

GRILLED CHICKEN BREAST 6 oz. chicken breast seasoned with Chef Roy's meat seasoning blend. Choice of side with salad and bread. 11.99

CHICKEN ISABEL Seasoned chicken breast cooked moist and julienned. Served over pasta with creamy pesto sauced then sprinkled with grated Parmesan cheese. Served with salad and bread. 13.99

CHICKEN ENCHILADA Chicken breast simmered in Chef Roy's con queso sauce. Flour tortillas are grilled to perfection and filled with cheese, topped with chicken sauce, rolled and topped with more sauce and cheese. Served Mexican style, with salad and bread. 14.99

COUNTRY FRIED CHICKEN Breaded chicken breast topped with white country gravy. Choice of side with salad and bread. 14.99



RIBEYE 12 oz. of fresh cut ribeye seasoned and grilled your way. Choice of side with salad and bread. 24.99

SURF & TURF 12 oz. ribeye topped with 4 jumbo shrimp (fried or grilled). Served with choice of side, salad and bread. 26.99

HAVE IT ROBERT STYLE 12 oz. ribeye seasoned and grilled your way. Served over a bed of garlic and onion pasta, with salad and bread. 24.99

HAMBURGER STEAK Fresh ground chuck, seasoned and formed, cooked the way you like it. Each steak is covered with brown gravy. Choice of side with salad and bread. 14.99

SMOTHERED RIBEYE 12 oz. ribeye smothered with crawfish etouffee. Choice of side with salad and bread 26.99

SALADS Sego

GRILLED TUNA SALAD 6 oz. tuna steak cooked to temperature. Served over lettuce, tomato, cucumber and sliced egg. 19.99

CHEF SALAD Sliced ham & cheese. Served over lettuce, topped with tomato, cucumber and sliced egg. 11.99

FRIED OR GRILLED SEAFOOD SALAD Catfish, oysters, shrimp & crawfish. Served over lettuce, tomato, cucumber and sliced egg. 16.99

HAIL TO CAESAR SALAD Choice of fried or grilled chicken or shrimp. Caesar dressing tossed with romaine lettuce, croutons, tomatoes and Parmesan cheese. CHICKEN 13.99 SHRIMP 15.99

GRILLED SHRIMP SALAD Jumbo grilled shrimp over crispy lettuce topped with tomato, cucumber and sliced egg 15.99

GRILLED CHICKEN SALAD Seasoned chicken breast, grilled tender serve egg. 12.99

GRILLED DUCK BREAST SALAD Grilled duck breast, sliced, served over lettuce, tomato, cucumber and sliced egg 18.99



FROG CITY BURGER Fresh Ground Chuck, seasoned, grilled and dressed with mayo, mustard, lettuce, tomato, pickle, grilled onions and cheese. Served with french fries only. 9.99 (Any other side, add 1.00)

FRIED SHRIMP POBOY (6) Large fried shrimp served on french bread and dressed with lettuce, tomato, mayo and tartar sauce. Served with french fries only. 12.99 (Any other side, add 1.00)

DUCK BREAST DINNER Seasoned, grilled duck breast, fat removed and meat sliced. Served with veggie of the day, salad and bread. 18.99

FRIED OYSTER PLATTER Fresh shucked, coated with Chef Roy's seafood fry mix, fried crisp, but not dry. Choice of side with salad and bread. market price

FRIED FROG LEG PLATTER Four marinated frog legs seasoned, battered and fried to perfection. Choice of side, salad and bread. 16.99

FROG LEG 1/2 & 1/2 Frog leg etouffee over rice and fried frog legs. Served with salad and bread. 17.99

SENOR ROY'S QUESADILLAS Grilled flour tortillas, grilled red onion, Monterey jack and cheddar cheese, shredded lettuce, and Pico de Gallo. Choice of chicken or shrimp. 10.99

• INCLUDED SIDES • INCL

PLAIN BAKED POTATO

(sour cream only)
(Loaded/stuffed 1.25 extra)

