



1704 MILWAUKEE STREET DELAFIELD, WI 53018  
 HOURS: TUE - SUN 4PM TO CLOSE SUNDAY BRUNCH 10AM TO 3PM  
 TEL: 262-646-4696

## Back In The Swamp

That's where Voo Doo Daddy & Chef Boudan first met. Chef was a cookin' for a chain gang on Highway 5 out of Lafayette. Daddy was runnin' a moonshine bar. One crazy night their paths crossed at the Red Ox, a local watern' hole. Bellying to the bar, they put down eleven shots a tequila. They talked about gator wrestlin', Hank Williams, Buckwheat Zydeco, Dukes of Hazzard, and how the "Yanks" didn't put enough kick in their food. They been partners in crime ever since.

In the early 90's, they up and moved to Wisconsin armed with a box of recipes and a bottle a Hot sauce. (Chef always hated the Dixie heat, and Daddy was a ladies man who wore out his welcome.) The economy wasn't good, so they both took jobs a working at the local railroad cleaning box cars. After six years a Savin' and a whole lotta experimenting' in the kitchen, they opened up their own joint.

That's how Fishbone's was born.

We tell people Fishbone's is cajun creole fusion with a hint a "Pacific Rim", but if ya don't know what that means, it don't matter a lick. Just to know we serve darn tasty grub and killer drinks. So kick up your feet, order a few plates and stay awhile.

We're here for ya!!!

Kindly,  
 Daddy and Boudan

## APPETIZERS

<b>BLACKENED CRAB CAKES</b>	13.25	<b>GROUPER STRIPS</b>	11.95
lump crab meat, tropical salsa		Blackened or Fried	
<b>VOODOO FONDUE</b>	8	Onion Remoulade Sauce	
ADD BLACKENED CRAWFISH +4		<b>1/2 LB CRAWFISH</b>	14.50
Black beans, chorizo, bell peppers, queso fresco, bread,		Blackened, Fried, or Sautéed	
<b>SASHIMI GRADE AHI TUNA</b>	17	Cocktail Sauce	
sesame seed encrusted, snow peas, pickled ginger, seaweed, teriyaki		<b>SHRIMP &amp; SCALLOP CEVICHE</b>	11.75
<b>QUESADILLA</b>	10.75	Shrimp, scallops, lime, tomato, chips	
Pork or Chicken		<b>FRIED CALAMARI</b>	12.50
Pico de Gallo, Guacamole		Onion Remoulade	
<b>GUACAMOLE &amp; CHIPS</b>	8	<b>CHIPS &amp; SALSA</b>	4

## SALADS

<b>FISHBONE'S HOUSE SALAD</b>	SMALL	LARGE
Red & green leaf, tomato, cucumbers, mushrooms, Romano cheese, Raspberry vinaigrette	5	10
<b>SESAME CHICKEN SALAD</b>		14
Baby greens, orange, almonds, strawberries, goat cheese, raspberry vinaigrette, sesame encrusted chicken breast		
<b>BONE'S CLASSIC CAESAR</b>	SMALL	LARGE
Crawfish tail meat, Cajun Croutons	6	12

## SOUPS

<b>JUNK YARD GUMBO</b>	CUP	5
Chicken, Andouille Sausage, and everything but the kitchen sink.	BOWL	14
<b>LUZIANNE RED BEANS N' RICE</b>		
Andouille sausage, Creole Chicken, Kidney Beans, Tasso Ham, Tomatoes, Green Onions, and White Rice		

## CRAWFISH BISQUE

## ENTRÉES

**JAMBALAYA YA-YA** 19.95  
Shrimp, Andouille, chicken, Tasso ham, crawfish tail meat, white rice.

**ALLIGATOR CHICKEN** 19.75  
Chicken breast, Alligator tenderloin, sweet potato hot link ragu, mashed potatoes, sautéed spinach

**BLACKENED SNAPPER** 20.50  
Exotic wild rice blend, sautéed spinach, mushrooms, roasted red pepper cream sauce

**PAN SAUTÉED GROUPER** 24.50  
Sweet potato dirty rice, sautéed spinach, Opelousas sauce.

**SHRIMP & CRAWFISH RAVIOLI** 21.90  
Handmade, Marscapone cheese, shrimp, crawfish, spinach, mushrooms, chipotle beurre blanc, spinach chiffonade

**RAGIN' CAJUN PASTA** 19.95  
Shrimp, Chicken, Andouille, mushroom, tomato, spicy cream sauce, spaghetti pasta

**NORWEGIAN SALMON STRUDEL** 25.50  
Salmon, Brie cheese, spinach, crawfish, phyllo dough. Side of chardonnay cream sauce with red pepper, asparagus, corn, lump crab

**BLACKEND RIB EYE** 26.00  
**ADD BLACKENED CRAWFISH +4**  
16 oz Rib eye, mashed potatoes, vegetable medley

## LOCO BONES

**TACOS**  
Three soft corn, shredded lettuce, pico de Gallo, chipotle sour cream, queso fresco. Served with rice and beans

<b>BLACKENED GROUPER</b>	14.00
<b>PORK CARNITAS</b>	13.50
<b>CHICKEN</b>	12.00
<b>SHRIMP</b>	16.75

**PAN SAUTÉED SNAPPER** 17.75  
**VERACRUZ\***  
Sautéed red snapper, house-made veracruz sauce. Served with rice and beans

**BOWLS**  
Mexican rice, beans, shredded lettuce, pico de Gallo, guacamole, queso fresco, tomatillo salsa

<b>BLACKENED GROUPER</b>	17.50
<b>PORK CARNITAS</b>	16.50
<b>CHICKEN</b>	14.50
<b>SHRIMP</b>	19.00

**SHRIMP A LA DIABLO** 19.95  
Shrimp, spicy red chile de árbol sauce. Served with rice and beans

**BLACKENED SHRIMP** 16.75  
**TOSTADAS(2)**  
Fried corn tortilla, shredded lettuce, sour cream, pico de Gallo, queso fresco. Served with rice and beans

<b>PORK CARNITAS</b>	14.50
<b>CHICKEN</b>	12.50

**CHICKEN ENCHILADAS** 16.75  
**VERDE**  
Three enchiladas, tomatillo sauce, queso fresco. Served with rice and beans

<b>BLACKENED CRAWFISH</b>	18.50
<b>PORK CARNITAS</b>	16.90



VISIT OUR SISTER  
RESTAURANT  
ZIN UNCOMMON  
CALIFORNIA ITALIAN  
629 MAIN ST,  
DELAFIELD 262-646-  
5959

## KIDS MENU

<b>CORN DOG &amp; FRIES</b>	5
<b>CHICKEN TENDERS &amp; FRIES</b>	6
<b>CHEESE QUESADILLA</b>	6
<b>SPAGHETTI &amp; MARINARA</b>	6

## DESSERT

<b>DEATH BY CHOCOLATE CAKE</b>	7
<b>TIRAMISU</b>	7
<b>KEY LIME PIE</b>	7
<b>BREAD PUDDING</b>	7