



## APPETIZERS

**Chef Benoit's Cajun Eggroll (3).....\$6.99**

*Homemade Eggrolls stuffed with Crawfish, Corn & Rice. Served with house Sweet & Sour Sauce.*

**Eggplant French Fries.....\$5.25**

*Flavorful Eggplant, julienned, lightly battered and crispy fried golden brown.*

**Coconut Beer Shrimp.....\$7.99**

*Jumbo shrimp, peeled, butterflied, seasoned, battered and coated with Coconut. Served with an Orange Marmalade Sauce.*

**House Crab Cake.....\$4.99**

*A blend of Crabmeat, seasoned, mixed and formed into a Crab Cake. Upon ordering, grilled and served with Chef Roy's Crawfish Boutte Sauce.*

**Bite-Size Catfish.....\$7.25**

*Pond-raised Catfish, fried crispy. Served with our house Tartar Sauce.*

**Mile High Onion Rings.....\$5.99**

*Jumbo onions, sliced thin, battered and fried crispy.*

**Seafood Stuffed Mushroom Caps.....\$7.25**

*Medium size Mushroom Caps, stuffed with our Seafood Stuffing Mix, battered and fried. Served on a pool of Boutte Sauce.*

**Shrimp Cocktail.....\$7.95**

*Jumbo shrimp, butterflied, cooked in stock, seasoned and chilled. Served with House Cocktail Sauce on a bed of lettuce.*

**Señor Roy's Quesadillas.....\$8.99**

*Grilled Flour Tortillas, grilled Red Onion, Monterey Jack and Cheddar Cheese, shredded Lettuce, and Pico de Gallo. **Choice of Chicken or Shrimp.***

**Louisiana Fried Alligator.....\$8.99**

*Seasoned, marinated Alligator Strips, battered and fried. Served with Cocktail Sauce.*

**Popcorn Crawfish Tails.....\$7.25**

*Tender tails of Crawfish, seasoned, battered and fried crispy. Served with Tartar Sauce.*

**Queso Dip.....\$6.99**

*Ground beef smothered in Chef Roy's Queso sauce, served with tortilla chips.*

**Eggplant Parmesan.....\$6.99**

*Layered fried eggplant smothered in our house ground beef marinara sauce then topped with mozzarella cheese and baked.*



**The Appetizer Sampler.....\$21.99**

**For those who can't decide! Serves 4-5 people.**

*A combination of coconut shrimp, crabcakes, mushrooms & bite-size catfish. Each served with its own sauce.*

All orders are prepared fresh for you.

Please allow for cooking time.



## Cajun Gumbo

*Your choice of Seafood, Crawfish or Shrimp.*

<b>Cup</b>	<b>Bowl</b>	<b>Large</b>
<b>\$5.25</b>	<b>\$8.50</b>	<b>\$11.99</b>

*Bowl & Large served with Rice & Potato Salad.*

## Soup

	<b>CUP</b>	<b>BOWL</b>
<b>Corn &amp; Crab Soup.....</b>	<b>\$5.75</b>	<b>\$8.99</b>
<b>Tortilla Soup.....</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>Shrimp &amp; Artichoke Soup.....</b>	<b>\$5.99</b>	<b>\$8.99</b>



## SALADS

**Grilled Tuna Salad.....\$12.99**

*6 oz. Tuna Steak cooked to temperature. Served over Lettuce, topped with Tomato, Cucumber, sliced Egg, Fruit & Cheese.*

**Fried or Grilled Seafood Salad.....\$12.99**

*Catfish, Oysters, Shrimp & Crawfish. Served over Lettuce, topped with Tomato, Cucumber, sliced Egg, Fruit & Cheese.*

**Grilled Duck Breast Salad.....\$12.99**

*Seasoned Duck Breast, sliced, served over Lettuce, topped with Tomato, Cucumber, sliced Egg, Fruit & Cheese. Try our Chef's Fig Vinaigrette.*

**Hail to Caesar.....\$10.99**

*Choice of Fried Chicken, Shrimp or Crawfish Caesar Dressing, tossed Romaine Lettuce, Croutons, Tomatoes and Parmesan Cheese.*

**Grilled Shrimp Salad.....\$10.25**

*Plump Gulf Shrimp over crispy Lettuce, topped with Tomato, Cucumber, sliced Egg, Fruit & Cheese.*

**Grilled Chicken Breast Salad.....\$9.99**

*Seasoned Chicken Breast, grilled tender, served over crispy Lettuce, topped with Tomato, Cucumber, sliced Egg, Fruit & Cheese.*

**Shrimp Cocktail Salad.....\$10.99**

*Jumbo boiled shrimp served over crispy Lettuce, topped with Tomato, Cucumber, sliced Egg, Fruit & Cheese.*

## DRESSING CHOICES

THOUSAND ISLAND • FRENCH • BLEU CHEESE  
 ITALIAN • RANCH • LITE RANCH • HONEY MUSTARD  
 VINEGAR & OIL • HOUSE (Creamy Peppercorn)  
 CHEF'S SPECIAL FIG VINAIGRETTE

A 15% gratuity will be added to parties of 8 or more.

