

APPETIZERS

OYSTERS HALF SHELL Six Raw Oysters Served with Cocktail Sauce	10.95
CRAWFISH & SHRIMP BEIGNETS With Garlic Mayonnaise	8.95
SOUTHERN FRIED CALAMARI With Spicy Cajun Remoulade	9.95
FRIED OYSTERS AND HORSERADISH CREAM With Fresh Tomato Corn Salsa	9.95
ACADIAN PEPPERED SHRIMP New Orleans Style Barbequed Shrimp	9.95
OYSTERS ROCKEFELLER Topped with Creamed Spinach with Chopped Bacon and Hollandaise	9.95
OYSTERS BIENVILLE Topped with a Mushroom Cream Sauce with Tasso Ham & Jumbo Lump Crabmeat	9.95
OYSTERS "UGGIE" Topped with Panko Bread Crumbs, Garlic, Bacon & Parmesan Cheese	9.95
OYSTERS THREE WAY One Bienville, One Rockefeller & One "Uggie" Oyster	8.95
SCALLOPS WRAPPED IN BACON With "Steen's" Cane Syrup Glaze and Cajun Onion Straw	9.95
"JACK DANIELS" SHRIMP WITH LUMP CRAB Our Specialty for Over 26 Years	11.95
SALADS	
MIXED GREEN SALAD Seasonal Greens with Mushrooms & Cherry Tomatoes with Creole Mustard or Balsamic Vinaigrette Dressing	5.95
CHOP SALAD Mix of Chopped Field Greens, Romaine, Tomato and Red Onion With Blue Cheese Crumbles & Balsamic Vinaigrette	6.95
HOUSE SALAD Mixed Greens Tossed with Blue Cheese, Crisp Crumbled Bacon, Chopped Egg & Hearts of Palm	7.95
ARUGULA, RADICCHIO, APPLE & BLUE CHEESE SALAD With Spicy Carmelized Pecans and Balsamic Vinaigrette	7.95
CREOLE CAESAR SALAD With Spicy Cornbread Croutons.	6.95
FRIED OYSTER SALAD Served over Chop Salad with Creole Mustard Dressing	18.95
FRIED SHRIMP SALAD Seasonal Greens with Spring Onions, Diced Tomato and Honey Mustard Vinaigrette	17.95
SOUPS & GUMBOS	
SHE CRAB SOUP Our Original Recipe	cup 4.95 bowl 6.95
CREOLE ALLIGATOR STEW Topped with Chopped Egg & a Touch of Sherry	cup 4.95 bowl 6.95
RED SEAFOOD CHOWDER With Julienne Vegetables & Parmesan Cheese	cup 4.50 bowl 5.95
CHICKEN & "COME AUX" ANDOUILLE GUMBO With Garlic-Parsley Rice	cup 4.95 bowl 6.95
RT'S SPECIALTIES	
SPICY CRAWFISH RED BEANS & RICE Sautéed with Tasso Ham, Garlic, Spring Onions & Cajun Spices	17.95
CRAWFISH ETOUFFÉE "Smothered" Cajun Style	18.95
SHRIMP & CRAB ETOUFFÉE Sautéed Shrimp & Lump Crabmeat	19.95
SHRIMP NORMAN Deep Fried Gulf Shrimp & Jumbo Lump Crab Etouffée	18.95
OYSTERS NEZPIQUE Fried Oysters Topped with Lump Crab & Tasso Ham Etouffée	20.95
"SMOTHERED" CATFISH Fried and Topped with Shrimp Etouffee	18.95
RT'S SPECIAL CRAB Baked Jumbo Lump Crabmeat with a Spicy Pepper Crust.	24.95
CRAB AND CRAWFISH IMPERIAL Baked Jumbo Lump Crabmeat and Spicy Crawfish.	19.95
TROUT ORLEANS Spicy Shrimp, Lump Crab & Hollandaise	20.95

"DEATH" BY GUMBO Shrimp, Oysters, Lump Crab, Crawfish Tails and Andouille Sausage.	20.95
PENNE PASTA JAMBALAYA Gulf Shrimp, Andouille Sausage, Spicy Roast Pork & Chicken	19.95
SIDES	
CORN MAQUE CHOUX	3.95
RED BEANS AND RICE	4.95
GARLIC MASHED POTATOES	3.95
VEGETABLE OF THE DAY	4.95
COLE SLAW	2.95
ASPARAGUS HOLLANDAISE	6.95
CAJUN ONION STRAW	3.95
GARLIC PARSLEY RICE	3.95
BAKED POTATO	4.95
FRENCH FRIES	3.95
CREAMED SPINACH	4.95
SEAFOOD	
SOUTHERN FRIED CATFISH Lightly Breaded in Corn Flour	14.95
SPICY PECAN CRUSTED HADDOCK Topped with Jumbo Lump Crabmeat & Creole Mustard Sauce.	20.95
SHELLFISH IN PARCHMENT Shrimp, Scallops & Jumbo Lump Crab Meat	20.95
CREOLE SEAFOOD STEW Shrimp, Scallops, Crawfish, Calamari & Fresh Gulf Fish	18.95
MARYLAND FRIED OYSTERS An RT's Specialty	20.95
PAN ROASTED SALMON Topped with Fresh Asparagus & Three Mustard Hollandaise	19.95
SHRIMP DIANE Sautéed with Spring Onions, Mushrooms & Garlic	17.95
BAKED STUFFED JUMBO GULF SHRIMP With Crawfish Crab Imperial & Crab Butter Cream Sauce	24.95
GRILLED SHRIMP, BELL PEPPERS AND ANDOUILLE Red Beans & Rice Topped with Creole Mustard Sauce	18.95
ALL LUMP CRABCAKES Broiled or Pan Sautéed	24.95
MEATS AND POULTRY	
FILET MIGNON Top Choice Steak with Sautéed Mushrooms & Black Peppercorn Sauce	24.95
FILET CHESAPEAKE Top Choice Steak Topped with Jumbo Lump Crabmeat and Bearnaise	28.95
GRILLED PORK "NEW YORK STRIP" 10 oz. Strip Loin with Garlic Mashed Potatoes & Corn Maque Choux	18.95
SPICY PECAN CRUSTED CHICKEN Topped with Gulf Shrimp & Creole Mustard Sauce	17.95
NEW ORLEANS STEAK FRITES Grilled 10 oz. Flat Iron Steak Served with French Fries & Blue Cheese Chop Salad.	22.95
CAJUN VEAL OSCAR Spicy Lump Crab, Crawfish, Spring Onions & Bearnaise	20.95
DESSERTS	
PROFITEROLES Puff Pastries Stuffed with Vanilla Bean Ice Cream Topped with Chocolate Sauce.	6.95
PECAN PIE Served Warm with Chantilly Cream.	6.95
KEY LIME PIE A Tart, Creamy Classic.	5.95
LEMON CHESS PIE Served With Raspberry Sauce.	5.95
CHOCOLATE MOUSSE With Rich Belgian Chocolate.	5.95
BANANAS FOSTER CAKE Served with Warm Caramel Sauce and Vanilla Bean Ice Cream.	6.95
BREAD PUDDING Served warm with a Bailey's Irish Cream Toffee Sauce.	6.95
CHOCOLATE CHESS PIE Served with Chantilly Cream	5.95
CARAMEL CUSTARD With a Touch of Frangelico Liqueur.	5.95
COCONUT CAKE "MELVIN" Soaked with Dark Rum and Topped with Toasted Coconut.	6.95