

# Children's Choices

- Chicken Tenders** .....\$5.95  
Hand-Breaded Chicken Strips deep-fried and served with French Fries
- Fried Shrimp Basket** .....\$6.95  
Child's portion of Breaded Fried Shrimp served with French Fries
- Cheese Burger and Fries** .....\$5.95
- Corndog and Fries** .....\$2.95
- Curly Fries** .....\$1.95
- Oreo Ice Cream Sandwich** .....\$2.50     **Soft Drinks** .....\$1.00
- Chocolate Sundae** .....\$2.95     **Milk or Juice** .....\$1.00

— Free Refills on Drinks —

# Desserts

- Bananas Foster** .....\$5.95
- Ice Cream Pecan Balls** .....\$3.25
- New York Style Assorted Cheesecakes** .....\$3.75
- Ice Cream Sundae** .....\$3.95

Ask your server about our featured desserts

# Beverages

- Soft Drinks** .....\$1.95
- Iced Tea** .....\$1.50
- Hot Tea** .....\$1.50
- Coffee** .....\$1.50

We Proudly Offer an Excellent Selection  
of Wines, Cordials, and Cocktails

# Appetizers

- Crab Cocktail** .....\$9.95  
Jumbo Lump Crabmeat served with Red Sauce
- Shrimp Remoulade** .....\$6.95  
Half Dozen Fresh Gulf Shrimp on a bed of crisp greens tucked in a blanket of Remoulade
- Jumbo Boiled Shrimp** .....\$16.95  
12 Jumbo Boiled Shrimp served on a bed of Ice with Cocktail Sauce ~ enough for two
- Hors D'oeuvres for Two** ...\$14.95  
A delicious assortment of fried Appetizers

- Oysters Rockefeller** .....\$8.95  
Oysters on the Half Shell with Spinach, fresh Herbs, Bacon, Anisette, and topped with Mornay Sauce

- Shrimp Cocktail** .....\$6.95  
Jumbo Gulf Shrimp served with Cocktail Sauce

- Stuffed Mushrooms** .....\$8.95  
Fresh Mushroom Caps filled with Crabmeat, topped with Bearnaise Sauce

- Crabcake (1)** .....\$8.95  
Lump Crabmeat combined with our Special House Seasonings and Breadcrumbs

- Shrimp Gumbo**  
Cup .....\$3.95     Bowl .....\$7.95

# Salads

- Lump Crab Salad** .....\$12.95
- Tossed Garden Salad** .....\$3.95  
**and Soup Du Jour**
- Gulf Shrimp Salad** .....\$10.95
- Caesar Chicken Salad** .....\$9.95  
Grilled Chicken Breast served over fresh Romaine with Caesar Dressing, croutons and lightly sprinkled with freshly grated parmesan cheese

# Sides

- Asparagus** .....\$3.25 .... **with Hollandaise Sauce** ...\$3.95  
Fresh steamed spears
- Broccoli** .....\$2.95 .... **with Hollandaise Sauce** ...\$3.75  
Fresh Florets steamed to perfection
- au Gratin Potatoes** .....\$2.95  
Delightful medley of Potatoes, Cheese, Ham, and Onion
- Pilaf a'la Pompano** .....\$2.95  
Our Chef's Special Blend of Seasoned Rice
- Sauteed Mushrooms** .....\$2.95  
Fresh Mushrooms sauteed in Garlic Wine Butter Sauce

# House Specialties

**Whiskey Bay Flounder . . . \$18.95**

Boneless Flounder Fillet stuffed with Crabmeat Dressing basted with a Wine Butter Sauce, broiled and topped with Crawfish Ettouffe

**Veal ala Oscar . . . . . \$21.95**

Tender Veal sauteed with mushrooms, garlic lump Crabmeat, finished with Bearnaise Sauce, Asparagus Spears, and served with Rice Pilaf

**Blackened Ribeye topped . . \$24.95  
with Lump Crabmeat and Ettouffe**

12 oz. Choice-cut Ribeye, blackened, topped with Crawfish Ettouffe and fresh Gulf Crabmeat