Split Plate Charge \$5.00



## SHRIMP HARVEST

Shrimp Alfredo ..... Small \$9.99 Large \$12.99

Jumbo Shrimp simmered in Alfredo Sauce and tossed with Pasta. Served with Salad & Bread.

Shrimp Morel.....\$15.25

Jumbo Grilled Shrimp served over Pasta in a Creamy Crabmeat Sauce. Served with Salad & Bread.

Shrimp Poche .....\$13.99

(6) Jumbo Grilled Shrimp sauteed in a Lemon Butter Sauce tossed with Pasta. Served with Salad & Bread.

Jumbo Gulf Shrimp.....Small (8) \$13.99 Large (12) \$15.99

Your Choice: **Fried** - peeled & deveined Jumbo Shrimp, seasoned, battered & fried 'til golden-crispy. **Or Grilled** - seasoned & grilled plump. Choice of side. Served with Salad & Bread.

Coconut Beer Shrimp .....\$16.99

Seasoned Jumbo Shrimp, battered, rolled in Coconut, and fried golden. Served with our Orange Marmalade Sauce. Choice of side. Served with Salad & Bread.

Shrimp Napoleon.....\$14.99

Shrimp, sautéed and simmered in a Cheese Sauce and served between layers of fried slices of Eggplant. Topped with grated Cheeses. Choice of side. Served with Salad & Bread.

Shrimp Etouffee.....Small \$9.99 Large \$12.99

The House Etouffee Sauce flavored with sautéed Shrimp and served over steamed rice. Served with Salad & Bread.

Shrimp Enchilada .....Small \$9.99 Large \$12.99

Gulf Shrimp sautéed and simmered with Chef Roy's Con Queso Sauce. Tortilla Skins are grilled, Cheeses added & topped with Shrimp Sauce, rolled, plated & sprinkled with grated Cheese and served Mexican-style. Served with Salad & Bread.

Shrimp Diane.....Small \$9.99 Large \$12.99

A light Shrimp stock, loaded with sautéed Shrimp, Mushrooms, Parsley, Green Onions, Herbs & Seasonings. Tossed with Pasta and topped with grated Parmesan Cheese. Served with Salad & Bread.

Shrimp Fettuccine .....Small \$9.99 Large \$12.99

Sautéed Shrimp, simmered in our Pasta Sauce and tossed with steamed Fettuccine Pasta. Served with Salad & Bread.

Shrimp Half-n-Half .....\$14.99

Sautéed Shrimp simmered in our Etouffee Sauce, served over Rice and surrounded with Jumbo Fried Shrimp. Served with Salad & Bread.



Shrimp Festival.....\$19.99

A cup of shrimp gumbo, stuffed shrimp, fried shrimp, grilled shrimp, shrimp en-brochette, coconut beer shrimp, tartar sauce, shrimp etouffee & rice.

*This item is served as is; No substitutions.*



## CRAWFISH CROP

Crawfish Etouffee.....Small \$9.99 Large \$13.99

Select Crawfish Tails smothered in our Award-Winning Etouffee Sauce. Served over Steamed Rice. Served with Salad & Bread.

Crawfish Half-n-Half .....\$14.99

Half platter of Crawfish Tails smothered in our Etouffee Sauce. Served over Rice. The other half platter is covered with crispy fried Crawfish Tails. Served with Salad & Bread.

Crawfish Napoleon.....\$14.99

Crawfish Tails simmered in a Crawfish Stock Cheese Sauce and served between layers of fried slices of Eggplant. Topped with grated Cheeses. Choice of side. Served with Salad & Bread.

Fried Crawfish Platter.....\$14.99

Tender Crawfish Tails seasoned, battered & fried crispy. Choice of side. Served with Salad & Bread.

Crawfish Enchilada .....Small \$9.99 Large \$12.99

Crawfish Tails simmered with Chef Roy's Con Queso Sauce. Tortilla Skins are grilled, Cheeses added & topped with Crawfish Sauce. Sprinkled with grated Cheese and served Mexican-style. Served with Salad & Bread.

Crawfish Fettuccine .....Small \$9.99 Large \$12.99

Crawfish Tails simmered in our creamy Pasta Sauce, and then tossed with Pasta. Topped with fresh grated Parmesan Cheese. Served with Salad & Bread.



