pork \$6

**DEEP FRIED PICKLES \$11**

Served with Chipotle Aioli

**STEAK BITES \$12**

Marinated Steak Pieces Served  
with Hot Mustard & Coleslaw

**BREADED FROG LEGS \$14**

Marinated & Breaded Frog Legs  
Served with Chipotle Aioli &  
Coleslaw

**CHICKEN FINGERS \$12**

Served with Fries & Dip

**JUMBO WINGS \$13/lb**

22 Flavors



**FRIDAY AFTERNOON  
LIVE MUSIC LUNCH  
12 NOON - 2PM**

Great Food, Lunch Specials  
& Live Music Performance

## SOUPS & SALADS

**BLUES CAN HOUSE SALAD**

\$8 / Half \$12/Full

Cherry Tomatoes, Sliced Onion,  
Walnuts, Cranberries,  
Honey Balsamic Dressing

**FRENCH QUARTER WEDGE**

\$8/Half \$12 Full

Iceburg Lettuce, Cherry Tomatoes,  
Cucumber, Bacon Bits, Radish, Blue  
Cheese Crumble, Ranch Dressing

**CAESAR SALAD**

\$8/half \$12/Full

Chopped Romain, Shredded Parmesan,  
Bacon Bits, House Made Croutons,  
Lemon, Creamy Caesar Dressing

**CAJUN CHICKEN TACO SALAD \$14**

Ranch Dressed, Fresh Greens,  
Cajun Chicken, Salsa & Sour Cream,  
Shredded Cheese. Served in an  
Edible Flour Tortilla Bowl

**GUMBO \$8/Half \$12/Full**

House Made with Peppers, Onion,  
Celery, Cajun Chicken & Andouille  
Sausage

**SOUP of the DAY \$8**

Ask Your Server

## SIDES

**HOME MADE CORNBREAD**

**TWICE COOKED FRIES**

**SWEET POTATO FRIES**

**ROASTED POTATOES**

**POTATO SALAD**

**HOUSE SALAD**

**ONION RINGS**

**CAJUN RICE**

**COLESLAW**

**SOUP (if available)**





**THE  
BLUES  
CAN**

*Daily Specials*

CHECK WITH YOUR SERVER

## **PO'BOY SANDWICHES**

Includes Your Choice of Side

Garnished with Lettuce, Tomato, Onion, Coleslaw, Dijonaise Dressing

**POPCORN PRAWN PO'**

**GRILLED or BLACKENED CHICKEN PO'**

**BBQ PULLED PORK TENDERLOIN PO'**

**BLACKENED CATFISH PO'**

**TRADITIONAL BEEF DIP**

Served with Au jus

**TRADITIONAL MONTREAL SMOKED MEAT SANDWICH**

Served on Rye with choice of Mustard & Side Pickle



## **MAINS**

**JAMBALAYA \$16**

Mildly Spicy Hand Made Creole Sauce, Rice, Peppers, Onion & Celery,  
Served with Cornbread

Choice of: Vegetarian Jambalaya

Chicken, Andouille Sausage & Prawn

Seafood Medley - Shrimp, Mussels, Clams, Calamari

**CAJUN MAC & CHEESE \$14 Vegetarian, \$16 with Andouille Sausage,**  
Creamy Blend of Cheeses, Sautéed Jalapenos, served with Cornbread

**CATFISH & CHIPS \$17**

Hand Battered Catfish, Tarter Sauce, Fries & Coleslaw

**BLUES CAN BURGER \$13**

Hand Made Patty, Lettuce, Tomato, Onion

Cheese \$1 extra, Bacon \$1 extra

Choice of Side

**BLACKENED CATFISH or CHICKEN \$17**

Served with House Coleslaw & Choice of Two Sides

**LOUISIANA BBQ PORK RIBS \$20/half \$30/full**

Slow Braised, Finished on the Grill & Served with House Coleslaw  
& Choice of Two Sides

**ANGUS SIRLOIN 7oz STEAK \$17**

Grilled To Perfection, Served with House Coleslaw & Choice of Two Sides

**TAKE-OUT AVAILABLE ANYTIME**