

**Brooks On The Water**  
4762 Pontchartrain Dr.  
Slidell, LA 70458  
Adult Restaurant & Bar (21+)

Owner: Tyra Brooks

Instagram: [https://www.instagram.com/brooksonthewater?igsh=bDRsc2p5cWFqYXpw&utm\\_source=qr](https://www.instagram.com/brooksonthewater?igsh=bDRsc2p5cWFqYXpw&utm_source=qr)

**Recipe: Cajun Bayou Oysters**

Ingredients

12 Gulf half-shell oysters  
Creole seasoning  
Red pepper flakes  
Fresh Italian parsley  
Minced garlic

Blackened seasoning Shredded Cheese Blend

Monterey Jack  
Cheddar  
Colby Jack  
Asadero  
Oaxaca  
American cheese

Proteins:

Gulf shrimp  
Louisiana crawfish tails

Additional:

Liquid Parkay

Instructions

Rinse the Gulf oysters under warm water and position them cup-side up in a baking pan. Lightly dust each oyster with Creole seasoning, then drizzle approximately 1 tablespoon of Liquid Parkay over the top. Add ½ tablespoon of minced garlic, adjusting based on oyster size.

Prepare the cheeses blend by shredding (if not pre-shredded), then combine and distribute generously across each oyster.

Rinse the Louisiana crawfish tails and place 2–3 on each oyster, aligned with size. Devein 12 Gulf shrimp, split them lengthwise, and season with blackened seasoning. Position two shrimp pieces on each oyster.

Finely chop the Italian parsley and sprinkle over the top. Add a light layer of red pepper flakes. Finish with another drizzle of Parkay to ensure moisture retention during cooking.

Grill Method (Preferred):

Set grill temperature to at least 600°F. Cook oysters for 15–20 minutes, checking every 5 minutes as high-heat grills may cook faster. Add additional Parkay as needed to keep the oysters moist.

Oven Method (Alternative): Bake at 450°F for 30 minutes.