## CRAB CREATIONS

Crab Cake Platter .....\$14.50

Two Crab Cakes topped with Crawfish Boutte Sauce. Choice of side. Served with Salad & Bread.

Crab White Lake.....\$15.25

Fried slices of Eggplant topped with Crabmeat Stuffing, then covered with Crab meat & Crawfish Boutte Sauce. Sprinkled with Cheese. Served with Salad & Bread.

Lump Crabmeat Diane .....Market

A light stock, loaded with Lump Crabmeat, Mushrooms, Parsley, Green Onions, Herbs & Seasonings. Tossed with Pasta and topped with grated Parmesan Cheese. Served with Salad & Bread.

Lump Crabmeat Sauté .....Market

Lump crabmeat sautéed in lemon butter sauce. Served with Salad & Bread.



## SEAFOOD PLATTERS

**Chef Roy's Platter** ..... \$19.<sup>99</sup>  
*Fried shrimp, shrimp enbrochette, stuffed shrimp, oysters, crab cake, blackened catfish fillet, fried catfish and crawfish etouffee. Served with Salad & Bread. **This item is served as is; No substitutions.***

**Seafood Platter** ..... \$13.<sup>75</sup>  
*Shrimp, Oysters, Stuffed Shrimp, Catfish and a Crab Cake topped with Boutte Sauce. Choice of Side. Served with Salad & Bread.*

**Large Seafood Platter** ..... \$17.<sup>99</sup>  
*Same variety as the small, only more and with a fried Frog Leg! Choice of Side. Served with Salad & Bread.*

**Make Your Own** ..... \$15.<sup>99</sup>  
*Choose Two: Seasoned Shrimp, Catfish, Oysters or Crawfish (fried or grilled) Choice of Side. Served with Salad & Bread.*

Any substitutions - add \$1.00



## FESTIVAL of FISH

**Fried Catfish** ..... Small \$10.<sup>99</sup> Large \$13.<sup>99</sup>  
*Tender fillets of Catfish, seasoned and coated with Chef Roy's Seafood Fish Fry Mix and fried golden. Choice of Side. Served with Salad & Bread.*

**Grilled Catfish** ..... Small \$10.<sup>99</sup> Large \$13.<sup>99</sup>  
*Fillets are seasoned with Chef Roy's Seafood Seasoning and then grilled just right! Choice of Side. Served with Salad & Bread.*

**Blackened Catfish Etouffee** ..... \$14.<sup>99</sup>  
*Catfish is coated with Chef Roy's Seasoning Blend and then grilled just right. The fillets are placed over a bed of Rice and smothered with Crawfish Etouffee. Served with Salad & Bread.*

**Catfish Willie** ..... \$14.<sup>99</sup>  
*Tender fillets seasoned, grilled and smothered with our Crawfish Herb Sauce. Choice of side. Served with Salad & Bread.*

**Seafood Stuffed Catfish** ..... \$14.<sup>99</sup>  
*A fillet of Catfish is stuffed with our Seafood Stuffing, seasoned, coated and grilled. Topped with Lemon Butter Sauce. Choice of Side. Served with Salad & Bread.*

**Tilapia Fillet** ..... \$13.<sup>99</sup>  
*Tender Tilapia fillet is seasoned to perfection and grilled. Choice of Side. Served with Salad & Bread.*

**Grilled Tuna Steak** ..... \$15.<sup>25</sup>  
*Tender Tuna steak seared to perfection. Choice of Side. Served with Salad & Bread.*

**Grilled Mahi Mahi** ..... \$14.<sup>99</sup>  
*Mahi Mahi steak grilled and seasoned. Choice of Side. Served with Salad & Bread.*

**Blackened Salmon** ..... \$15.<sup>25</sup>  
*Salmon steak grilled, smothered in Willie Sauce and served over Pasta. Served with Salad & Bread.*



## STEAK

We only serve USDA Aged Top Choice.

**Ribeye** ..... \$17.<sup>99</sup>  
*10 ounces of fresh cut Ribeye seasoned and grilled your way. Choice of Side. Served with Salad & Bread.*

**Surf-N-Turf** ..... \$20.<sup>99</sup>  
*10 ounce Ribeye and jumbo Shrimp, seasoned and grilled your way. Choice of Side. Served with Salad & Bread.*

**Hamburger Steak** ..... \$10.<sup>99</sup>  
*Fresh ground Chuck, seasoned and formed, cooked the way you like it. Each steak is covered with Brown Gravy and Smothered Onions. Choice of Side. Served with Salad & Bread.*

**Smothered Ribeye** ..... \$20.<sup>99</sup>  
*10 ounce Ribeye smothered with Crawfish Etouffee. Choice of Side. Served with Salad & Bread.*

