

Paula Deen's

Appetizers

GUACAMOLE WITH CHIPS AND SALSA

Fresh homemade cilantro-lime guacamole and crispy tortilla chips, served with Paula's black bean and corn salsa. 9.49

GRANDMAMA PAUL'S FRIED GREEN TOMATOES

Fried crisp and topped with roasted red pepper sauce. Accompanied by a sweet onion relish. "They'll make your tongue want to slap your brains out!" 7.99

SHRIMP REMOULADE OVER FRIED GREEN TOMATOES

Fried Green Tomatoes crowned with chilled, steamed Jumbo Gulf Shrimp tossed in our spicy remoulade sauce. 11.99

BACON WRAPPED STUFFED JALAPEÑOS

Fresh jalapeños stuffed with savory sausage and cream cheese, wrapped in Applewood smoked bacon, and baked to perfection. Served with a red pepper sauce. 9.99

FLASH-FRIED OKRA

Soaked in buttermilk, dredged in flour, then fried golden. Served with sweet chili aioli sauce for "can't stop dipping goodness." 8.99 Half Order 4.99

"SHORE IS GOOD" SEAFOOD DIP

Bubbling-hot creaminess, loaded with Gulf shrimp and Maryland blue crab. A dip with good, down-home flavor in its soul. 9.99

FRIED PICKLES

In the South, we love everything fried, even freshly-sliced dill pickles! Served with a ranch sauce for dipping. 6.99

CLOTHESLINE BLACK PEPPER BACON

Thick, hand-cut Applewood smoked bacon basted with a Vermont maple syrup and crushed Malabar black pepper glaze. Slow roasted and "lip smacking good, Y'all!" 13.99 Half Order 7.49

Soups & Salads

THE LADY'S TORTILLA SOUP

Succulent and tender chicken simmered with fresh vegetables in a rich tomato broth. Topped with sliced avocado and crispy tortilla strips. Bowl 6.99 Cup 4.99

JAMIE DEEN'S THREE BEAN CHILI

Jamie's signature chili packed with hearty beef, Italian sausage, and red, black, and pinto beans. Topped with sour cream, green onions, and cheddar cheese. Bowl 7.99 Cup 5.99

POPPY SEED SALAD

Fresh mixed greens tossed in Paula's poppy seed dressing, topped with cucumbers, Roma tomatoes, red onions, and homemade croutons. 7.99

With Grilled Chicken 11.99 or *Grilled Jumbo Gulf Shrimp* 12.99

CAESAR SALAD

Crisp hearts of Romaine tossed in creamy Caesar dressing, topped with parmesan cheese and homemade croutons. 8.49

With Grilled Chicken 12.49 or *Grilled Jumbo Gulf Shrimp* 13.49

STRAWBERRY SPINACH SALAD

Fresh baby spinach tossed in Paula's poppy seed dressing. Topped with strawberries, hearts of palm, crispy tobacco onions, and Cajun walnuts. 9.99

With Grilled Chicken 13.99 or *Grilled Jumbo Gulf Shrimp* 14.99

BLUEBERRY MEDITERRANEAN SALAD

Mixed garden greens tossed in a tangy Greek vinaigrette dressing. Topped with fresh blueberries, mandarin oranges, Roma tomatoes, Mediterranean feta cheese, and sugar-roasted almonds. 9.49

With Blackened Chicken 13.49 or *Blackened Jumbo Gulf Shrimp* 14.49

SALMON AVOCADO SALAD*

Fresh mixed greens, Roma tomatoes, cilantro, jalapeños, avocados, and sautéed mushrooms tossed in our classic vinaigrette dressing. Crowned with grilled Atlantic Salmon and Mediterranean feta cheese. 14.99

Paula's Southern Classics & More

LOW COUNTRY CHICKEN PASTA

Marinated double breast of chicken sautéed with shallots and mushrooms in a Southern white wine sauce, served over a bed of linguine. With your choice of a small Caesar or Poppy Seed Salad. The Queen of Southern Cuisine's favorite! 14.99

PAULA'S CRAB CAKES

Two jumbo lump Maryland blue crab cakes pan-seared golden with a side of spicy remoulade sauce. Served with Paula's squash casserole and your choice of a small Caesar or Poppy Seed Salad. 22.99

LONE STAR CHICKEN FRIED STEAK

USDA Choice Sirloin cutlet battered and breaded in Paula's chicken fry, ladled with peppery white gravy. Served with creamed potatoes and green beans. 16.49

BROOKE'S SAVANNAH SALMON*

Spice-rubbed Atlantic Salmon pan-seared and topped with sliced avocado and seasoned Roma tomatoes. Served on a bed of white rice.