**Crabmeat au Gratin . . . . . \$18.95**

Succulent Lump Crabmeat combined with a blended Cheese sauce, baked to a bubbly finish

**Chicken Bayou Teche . . . . . \$14.95**

Rice Pilaf stuffed breast of chicken topped with our Bacon Rotel Cream Sauce

**Crabcakes (2) . . . . . \$14.95**

Fresh Bluepoint Crabmeat combined with our house seasonings rolled in Japanese bread crumbs and fried golden, topped with ettouffe

**Pecan Chicken . . . . . \$14.95**

Chicken Breast, charbroiled, brushed with Dijon Honey, and crusted with pecans, served with rice pilaf

**Red Snapper with . . . . . \$26.95  
Lump Crabmeat**

Jumbo lump crabmeat tops the freshest fillet

# From the Broiler

**Petite Filet Mignon - 6oz. . \$17.95**

Smaller cut, perfect for the ladies

**Bourboned Ribeye . . . . . \$19.95**

Heavy aged center-cut 12 oz. Ribeye seared with Bourbon, brown sugar, and caramelized onions

**“Half a Bird” . . . . . \$9.95**

Fresh baked, broiled or fried chicken

**Filet of Beef Tenderloin . . . \$21.95**

Half-pound of choice filet, cooked to order

**Ribeye 12oz . . . . . \$18.95**

Heavyaged center-cut beef charbroiled to your specification

**French Cut Cajun Style . . . \$14.95**

**Jumbo Pork Chop**

Stuffed with Spicy Boudain, topped with Brown Gravy, served with Steamed Broccoli

# Toppers

**Bourboned Onions . . . . . \$2.95**

**Sauteed Mushrooms . . . . . \$2.95**

**Hollandaise Sauce . . . . . \$2.95**

**Pontchartrain Sauce . . . . . \$2.95**

**Bacon Rotel Cream Sauce . . . . . \$2.95**

# Fresh From The Gulf

**Broiled Red Snapper . . . . . \$19.95**

Lightly seasoned and broiled to perfection

**Broiled Flounder . . . . . \$16.95**

Fresh Whole Flounder from the Gulf

**Stuffed Red Snapper . . . . . \$21.95**

Fresh Red Snapper stuffed with our own special blend of crabmeat dressing

**Blackened Red Snapper . . . \$20.95**

Spicy Cajun seasonings seared into the freshest of fillet

**Stuffed Flounder . . . . . \$17.95**

Fresh Whole Flounder stuffed with our own special blend of crabmeat dressing

**Jumbo Lump . . . . . \$24.95  
Crabmeat Casserole**

Broiled in butter, lightly seasoned

# Shrimp • Oysters Catfish • Crawfish

**Fried Shrimp . . . . . \$16.95**

Eight Jumbo gulf shrimp butterflied and fried golden

**Stuffed Shrimp . . . . . \$12.95**

Stuffed with our own special blend of crabmeat dressing and house spices

**Fried Shrimp and Oysters . \$16.95**

A combination of your favorites fried to perfection

**Crawfish Ettouffe . . . . . \$13.95**

Succulent tails in a spicy sauce served over steamed white rice in true cajun tradition

**Stuffed Crab . . . . . \$11.95**

Gulf Blue Crab filled with our own special blend of crabmeat dressing

**Fried Oysters . . . . . \$14.95**

Only the freshest Bay oysters breaded with corn meal and fried deep golden

**Broiled or Grilled Shrimp . \$16.95**

8 Jumbo Gulf shrimp prepared just the way you like

**Seafood Platter . . . . . \$21.95**

A bountiful platter of your seafood favorites: fried and stuffed shrimp, fried oysters, stuffed crab and fried catfish

**Fried Catfish . . . . . \$12.95**

The freshest of fillets breaded with corn meal and deep fried golden

**Broiled Catfish . . . . . \$12.95**

Farm raised catfish broiled to perfection

**Blackened Catfish . . . . . \$13.95**

Spicy cajun seasonings seared into a fillet of farm raised catfish

**Fried Crabfingers . . . . . \$17.95**

Fresh crabfingers breaded and deep fried