SWEET POTATO FRENCH FRIES

VEGGIE OF THE DAY

ONION RINGS

EGGPLANT FRIES

FRENCH FRIES

The same of the sa

DESSERTS •

TURTLE Chocolate Genoise cake wrapped around vanilla ice cream then rolled in caramel and roasted pecans. Served over a pool of caramel sauce. 6.50

CREME BRULEE A french custard with a touch of orange flavor and topped with granulated sugar and caramelized. 5.50

PEACH BREAD PUDDING Topped in our homemade rum sauce. 4.50

CHEESECAKE 6.25

ICE CREAM Two scoops of blue belle vanilla. 3.99

BROWNIE A LA MODE Decadent chocolate brownie served with creamy blue belle vanilla ice cream. 5.99

PRICES SUBJECT TO CHANGE





337-334-7913

· APPETIZERS ·

EGGPLANT FRENCH FRIES Flavorful eggplant, julienned, lightly battered and fried golden brown. 7.99

COCONUT BEER SHRIMP Jumbo shrimp, peeled, butterflied, seasoned, battered and coated with coconut. Served with orange marmalade sauce. 8.99

HOUSE CRAB CAKE A blend of crabmeat, seasoned, mixed and formed into a crab cake. Topped with crawfish boutte sauce. 7.50

BITE-SIZE CATFISH Pond-raised catfish, fried crispy. Served with our homemade tartar sauce. 8.50

MILE HIGH ONION RINGS Jumbo onions, sliced thin, battered and fried crispy. 7.99

SEAFOOD MARTINI Lump crabmeat, jumbo shrimp and popcorn shrimp tossed in our remoulade sauce, served in a chilled martini glass. 13.99

PEPPER JELLY OYSTERS (8) Fried oysters served over grilled onions and bell peppers then drizzled with pepper jelly. 11.99

BEEF QUESO POTATOES Sliced fried potatoes topped with our ground beef queso sauce and jalapenos. 8.99

SEAFOOD STUFFED MUSHROOMS Mushroom caps stuffed with our seafood stuffing mix, battered and fried. Served in a pool of Boutte sauce. 8.75

SHRIMP COCKTAIL (6) Jumbo boiled shrimp seasoned and chilled. Served with homemade cocktail sauce in a martini glass. 9.99

LOUISIANA FRIED ALLIGATOR Seasoned, marinated alligator bites, battered and fried. Served with homemade tartar sauce. 12.99

POPCORN CRAWFISH TAILS Tender tails of crawfish, seasoned, battered and fried crispy. Served with homemade tartar sauce. 9.99

APPETIZER SAMPLER Coconut shrimp, crab cakes, stuffed mushrooms and bite sized caffish 24.99



GUMBO: Your choice of seafood, crawfish or shrimp CUP 6.99 BOWL 11.99 LARGE 14.99

***HOMEMADE SOUP ***

CORN & CRAB SOUP CUP 6.99 BOWL 11.99 TORTILLA SOUP CUP 5.99 BOWL 9.99

SHRIMP HARVEST

SHRIMP MOREL Jumbo grilled shrimp served over pasta in a creamy bacon & crabmeat cream sauce. Served with salad and bread. 18.99

JUMBO SHRIMP Your choice fried or grilled. Choice of side. Served with salad and bread. SMALL (8) 15.99 LARGE (12) 18.99

COCONUT BEER SHRIMP Seasoned jumbo shrimp, battered, rolled in coconut and fried golden. Served with our orange marmalade sauce. Choice of side, with salad and bread, 18.99

SHRIMP HALF & HALF Sautéed shrimp in our etouffee sauce, over rice and surrounded by fried shrimp, with salad and bread. 18.99

SHRIMP NAPOLEON Shrimp sautéed and simmered in a cheese curry sauce and served between layers of fried eggplant then topped with grated cheese. Choice of side with salad and bread. 16.25

SHRIMP ETOUFFEE The house etouffee sauce is flavored with sautéed shrimp and served over steamed rice with salad and bread. 13.99

SHRIMP ENCHILADA Shrimp sautéed in Chef Roy's queso sauce. Tortilla skins are grilled, then cheese is added & topped with shrimp sauce, sprinkled with grated cheese. Served with salad and bread. 14.99