**Sirloin** ..... \$13.<sup>99</sup>  
*8 ounces of fresh cut Sirloin seasoned and grilled your way. Choice of Side. Served with Salad & Bread.*

Add grilled mushrooms and onions to any steak...\$2.75



## CHICKEN

**Grilled Chicken Breast** ..... \$9.<sup>99</sup>  
*6 ounce Chicken Breast seasoned with Chef Roy's Meat Seasoning Blend. Grilled until cooked moist. Choice of Side. Served with Salad & Bread.*

**Chicken Isabel** ..... \$12.<sup>99</sup>  
*Seasoned Chicken Breast cooked moist and julienned. Served over a bed of Pasta with a creamy Tomato and Pesto Sauce and then sprinkled with grated Parmesan Cheese. Served with Salad & Bread.*

**Chicken Enchilada** ..... Small \$10.<sup>99</sup> Large \$12.<sup>99</sup>  
*Seasoned Chicken Breast cooked moist, julienned and 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. Served with Salad & Bread.*

**Country Fried Chicken** ..... \$11.<sup>99</sup>  
*Breaded Chicken Breast topped with white Country Gravy. Choice of Side. Served with Salad & Bread.*

**Chicken Fettuccine** ..... \$12.<sup>99</sup>  
*Seasoned Chicken Breast cooked moist, julienned, simmered in our Pasta Sauce and tossed with steamed Fettuccine Pasta. Served with Salad.*

Add Crabmeat: Market • Add Shrimp (4): \$3.<sup>99</sup> • Add Crawfish Etouffee: \$3.<sup>25</sup>



## LAGNIAPPE

**Frog City Burger** ..... \$6.<sup>99</sup>  
*Fresh Ground Chuck, seasoned, grilled and dressed with Mayonnaise, Mustard, Lettuce, Tomato, Pickle, grilled Onions and Cheese. Served with French Fries only — other side, add \$1.00.*

**Shrimp PoBoy** ..... \$8.<sup>99</sup>  
*Seasoned, battered and fried golden. Served on a Loaf dressed with Mayonnaise, Tartar Sauce, Lettuce, Tomato and Pickles. Served with French Fries only — other side, add \$1.00.*

**Duck Breast Dinner** ..... \$14.<sup>25</sup>  
*Seasoned, grilled Duck Breast, fat removed and meat sliced. Served with Eggplant Rice Dressing, Candied Yams, Salad & Bread.*

**Fried Oyster Platter** ..... Market  
*Fresh shucked, coated with Chef Roy's Seafood Fry Mix, fried crisp, but not dry. Choice of Side. Served with Salad & Bread.*

**Fried Frog Leg Platter** ..... \$14.<sup>99</sup>  
*Marinated Frog Legs seasoned, battered and fried to perfection. Choice of Side. Served with Salad & Bread.*

**Frog Leg Half-n-Half** ..... \$14.<sup>99</sup>  
*Frog Leg Etouffee over Rice and Fried Frog Legs. Served with Salad & Bread.*

**Eggplant Parmesan** ..... \$13.<sup>99</sup>  
*Layered fried eggplant smothered in our house ground beef marinara sauce then topped with mozzarella cheese and baked. Served with Salad & Bread.*



## SIDES

Baked Potato  
 French Fries  
 Sweet Potato French Fries  
 Eggplant Fries  
 Steamed Broccoli  
 Onion Rings

Loaded Baked Potato ..... \$1.<sup>25</sup> extra

Stuffed Potato ..... \$1.<sup>25</sup> extra

## DRINKS

COKE • DIET COKE • SPRITE • ROOT BEER  
 DR. PEPPER • LEMONADE • ICED TEA

\$1.<sup>99</sup>



## DESSERTS

**Turtle** ..... \$6.<sup>50</sup>  
*Chocolate Genoise Cake wrapped around Vanilla Ice Cream, then rolled in Caramel and Roasted Pecan Pieces. Served over pool of Caramel Sauce.*

**Creme Brulee** ..... \$4.<sup>99</sup>  
*A French Custard with a touch of Orange Flavor and topped with granulated sugar and carefully Caramelized.*

**Homemade Peach Bread Pudding** ..... \$4.<sup>25</sup>  
*Topped with homemade rum sauce.*

**Turtle Cheesecake** ..... \$5.<sup>25</sup>

**Ice Cream** ..... \$3.<sup>99</sup>  
*Two Scoops of Blue Bell Vanilla.*

**Brownie a la Mode** ..... \$5.<sup>99</sup>  
*Decadent Chocolate Brownie served with creamy Blue Bell Vanilla Ice Cream.*

