

Restaurant des Familles

Appetizers

CRISPY CALAMARI 8 CRABCAKE REMOULADE 10 CRABMEAT REMICK 15 ONION RINGS 8 (½ ORDER 5)
OYSTERS ROCKEFELLER 12 CRAB BOULETTES 10 CRABMEAT AU GRATIN 15 BOUDIN BOULETTES 12
ALLIGATOR STUFFED MUSHROOMS w/ ALLIGATOR SAUCE PIQUANT 11

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

Soups & Gumbos

CHICKEN & SAUSAGE GUMBO 6 / 11 SEAFOOD GUMBO 7 / 13 TURTLE SOUP 8 / 15

bowls served w/ house salad or potato salad

Salads

BAYOU STACK 19 shrimp, colossal lump crabmeat, tomato, red onion & egg
CAESAR 10 ...with grilled chicken 14 ...with boiled shrimp 15 ...with fried oysters 16
POPCORN SHRIMP 15 mixed greens, tomato, carrots, egg, purple cabbage & red onion
STEAK WEDGE 19 grilled steak, iceberg, blue cheese, red onion, tomato

Seafood Platters

LIGHTLY FRIED SHRIMP 22 CRISPY FRIED CATFISH 15 LOUISIANA OYSTERS 20
HALF & HALF 21 SOFTSHELL CRABS 25 SEAFOOD PLATTER w/ GUMBO 41

(seafood platters may be grilled upon request)

Entrées

SOFTSHELL CRAB PITRE 29 (SUB REDFISH 29) deep-fried softshell crab topped with crawfish tails
CATFISH FOSTER 19 (SUB SOFTSHELL CRAB 24) artichoke bottoms, mushrooms, green onions in white wine, lemon-butter
REDFISH MARCEL 34 topped with sautéed mushrooms, brown butter, colossal lump crabmeat & grilled shrimp
CATFISH ALMANDINE 21 (SUB REDFISH 25) 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 chicken & sausage jambalaya)

Pasta

SHRIMP LAFITTE 22 (SUB CRISPY CRABCAKES 27) richly seasoned cream sauce w/ colossal lump crabmeat & green onions
FETTUCINE BLACKENED CHICKEN 17 OR SEAFOOD 24 herbed butter, cream, parmesan, mozzarella & mushrooms
SHRIMP DIANE 21 spicy garlic-butter sauce, green onions, mushrooms

Specialties

BBQ SHRIMP 26 New Orleans-style BBQ shrimp served with toasted french bread & jalapeño-cheddar grits
BOUDIN-STUFFED CHICKEN 24 topped with a citrus glaze; served w/ jambalaya & grilled asparagus
BABY BACK RIBS 27 slow cooked pork ribs served with french fries and coleslaw
DOUBLE-CUT PORK CHOP 22 16-ounce cut grilled with a citrus glaze, served with a loaded baked potato
GLAZED SALMON 24 grilled with a satsuma-habanero glaze; served with coleslaw and grilled asparagus
CAJUN RIB-EYE 33 12-ounce cut with cajun spices with a loaded baked potato
FILET MIGNON 33 8-ounce center cut filet grilled to order served with a loaded baked potato

Sides

FRENCH FRIES 3 JALAPEÑO-CHEDDAR GRITS 4 BAKED POTATO 4 GRILLED ASPARAGUS 4
CREAMY COLESLAW 3 CREAMED SPINACH 2 POTATO SALAD 3 CHICKEN & SAUSAGE JAMBALAYA 4

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