



Small Bites

BOUDIN CAPITAL EGGROLLS
Boudin, pepper jack cheese, Zydeco sauce 11

FRIED BITES
Choice of pickles, mushrooms or jalapeños. House-battered and served crispy with house ranch 9

ONION RINGS
House-battered onion slices, served crispy with Landry sauce **Whole Order 11 • Half Order 6**

BOUDIN BALLS
Pepper jack-stuffed boudin balls served with Landry sauce 12

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

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

YARDBIRD FLYERS
Crispy chicken wings – Buffalo, Cherry Bomb BBQ or Cajun Asian – served with house ranch
Six for 12 (1 sauce) • Twelve for 20 (up to 2 sauces)

FISH BITES
Cornmeal-battered fried fish, served with tartar sauce 11

ZYDECO CHICKEN or SHRIMP
Crispy dark meat chicken or Gulf shrimp (8) drizzled with Zydeco sauce **9 • 14**

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 **Market Price**

Wraps & Jacos

Served with Zapp's chips.

Sub Fries +3; Sub Onion Rings +5

SHRIMP LANDRY WRAP

Grilled or fried shrimp, mixed greens, tomatoes, Landry sauce, red onions, shredded pepper jack cheese 14

KICKIN' CHICKEN WRAP

Grilled or fried chicken, mixed greens, Zydeco sauce, red onions, tomatoes, shredded pepper jack cheese 13

THE CAESAR WRAP

Choice of chicken or shrimp, grilled or fried, romaine lettuce, bacon crumbles, black olives, Parmesan cheese, creamy Caesar dressing 14

THE TUNA WRAP/TACOS

Seared ahi tuna, pineapple pico de gallo, mixed greens, sesame ginger dressing 16

PULLED PORK TACOS

Pulled pork, slaw, cherry bomb BBQ sauce, pickles, pepper jack cheese 13

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 14
Additional Taco +4

Half-Pound Burgers

8 oz ground Angus beef patty, served on Langlinais French bread.

Served with Zapp's chips.

Sub Fries +3; Sub Onion Rings +5

Any burger can be made a wrap +1

CAJUN BURGER

American cheese, lettuce, tomatoes, Blue Plate mayo, caramelized onions 11

WILD WEST

Onion rings, pulled pork, cherry bomb BBQ sauce, pepper jack cheese 14

PINEAPPLE EXPRESS

Grilled pineapple, bacon, Cajun Asian sauce, pepper jack cheese 13

THE HANGOVER

Fried egg, bacon, American cheese, lettuce, tomatoes, Blue Plate mayo, caramelized onions 14

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 15

CAJUN CHEF Ham, turkey, roast beef, shredded pepper jack cheese, mixed greens, tomatoes, boiled egg, red onions, black olives, bell peppers, croutons 13

THE CAESAR Choice of chicken or shrimp, grilled or fried, with romaine lettuce, bacon crumbles, black olives, croutons, Parmesan, creamy Caesar dressing 16

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

Dressings

Balsamic Vinaigrette • House-Made Ranch • Italian • Honey Mustard French • 1000 Island • Blue Cheese • Jalapeño Ranch • Creamy Caesar

Seafood Baskets

Served with waffle fries and hush puppies; Additional charges for substitutions. Available grilled upon request.

FRIED FISH 19

FRIED SHRIMP 21

FRIED OYSTER MP

FRIED ALLIGATOR 22

COMBINATION
(choice of two) 25



CUE TIME SEAFOOD PLATTER

Our version of the seafood platter: fried crawfish tails, fried alligator, fried fish, fried oysters, fried shrimp, and fried soft shell crab (seasonal) MP
(substitutions may be additional)

Boiled House Delights

Market Price, Seasonal Availability. Served with two boiled potatoes and Landry sauce.

LOUISIANA BOILED CRAWFISH

3 Pounds • 5 Pounds

LARGE BOILED SHRIMP

½ Pound • 1 Pound

BLUE POINT CRABS

by the ½ dozen

Add-Ons

Boiled Corn 2

Boiled Potatoes (2) 2

Boiled Smoked Sausage 4

Boiled Onion 2

Boiled Mushrooms 3

Additional Sauce 1

Specialty Po'Boys

Served with Zapp's chips.

Sub fries +3, Sub onion rings +5.

Any ½ po'boy can be made a wrap +1



NONC T SPECIAL

Roast beef, ham, turkey, provolone, American cheese, lettuce, tomatoes, jalapeño mayo, au jus 18 • 11

THE LANDRY

Fried crawfish, shrimp and Gulf oysters, lettuce, tomatoes, Landry sauce 23 • 14

SWAMP THANG

Fried alligator, lettuce, tomatoes, candied jalapeños, Landry sauce 20 • 12

TURKEY BLT

Turkey, bacon, lettuce, tomato, provolone cheese, mayo 14 • 9

THE COWBOY

Pulled pork, BBQ sauce, house slaw, pickles 16 • 10

CAJUN CUBAN

Pulled pork, ham, Swiss cheese, mustard, pickles 16 • 10

SURF N TURF

Grilled shrimp, roast beef, American cheese, provolone, lettuce, tomatoes, jalapeño mayo 18 • 11

Classic Po'Boys

Dressed with lettuce, tomatoes & Blue Plate mayo, Served with Zapp's chips.

Sub fries +3, Sub onion rings +5.

Any ½ po'boy can be made a wrap +1

FRIED FISH 14 • 9

FRIED SHRIMP 16 • 10

FRIED OYSTER MP

FRIED ALLIGATOR 19 • 11

ROAST BEEF AND AU JUS GRAVY 12 • 8

Sides

Waffle Fries 4

Onion Rings 6

House Slaw 3

Zapp's Chips 1.75

Side Salad 4

Side Caesar Salad 5

Hushpuppies 5

Vegetable Medley 5

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

