

**APPETIZERS**

CHICKEN & ANDOUILLE GUMBO  
*served with popcorn rice*

\$6

TURTLE SOUP AU SHERRY

\$7

CAESAR SALAD

*Romaine hearts tossed with creamy Caesar dressing, parmesan and herb croutons*

\$7

FRIED GREEN TOMATOES AND CRAWFISH REMOULADE

*Buttermilk fried green tomatoes topped with sautéed crawfish tails and creamy remoulade dressing*

\$11

ALLIGATOR RANGOON

*Flash fried Alligator Rangoon served with sweet soy glaze, chili threads and Sriracha sauce*

\$8



**DESSERTS**

MOONPIE BREAD PUDDING

*Creole cream cheese bread pudding topped with MoonPie whipped cream*

\$7

CAFÉ AU LAIT CRÈME BRÛLÉE

\$7

*The Appetizers and Desserts are available during all three services.*

**Keep Track of Exciting Things  
Happening at RBS Chicken Shack:**

**LOCATED AT:**

*3733 Airport Boulevard  
Mobile, Alabama 36608*

**CALL US AT:**

*251-414-2777*

**FIND US ON THE INTERNET:**

*<http://www.RBSChickenShack.com>*

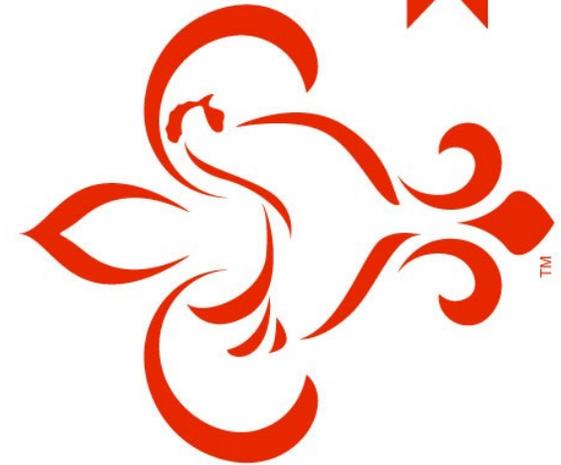
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*<http://www.twitter.com/RBSChickenShack>*

*But most importantly stop on by  
and give us a try!*



3733 Airport Boulevard  
Mobile, Alabama 36608  
(251)414-2777

## BRUNCH ENTREES

*Brunch service is Saturday and Sunday starting at 10am.*

### TRADITIONAL EGGS BENEDICT

*Served with Lyonnaise potato hash*

\$12.50

### COUNTRY FRIED STEAK

*Served over potato hash, andouille sausage gravy, topped with a sunny side up egg and hollandaise*

\$14.50

### SHRIMP & GRITS

*Gulf shrimp sautéed with leeks, andouille, and wild mushrooms, served over Anson Mills yellow corn grits*

\$15.50

### "THREE LITTLE PIGGY" SANDWICH

*Slow cooked pulled pork, ham, apple wood smoked bacon, melted pepper jack and fried egg served on Texas toast with bacon potato hash*

\$14.50

### 3733 CHICKEN N' WAFFLES

*Crispy free range chicken breast over a Belgian waffle topped with country gravy, Vermont Maple Syrup and Tabasco hollandaise*

\$13.50

### SLOW COOKED PULLED PORK AND BISCUITS

*Topped with two poached eggs, country gravy, hollandaise and cowboy onion rings*

\$12.50

### PARMESAN CRUSTED CHICKEN CAESAR SALAD

*Romaine hearts tossed with creamy Caesar dressing, parmesan, and herb croutons*

\$11.50

## LUNCH ENTREES

*Lunch Service is Monday through Friday starting at 11am.*

### SLOW SMOKED PULLED PORK SANDWICH

*Served on a cornmeal dusted roll with melted pepper jack horseradish sour cream and waffle fries*

\$10.50

### "THREE LITTLE PIGGY" SANDWICH

*Slow cooked pulled pork, ham, apple wood smoked bacon, melted pepper jack served on Texas toast with a side of waffle fries*

\$12.50

### PARMESAN CRUSTED CHICKEN CAESAR SALAD

*Romaine hearts tossed with creamy caesar dressing, parmesan and herb croutons*

\$11.50

### PECAN CRUSTED FISH

*With creole corn cream, roasted asparagus, and topped with truffled fennel slaw.*

\$12.50

### GRILLED CHICKEN WRAP

*Warm flour tortilla filled with grilled chicken, Turkish sun dried tomatoes, mixed greens, red onions tossed in a garlic-basil parmesan vinaigrette and served with waffle fries*

\$11.50

### COUNTRY CHICKEN SANDWICH

*Buttermilk fried chicken, coleslaw, chicken gravy, cheddar cheese, cornmeal dusted bun and waffle fries*

\$11.50

### JAMBALAYA PASTA

*Grilled chicken, andouille sausage and crawfish tossed in a creole spiced asiago cream with rotini pasta*

\$12.50

### GRILLED CHICKEN BREAST SANDWICH

*Served on a cornmeal dusted bun with melted mozzarella, field greens, balsamic glaze, and a side of waffle fries*

\$12.50

## DINNER ENTREES

*Dinner Service begins at 5pm.*

### GARLIC-HERB ROASTED CHICKEN

*Sour cream mashed potatoes, bacon braised greens and country brown gravy*

\$14.50

### SLOW SMOKED PULLED PORK SANDWICH

*Served on a cornmeal dusted roll with melted pepper jack horseradish sour cream and waffle fries*

\$11.50

### PECAN CRUSTED FISH

*With creole corn cream, roasted asparagus, and topped with truffled fennel slaw.*

\$14.50

### 8OZ PORK RIB EYE

*Served with horseradish-sour cream whipped potatoes, buttermilk fried leeks and a wild mushroom country gravy*

\$17.50

### SHRIMP & GRITS

*Gulf shrimp sautéed with leeks, andouille, and wild mushrooms, served over Anson Mills yellow corn grits*

\$16.50

### "THREE LITTLE PIGGY" SANDWICH

*Slow cooked pulled pork, ham, apple wood smoked bacon, melted pepper jack served on Texas toast with a side of waffle fries*

\$12.50

### CREOLE "CHICKEN CORDON BLEU"

*Pan fried free range chicken breast stuffed with ham and creole mozzarella served over crawfish yellow corn grits and country gravy*

\$16.50

*Menu is subject to change based on the availability of ingredients, we only want the best, freshest ingredients for our customers. Consuming raw or undercooked foods may increase your risk of food-borne illness.*