Eggplant French Fries
Flavorful eggplant, julienne, 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 boutine sauce. $7.99

Bite-Size Catfish
Pond-raised catfish, fried crispy. Served with our homemade tartar sauce. $7.99

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. $13.50

BEEF QUESO POTATOES
Sliced fried potatoes topped with our ground beef queso sauce and jalapenos. 10.25

Seafood Stuffed Mushrooms
Mushroom caps stuffed with our seafood stuffing mix, battered and fried. Served in a pool of Boutine sauce. 9.25

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 bries, battered and fried. Served with homemade tartar sauce. 13.99

Popcorn Crawfish Tails
Tender tails of crawfish, seasoned, battered and fried crispy. Served with homemade tartar sauce. 10.25

Appetizer Sampler
Coconut shrimp, crab cakes, stuffed mushrooms and bite sized catfish. 25.99

Homemade Gumbo & Soup
Your choice of seafood, crawfish or shrimp

Corn & Crab Soup
CUP 6.99 BOWL 11.99

Seafood Platter
Shrimp, oysters, stuffed shrimp, catfish and a crab cake topped with crawfish boutine sauce. Choice of side. Served with salad and bread. 19.99

Large Seafood Platter
Same variety as the small, only more with a fried frog leg! Choice of side. Served with salad and bread. 25.99

Best Sellers

Duck Breast Dinner
Seasoned, grilled duck breast, fat removed and meat sliced. Served with choice of side, veggie of the day, salad and bread. 18.99

Frog Leg 1/2 & 1/2 (Featured on Bizarre Foods)
Frog leg etouffee over rice and fried frog legs. Served with salad and bread. 17.99

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

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. 18.99

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)

Crab White Lake
Fried slices of eggplant topped with a crab cake then covered with crab meat & crawfish boutine sauce. Served with salad and bread. 18.99

Lump Crabmeat Saute
Lump crabmeat sauteed in lemon butter sauce. Served with salad and bread. Market price

Fried Shrimp & Crab Cake Combo
6 Fried Shrimp and 1 Crab Cake. Served with choice of side, salad and bread. $19.99

Chef Roy’s Platter
Fried shrimp, stuffed shrimp, oysters, crab cake, pepper jelly shrimp, blackened catfish fillet, fried catfish and crawfish etouffee. Served with salad and bread. 25.99 (This item served as is; NO substitutions)

Shrimp Hallelujah
Fried Shrimp served over pasta with creamy pesto sauce then sprinkled with grated parmesan cheese. Served with salad and bread. $18.99

Salads

Homemade Dressing Choices: Thousand Island, French, Bleu Cheese, Italian, Ranch, Honey Mustard, Creamy Peppercorn and Chef’s Special Fig Vinaigrette, Oil & Vinegar

House Salad
Fresh garden greens garnished with tomatoes, cheese, cucumbers, egg, and your choice of dressing. $7.00

Caesar Salad
Crisp Romaine lettuce, shredded parmesan cheese and croutons, tossed in Caesar dressing. $8.00

Grilled Tuna Salad
6 oz. tuna steak cooked to temperature. Served over lettuce, topped with tomato, cucumber and sliced egg. 19.99

Fried or Grilled Seafood Salad
Catfish, oysters, shrimp & crawfish. Served over lettuce, topped with tomato, cucumber and sliced egg. 16.99

Grilled Chicken or Shrimp 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, served over lettuce, topped with tomato, cucumber and sliced egg. 12.99

Grilled Duck Breast Salad
Grilled duck breast, sliced, served over lettuce, topped with tomato, cucumber and sliced egg. 18.99

Drinks

Coke • Diet Coke • Sprite • Root Beer • Dr. Pepper • Lemonade • Iced Tea

Consume raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

*Substitutions and extra condiments may incur surcharge. Parties of 8 or More 15% Gratuity is Added.
JUMBO SHRIMP

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, rolled, plated & sprinkled with grated cheese. Served with salad and bread. 15.99

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 (This item served as is; NO substitutions)

COCONUT BEER SHRIMP
Fried - peeled and deveined shrimp seasoned, grilled and smothered with coconut etouffee. Served with choice of side with salad and bread. 17.99

SMALL 13.99 LARG E 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 ENCHILADA
Shrimp sautéed in our etouffee sauce, served over rice and surrounded by jumbo fried shrimp. Served 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

FRIED CATFISH
Tender fillets seasoned, grilled and smothered with Chef Roy’s seafood seasoning blend. Served over a bed of rice with salad and bread. 19.99

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

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. 15.99

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. 16.99

FESTIVAL OF FISH
Choice of fish. Served with salad and bread. SMALL 13.99 LARGE 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

RED FISH LEDOUX
Blackened red fish topped with lump crabmeat. Served with your choice of side, salad and bread 21.99

SEASONED FRESH CATFISH
Catfish is seasoned with Chef Roy’s seafood 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

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

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

Includes Side Dishes
French Fries • Sweet Potato Fries • Eggplant Fries
Veggie of the Day • Onion Rings • Baked Potato (sour cream only)
Loaded Baked Potato (ADD $1.25) • Stuffed Potato (ADD $1.25)

---

LAGNIAPPE

FROG CITY HAMMER OR TURKEY BURGER
Fresh Ground Beef or Turkey, seasoned, grilled and dressed with mayo, mustard, lettuce, tomato, pickle, grilled onions and cheese. Served with french fries only. 10.99
(Any other side, add 1.00)

FRIED SHRIMP OR OYSTER POBOY
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) Oyster. 14.99

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 with salad and bread. 16.99

SEÑOR ROY’S QUESADILLAS
Grilled flour tortillas, grilled red onion, bell peppers, Monterey jack and cheddar cheese. Choice of chicken or shrimp. 10.99

---

CHICKEN

GRILLED CHICKEN BREAST
6 oz. chicken breast seasoned with Chef Roy’s meat seasoning blend. Served with vegetables and choice of side with salad and bread. 12.99

CHICKEN ISABEL
Seasoned chicken breast cooked moist and julienened. Served over a bed of pasta with creamy pesto sauce 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. Served with salad and bread. 15.99

SMOTHERED CHICKEN BREAST
Grilled chicken breast topped with grilled onions, mushrooms, and cheese served with veggies, choice of side salad and bread. 14.99

---

STEAK

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

HAVE IT ROBERT Style
12 oz. of fresh cut 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

BEEF FILET
8 oz beef tenderloin cooked your way served with choice of side and salad. 32.99

Additions:
Lump Crabmeat: market
Lump Crabmeat Willie Sauce: 8.99
Shrimp (4): 4.99
Fried Shrimp (4): 4.99
Crabshrimp Buffet: 4.99
Crabshrimp Willie Sauce: 5.99

---

A LA CARTE SIDES

PLAIN BAKED POTATO (sour cream only) 2.50
ROBERT Style PASTA 4.99
EGGPLANT FRIES 3.99
STUFFED POTATO 3.25
SIDE SALAD 2.99
LOADED BAKED POTATO 3.99
VEGGIE OF THE DAY 2.99
FRENCH FRIES 2.99
ONION RINGS 4.99
SWEET POTATO FRENCH FRIES 2.99

---