

Bullfrog Cajun Bar
1111 Hennepin Ave

Mpls, MN 55403THE BULLFROG



STARTERS / BASKETS

- FRIED CATFISH** corn meal crusted with hush puppies & remoulade \$7

FRIED SHRIMP young’s double chocolate stout beer batter with hush puppies & house made cocktail sauce \$8

STEAMED CRAWDAD BASKET with butter \$7

PEEL AND EAT SHRIMP 10 or 20 with house made cocktail sauce \$5/\$9

DRY RUBBED CHICKEN WINGS with housemade dr. pepper bbq sauce \$6

FRIED PICKLES young’s double chocolate stout beer batter with spicy peanut sauce & seasoned sour cream \$5

CAJUN CRAB & SHRIMP DIP with crostini \$9
- ALLIGATOR** fried with house made hush puppies & creamy horseradish \$8

FROG LEGS fried with house made hush puppies & remoulade \$9

PORK RINDS with seasoned sour cream \$5

HUSHPUPIES (8) house made with creamy horseradish \$5

SWEET POTATO FRIES with seasoned sour cream \$5

BEER BATTERED GREEN BEANS young’s double chocolate stout beer batter with spicy peanut sauce & seasoned sour cream \$5

FRIED GREEN TOMATOES corn meal crusted with cajun buttermilk dressing \$6

SALADS - SOUPS

- CRAB & SHRIMP LOUIS SALAD** hearts of palm, egg, cherry tomatoes & house made louis dressing \$11

COBB SALAD turkey, bacon, blue cheese, egg, tomato, red onion and avocado. \$10
- SOUTHERN HOUSE SALAD** with blue cheese, cherry tomatoes, sweet potato strings, candied spiced pecans and honey vinaigrette \$5.50
- SPINACH SALAD** cherry tomato, egg and hot maple bacon vinaigrette \$9

SOUP OF THE DAY or BULLFROG GUMBO

BAKES / PLATES / PLATTERS

- LOBSTER BAKE – SERVES 2, 4 OR 6**
lobster tails with clams, corn, potatoes and andouille sausage \$35/\$60/\$85

CLAM BAKE – SERVES 2, 4 OR 6 \$25/\$45/\$70
seasonal clams with corn, potatoes and andouille sausage

CRAB BAKE – SERVES 2, 4, OR 6
seasonal crab with clams, corn potatoes and andouille sausage \$35/\$60/\$85

HALF BAKED – FOR 1 – CLAM or CRAB \$15
- served with red beans & rice, southern greens and blue corn sticks with honey butter \$15

PECAN CRUSTED CATFISH PLATTER
served with red beans & rice, southern greens and blue corn sticks with honey butter \$14

HERB CRUSTED CHICKEN PLATTER
served with red beans & rice, southern greens and blue corn sticks with honey butter \$12

CHICKEN FRIED STEAK
hand battered sirloin steak with our house coating, served with garlic mashed potaoes and southern greens, all smothered in gravy \$14

DOUBLE CUT BONE IN PORK CHOP
- 30 STEAMED CRAWDADS** with butter \$15
- CHARGRILLED BBQ, CAJUN OR FRIED SHRIMP PLATTER**

cajun charred with red beans & rice, southern greens and blue corn sticks with honey butter
\$16

SANDWICHES – BURGERS
all served with sweet potato fries – all burgers are 100% certified angus beef ½ lb. char-grilled

VEGGIE “BURGER” house made on russian rye with lettuce, tomato, onion and red pepper mayo \$9

HOUSE BURGER with lettuce tomato and onion \$9

FROG BURGER with pork rinds, fried pickles and cajun buttermilk ranch \$10.50

STILTON CHEESEBURGER spicy patty with roasted garlic and stilton blue cheese on a russian rye roll with spicy brown mustard \$10.50

ELVIS BURGER with bacon, peanut butter and fried bananas \$10.50

PORKY PIG BURGER with pulled pork, bacon, bbq, pepperjack cheese and red onions \$10.50

FIRE BURGER with fresh jalapenos, smoked gouda and a grilled pineapple \$10.50

POPPER BURGER with deep fried jalapenos, tillamook cheddar , cream cheese, and spicy sour cream \$10.50

BUFFALO BISON BURGER with red onion, lettuce & tomato \$10.50

CRAB CAKE “BURGER” chipotle mayo \$11

SHRIMP PO’BOY pickles, tomato, shredded lettuce and chipotle mayo \$10

OYSTER PO’BOY pickles, tomato, shredded lettuce and chipotle mayo \$10

CATFISH PO’BOY pickles, tomato, shredded lettuce and chipotle mayo \$10

CRAWDAD PO’BOY pickles, tomato, shredded lettuce and chipotle mayo \$10

ANDOUILLE SAUSAGE PO’BOY pickles, tomato, shredded lettuce and chipotle mayo \$10

PULLED PORK PO’BOY pickles, housemade dr. pepper bbq sauce and topped with cole slaw \$10

CASTRO pulled pork, ham, swiss, pickles and mustard on pressed bread \$10

TURKEY AVOCADO mesquite smoked turkey, avocado, provolone, sprouts, tomato and red pepper mayo on toasted 9 grain bread \$10

MUFFULETTA new orleans classic sandwich, with capicola, mortadella, salami, swiss, provolone, and a green olive relish \$10

ALLIGATOR ANDOUILLE SAUSAGE grilled onions and peppers, fried okra and spicy mayo \$7.50

SIDES

SWEET POTATO FRIES

HUSHPUPPIES (2)

BLUE CORN STICKS & honey butter

RED BEANS & RICE

FRIED OKRA

GARLIC BABY RED MASHED POTATOES

SOUTHERN GREENS

SWEET CORN with butter

ENDINGS

GOLDEN RAISIN BREAD PUDDING with crème anglaise \$5

BEIGNETS with chocolate sauce or fruit \$5

PECAN PIE \$5

BANANA’S FOSTER \$5

SPECIALTY COCKTAILS

MINT JULEP

HURRICANE

WATERMELON MOJITO

PEACH MOJITO	SIDECAR	HOUSE MADE LEMONADE
BLACKBERRY MOJITO	LYNCHBURG LEMONADE	HOUSE MADE SWEET TEA
TAP BEERS (24)		

– Spaten - Kronenbourg 1664 - Stella Artois - Youngs Double Chocolate Stout - Lindeman’s Framboise - Carlsberg - Sapporo - Paulaner Oktoberfest - Helles Ochlenferla - Kingfischer - Einbecker Schwartz - Scrimshaw North Coast - Victory Prima Pils - Brad’s Rotating Line - Steigl Pils - Weihenstephaner - Gosser Dark Lager - Flying Dog Old Scratch - Hacher-Pschorr Lager - Great Lakes Dortmunder - Meantime London Lager - Czech Beer - Abita Amber Lager - Rotating