

# *Restaurant des Familles*

## Appetizers

CRISPY CALAMARI 8                      COLOSSAL LUMP CRABMEAT REMICK 14                      ONION RINGS 8 (½ ORDER 5)  
OYSTERS ROCKEFELLER 12                      CRABMEAT AU GRATIN 15                      CRAB BOULETTES 10  
ALLIGATOR STUFFED MUSHROOMS W/ ALLIGATOR SAUCE PIQUANT 10

CHARBROILED OYSTERS 21 dozen oysters grilled with herbs & Cajun spices, garlic butter and Parmigiano-Reggiano

## Soups & Gumbos

CHICKEN & SAUSAGE GUMBO 5 / 10                      SEAFOOD GUMBO 6 / 11                      TURTLE SOUP 8 / 15  
*bowls served w/ house salad or potato salad*

## Salads

BAYOU STACK 18 shrimp, colossal lump crabmeat, tomato, red onion & egg  
CAESAR 8 ...with grilled chicken 11 ...with boiled shrimp 14 ...with fried oysters 16  
POPCORN SHRIMP 13 mixed greens, tomato, carrots, egg, purple cabbage & red onion  
STEAK WEDGE 16 grilled steak, iceberg, blue cheese, red onion, tomato

## Seafood Platters

LIGHTLY FRIED SHRIMP 22                      CRISPY FRIED CATFISH 14                      LOUISIANA OYSTERS 20  
HALF & HALF 21                      SOFTSHELL CRABS 25                      SEAFOOD PLATTER W/ GUMBO 36  
*(seafood platters may be grilled upon request)*

## Entrées

SOFTSHELL CRAB PITRE 28 (SUB REDFISH 28) deep-fried softshell crab topped with crawfish tails  
CATFISH FOSTER 16 (SUB SOFTSHELL CRAB 21) artichoke bottoms, mushrooms, green onions in white wine, lemon-butter  
REDFISH MARCEL 33 topped with sautéed mushrooms, brown butter, colossal lump crabmeat & grilled shrimp  
CHICKEN DES FAMILLES 17 grilled then topped with sautéed vegetables  
CATFISH ALMANDINE 17 (SUB REDFISH 21) toasted almond slices in a lemon-butter sauce  
REDFISH & FRIENDS 31 grilled redfish topped with alligator sauce piquant and colossal lump crabmeat  
*(entrées are served with jambalaya & honey glazed carrots)*

## Pasta

SHRIMP LAFITTE 22 (SUB CRISPY CRABCAKES 26) richly seasoned cream sauce w/ colossal lump crabmeat & green onions  
FETTUCCHINE BLACKENED CHICKEN 17 OR SEAFOOD 23 herbed butter, cream, parmesan, mozzarella & mushrooms  
SHRIMP DIANE 18 spicy garlic-butter sauce, green onions, mushrooms

## Specialties

BBQ SHRIMP 26 New Orleans-style BBQ shrimp served with toasted french bread & jalapeño-cheddar grits  
BABY BACK RIBS 27 slow cooked pork ribs served with french fries and coleslaw  
GRILLADES 20 seared Filet Mignon medallions served with jalapeño-cheddar grits and our made from scratch gravy  
FRESH SALMON 21 simply grilled with salt & pepper; served with coleslaw and grilled asparagus  
CAJUN RIB-EYE 30 12-ounce cut with cajun spices with a loaded baked potato  
FILET MIGNON 31 8-ounce center cut filet grilled to order served with a loaded baked potato

## Sides

FRENCH FRIES 3                      JALAPEÑO-CHEDDAR GRITS 4                      JAMBALAYA 4                      BAKED POTATO 4                      GRILLED ASPARAGUS 4  
CREAMY COLESLAW 3                      CREAMED SPINACH 2                      POTATO SALAD 3                      HONEY GLAZED CARROTS 3

*entrée prices include a small house or caesar salad*

*Please inform us of any food allergies or special dietary needs*

*Louisiana State Food Code requires us to inform you that  
consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses*