

New Orleans Creole & Cajun Specialties

Seafood Gumbo

Shrimp Remoulade

Boiled Shrimp

Boiled Crawfish

(seasonal)

Red Beans and Rice
with Smoked Sausage

Oyster Brochette

Oyster Rockefeller, Bienville or
Mixed Dozen 1/2 Dozen

Shrimp Creole with Rice

Jambalaya

Crawfish Etouffee

Bayou Platter Sampler

(Red Beans & Rice, Jambalaya & Crawfish Etouffee)

Stuffed Crabs

(served with french fries & cole slaw)

Seafood

(seasoned creameal batter, deep fried in vegetable oil)

Catfish Fillets

Dozen Oysters

1/2 Dozen Oysters

Shrimp Plate

Shrimp & Oyster Plate

Soft Shell Crab *(seasonal)*

Scallops

Frog Legs

Stuffed Shrimp

Seafood Platter

(above served with french fries & coleslaw)

Fresh Ice Cold Oysters on the Half Shell

1 Dozen

1/2 Dozen

Seafood Specialties

Blackened or Grilled

Fish of the Day

Blackened, Grilled or
Bar-B-Qued Shrimp

*(above served with stuffed potato or fresh
steamed vegetables)*

Whole Gulf Flounder

Broiled Crabmeat Stuffing
(served with french fries & cole slaw)

Whole Main Lobster

(served with baked potato)

Po-Boy Sandwiches

Felix's Special

(shrimp & oyster)

Oyster

Shrimp

Catfish

Soft Shell Crab

Crawfish Tails

(seasonal)

Roast Beef

Soup & Appetizers

Turtle Soup

Oyster Soup

Shrimp Cocktail

Fried Calamari

Crab Fingers

Catfish Nuggets

Chicken Tenders Basket

Fried Crawfish Tails *(Seasonal)*

Onion Rings

Fried Zucchini

Garlic Bread