



FlavorTown

SEAFOOD • SOULFOOD • EVENTS

• MEATS •

***Dacula Prime Burger** grilled to your liking on a brioche roll, lettuce, tomato, cheese, onion, pickle, cajun remoulade, and our house fries \$14.51

***12 oz Prime Ribeye** marinated and grilled to your liking, red onion relish, roasted potatoes, and house salad \$36.35

***T-Bone Lamb Chops** dijon honey marinated, grilled and served with arugula salad, roasted potatoes, onion relish, red wine sauce \$36.35

Braised Oxtail with jasmine rice, collards, mac & cheese \$36.19

• VEGAN/GLUTEN FREE •

Coconut Curry Vegetable Bowl served with fragrant jasmine rice \$19.51

Vegan Burger wrapped in pita with, lettuce, pickles, onions, tomato, vegan cajun mayo, and one veggie side \$14.51

• DAILY SIDES •

\$ 5.15

- chef mike’s mac & cheese 🔥
- potato salad 🔥
- old bay butter corn on the cob
- crinkle fries
- sweet potato fries
- braised collards, and kale w/smoked turkey 🔥
- fried okra
- southern-style green beans
- mashed potatoes
- jasmine rice
- cucumber salad
- hennessy candied yams 🔥
- Sauteed veggies
- House Favorite 🔥

• DESSERT •

\$ 6.19

- peach and mango cobbler w/ice cream
- lemon bar w/ strawberry crumble
- sweet Potato pecan pie w whip cream
- vanilla bean cake w/ caramel, coconut, pecan filling buttercream icing
- chocolate cake w/ espresso buttercream icing
- vanilla strawberry marble cake w white chocolate strawberry filling vanilla icing

• BEVERAGES •

sweet tea, unsweet tea, coca-cola, sprite, diet coke, dr. pepper, mountain dew, strawberry lemonade, fresh lemonade

\$ 3.60

Coffee & Hot Tea

\$ 3.60

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% gratuity will be added to ALL parties 4 or more
10% service fee on all take out orders - Menu Prices are subject to change at any time due to increased food cost

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• STARTERS •

Chef Mike's New Orleans Style Seafood Gumbo shrimp, crab, crawfish, chicken, cajun sausage, in a rich brown roux seafood broth served with jasmine rice Cup \$9.31 Bowl \$16.59

Cajun Seafood Eggrolls salmon, crab, shrimp, monterey jack, boursin, rolled and fried crisp served with creole mustard sauce \$14.51

6 Fried Jumbo Gulf Shrimp with our house-made fries and tartar sauce \$13.47

FlavorTown Marinated Crispy Wings your choice of lemonyaki, hot ranch, or honey hot with ranch, or blue cheese 6 piece \$12.95 10 piece \$18.95 (prices subject to change)

Creamy Spinach Dip with tricolor chips and fresh salsa \$14.95

Jumbo Lump Crabcake with roasted potatoes, and remoulade \$17.55

Oxtail Eggrolls with braised oxtail, shredded cheese, kale, with a peach chutney \$14.41

• SALAD •

Fresh Caesar Salad with croutons, parmesan, sweet pepper rings, and creole caesar dressing \$8.27 add grilled salmon \$22.83 add fried or grilled shrimp \$17.63 add grilled chicken \$15.55

Our House Salad with cucumber, tomato, craisans, shredded carrots, red onion, crouton and our house Louis dressing \$8.27 add grilled salmon \$22.83 add fried or grilled shrimp \$17.63 add grilled chicken \$15.55

• CHICKEN •

House Fried Chicken brined, and fried to perfection choice of whole breast, leg quarter, or 4 wings with any two sides \$24.95

Blackened Chicken Linguine with peppers, onions, spinach, cremini mushrooms, tomatoes in a lemon garlic cream sauce topped with fresh parmesan cheese and toasted baguette \$22.71

Braised Turkey Wing with our white wine southern gravy with two sides \$24.95

Marinated Grilled Chicken Sandwich on a brioche bun with lettuce, cheese, tomatoes, onions, creole remoulade served with our house fries \$14.51

• FROM THE SEA •

Chef Mike's Famous Jumbo Gulf Shrimp Creole in a creamy white sherry sauce crisp baguette served over jasmine rice with our house salad \$21.71

Blackened Seafood Pasta with salmon, shrimp, crawfish, spinach, mushrooms, peppers onions in a cajun scampi butter sauce angel hair pasta \$22.83

Crispy Buttermilk Marinated Catfish with two sides, tartar sauce, and lemon \$20.71

12 Jumbo Fried Gulf Shrimp with two sides, tartar sauce, and lemon \$22.83

Whole Fried Red Snapper (1 Lb) laced with a creole sauce, spiked veggies, and jasmine rice \$36.40 (2 Lb. snapper) \$44.67

Salmon Piccata with lemon white wine butter sauce, spinach, cremini mushrooms, angel hair pasta crisp baguette, and house salad \$23.87

Jumbo Low Country Shrimp Boil 1 pound of gulf shrimp, two new potatoes, one corn cob, one cajun sausage link, garlic butter, and our famous FlavorTown sauce \$25.95

Dacula Seafood Boil 1 jumbo cluster of snow crab, ½ pound jumbo gulf shrimp, two new potatoes, one corn cob, one cajun sausage link, garlic butter, and our famous flavortown sauce \$41.60

Seafood Platter jumbo lump crabcake, six fried jumbo shrimp, two pieces of catfish, choice of two sides \$36.35

Blackened Salmon with two sides \$22.83

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