SHRIMP FETTUCCINE Sautéed shrimp, simmered in our fettuccine sauce then tossed with steamed pasta. Served with salad and bread. 14.99

SHRIMP FESTIVAL A cup of shrimp gumbo, stuffed shrimp, fried shrimp, grilled shrimp, coconut beer shrimp, shrimp etouffee over rice, pepper jelly shrimp, salad and bread. 24.99 (NO substitutions)

• CRAB CREATIONS • CRAB

LUMP CRABMEAT SAUTE Lump crabmeat sautéed in lemon butter sauce. Served with salad and bread. market price

CRAB CAKE PLATTER Two crab cakes topped with crawfish boutte sauce. Choice of side with salad and bread, 15.99

CRAB WHITE LAKE Fried slices of eggplant topped with a crab cake, covered in crab meat & crawfish boutte sauce, with salad and bread, 18.99

SEAFOOD PLATTER

CHEF ROY'S PLATTER Fried shrimp, stuffed shrimp, oyster, crab cake, blackened catfish fillet, fried catfish and crawfish etouffee. Served with salad and bread. 25.99 (NO substitutions)

SEAFOOD PLATTER Shrimp, oysters, stuffed shrimp, catfish and a crab cake topped with crawfish boutte sauce, with salad and bread. 18.99

LARGE SEAFOOD PLATTER Same variety as the small, only more with a fried frog leg! Choice of side, with salad and bread. 22.99

MAKE YOUR OWN Choose Two: Jumbo shrimp, catfish, oysters or crawfish (fried or grilled). Choice of side, with salad and bread 18.99

CRAWFISH CROP

CRAWFISH ETOUFFEE Crawfish tails smothered in our award winning etouffee sauce. Served over rice with salad and bread. 14.99

CRAWFISH 1/2 & 1/2 Half platter of crawfish tails smothered in our etouffee sauce over rice. The other half of the platter is covered with crispy fried crawfish tails. Served with salad and bread. 17.99

FRIED CRAWFISH PLATTER Tender crawfish tails seasoned, battered and fried crispy. Choice of side with salad and bread. 18.99

CRAWFISH ENCHILADA Crawfish tails simmered with Chef Roy's queso sauce. Tortilla skins are grilled, cheeses added and topped with crawfish sauce then sprinkled with grated cheese. Served with salad and bread. 14.99

CRAWFISH FETTUCCINE Crawfish tails simmered in our creamy pasta sauce and then tossed with pasta. Topped with Parmesan cheese. Served with salad and bread. 14.99

CRAWFISH NAPOLEON Crawfish tails simmered in a curry cheese sauce and served between layers of fried eggplant. Topped with grated cheese. Choice of side, salad and bread. 14.99

** FESTIVAL OF FISH **

FRIED CATFISH Tender fillets of catfish, seasoned and coated with Chef Roy's seafood fish fry mix and fried golden. Choice of side. Served with salad and bread SMALL 13.99 LARGE 17.99

GRILLED CATFISH Fillets are seasoned with Chef Roy's seafood seasoning and then grilled just right! Served with choice of side, with salad and bread. **SMALL** 13.99 **LARGE** 17.99

BLACKENED CATFISH ETOUFFEE Catfish is coated with Chef Roy's seasoning blend and grilled just right. The fillets are placed over a bed of rice and smothered with crawfish etouffee. Served with salad and bread. 17.99

CATFISH WILLIE Tender fillets seasoned, grilled and smothered in our crawfish herb sauce. Choice of side with salad and bread. 17.99

SEAFOOD STUFFED CATFISH A fillet of catfish stuffed with our seafood stuffing, seasoned and grilled. Topped with lemon butter sauce. Choice of side with salad and bread, 18.99

GRILLED TILAPIA FILLET Tender tilapia fillet is seasoned to perfection and grilled. Choice of side with salad and bread. 16.25

GRILLED TUNA STEAK Tender tuna steak seared to perfection. Choice of side with salad and bread. 19.99

BLACKENED SALMON Grilled salmon steak over pasta with our Willie sauce. Served with salad and bread. 21.99 (This item served as is; NO substitutions)