Straight from Jamie and Brooke Deen's table to yours! 19.49

FRIED JUMBO GULF SHRIMP

Jumbo Gulf Shrimp hand-battered and fried golden. Served with French fries, Paula's squash casserole, and cocktail and tartar sauce for dipping. 18.99

Thanks Y'all!

We love our Seniors, Active Military, Veterans and First Responders and want to show our appreciation! Please ask your server for details.

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AGED BLACK ANGUS RIBEYE*

USDA Choice Ribeye hand-cut and chargrilled to your liking, garnished with crispy tobacco onions. Served with creamed potatoes and your choice of a small Caesar or Poppy Seed Salad. 12 ounces 24.99 16 ounces 32.99

DOWN SOUTH BURGER*

Hand-pattied premium beef, chargrilled and served on a toasted Brioche bun. Garnished with a Fried Green Tomato, leaf lettuce, dill pickle chips, and red onion. Served with French fries and a side of spicy remoulade sauce. 12.49

Paula's Down Home Plates

BEST EVER SOUTHERN FRIED CHICKEN

Our specially seasoned and hand-breaded chicken, fried crisp and golden. Served with green beans and mac 'n cheese. "Some things in life can't be improved upon!" 12.99

BEEF POT ROAST

Slow roasted 'til tender and full of flavor. Lovingly shredded, ladled over your choice of creamed potatoes or buttered white rice and served with a side of green beans. "Comfort food at its finest!" 13.99

CHICKEN 'N DUMPLINGS

Tender pulled chicken and hand-rolled dumplings simmered in a savory chicken gravy. "It's been a staple at my family table for as long as I can remember." Served with your choice of a small Caesar or Poppy Seed Salad. 14.49

SOUTHERN FRIED CATFISH

"We love our fish lightly fried with a flour and cornmeal coating, and you will, too!" Served with French fries, collard greens, and Paula's zingy tartar sauce. 13.99

BABY BACK RIBS

Slow roasted, fall-off-the bone pork ribs smothered in tangy barbecue sauce. "The perfect blend of sweet and spicy, Y'all!" Served with French fries and a side of green beans. 15.99

PAULA'S SHRIMP 'N GRITS

Blackened Jumbo Gulf Shrimp served over velvety Southern cheese grits, ladled with a Creole roux gravy. 16.99 ~ Voted Best Dish at *Taste of Dallas* ~

"Enjoy Unlimited Refills. Happy Eating, Y'all!" *Paula*

Family Style Dining

In true Southern tradition, we serve a family style spread of hearty Down Home Dishes with Paula's Famous Sides to be selected and shared by the table. And sure as day follows night, dessert will be served.

"The Albany"

Choose 2 Down Home Dishes and 4 of Paula's Famous Sides for the table.

Adults 18.49 (per person)

"The Savannah"

Choose 3 Down Home Dishes and 4 of Paula's Famous Sides for the table.

Adults 22.99 (per person)

Kids (5-12) 9.99 (per child)

Down Home Dishes

- Chicken 'n Dumplings
- Beef Pot Roast
- Best Ever Southern Fried Chicken
- Southern Fried Catfish
- Baby Back Ribs

Paula's Famous Sides

- Creamed Potatoes
- Collard Greens
- Mac 'n Cheese
- Yams
- Green Beans
- Creamed Corn
- Squash Casserole

Southern Desserts

- Ooey Goey Cake
- Seasonal Cobbler
- Banana Pudding

Southern Desserts

OOEY GOOEY CAKE

Paula's signature melt-in-your-mouth dessert. An experience all its own! 2.99

BANANA PUDDING

"Mouthwateringly delicious, Y'all!" Rich and creamy custard with fresh bananas and sweet vanilla wafers, topped with a dollop of whipped cream. 2.99

SEASONAL COBBLER

Paula's Cobbler lovingly baked to create a bubbling Southern favorite. 2.99

MAKE ANY DESSERT À LA MODE

Any self-respecting Southerner knows dessert is always better with a scoop of premium vanilla ice cream. 1.99

Menu items may contain or come into contact with GLUTEN, DAIRY, NUTS, MSG, EGG PRODUCT, AND/OR SEAFOOD. Please notify a manager prior to ordering if you have any food allergies or sensitivities. Select food items are prepared with 100% peanut oil. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.