

STARTERS

FRIED BUTTON MUSHROOMS

Served with tartar sauce. 7

FRIED FISH STRIPS

Served with tartar sauce. 9

FRIED PICKLES

Served with Ranch dipping sauce. 6

FRIED GREEN BEANS

Lightly battered & fried. Served with ranch dipping sauce. 7

GATOR BITES

Fried bite size alligator tenderloin. 11

CRAB CAKES

Served with riverfront sauce. 11

CRAWFISH NACHOS

Fried chips, crawfish etoufee, monterey jack, and chives. 13

CRAB CLAWS

Fried to perfection or sauteed in a garlic butter sauce. 12

STUFFED MUSHROOMS

Baked button mushrooms, crab cake stuffing, wine, and garlic butter. 12

FIRE ROASTED OYSTERS

1/2 dozen smokey fire roasted oysters cooked in our house made garlic butter, topped with smoked gouda, and served with bread rounds. 10

ROYAL REDS

Boiled deep water shrimp with seasonal house pickled vegetables and a trio of sauces. 14

CRAB DIP

Jumbo lump crabmeat, seasoning, cream cheese, and mascarpone cheese. Served with toasted bread rounds. 14

SOUP & BREAD

CORN & CRAB BISQUE

6/12

Cream base, crabmeat, sweet corn.

SEAFOOD GUMBO

6/12

Served with rice.

GREENS

WEDGE SALAD

Wedge of iceberg lettuce, balsamic reduction, blue cheese dressing, blue cheese crumbles, chopped bacon, topper of your choice. 16

COBB SALAD

Spring mix, tomatoes, purple onions, cucumbers, feta, parmesan cheese, bacon, eggs, torilla chips, topper of your choice.. 16

STUFFED AVOCADO SALAD

Fresh avocado stuffed with a scoop of shrimp salad, served with spring mix, fresh tomatoes, italian dressing, and tortilla chips. 10/13

ICEBERG GARDEN SALAD

Iceberg lettuce, tomatoes, cucumber, topper of your choice. 14

ROBERT SALAD

Fresh sliced tomatoes, purple onions, avocado, balsamic vinaigrette. 10
Add topper 5

SEAFOOD SALAD

Cucumbers, tomatoes, avocado, purple onion, jumbo lump crabmeat, boiled shrimp, crab fingers. 18

CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, eggs, topper of your choice. 15

TOPPERS

FRIED ALLIGATOR

GRILLED SHRIMP

BOILED SHRIMP

FRIED SHRIMP

FRIED OYSTERS

FRIED CHICKEN

GRILLED CHICKEN

DRESSING

PARMESAN PEPPERCORN

RANCH

HONEY MUSTARD

BLUE CHEESE

BALSAMIC VINAIGRETTE

ITALIAN

THOUSAND ISLAND

RASPBERRY VINAIGRETTE

FRENCH

KID'S MENU

BUTTERED NOODLES 4

Served with a soft drink.

HAMBURGER 7

CHEESEBURGER 7

CHICKEN NUGGETS 7

FRIED SHRIMP 7

FRIED CATFISH 7

Served with French fries and a soft drink.

FINS, TAILS, & CLAWS



Served with two sides.

excluding pasta and shrimp & grits

GRILLED FLOUNDER

Whole flounder grilled in our house made garlic butter. 22

GRILLED TILAPIA

Grilled farm raised tilapia filets. 17

CATFISH

Fried to perfection or grilled in butter sauce. 17

STUFFED CATFISH

Pond raised catfish stuffed with our seafood stuffing then baked. 18

SHRIMP TRINITY

Fried shrimp, grilled shrimp, and stuffed shrimp. 19

CRAB TRINITY

Crabmeat au gratin, crab fingers, and a stuffed crab. 20

GULF SHRIMP

Grilled in garlic butter sauce or fried crispy. 18

SHRIMP ANGELO

Grilled shrimp over angel hair pasta, topped with bechamel sauce. 17

SHRIMP & CRAB ANGELO

Grilled shrimp over angel hair pasta, topped with bechamel sauce and a fried crab cake. 19

CRAB CAKES

3 grilled fresh claw meat crab cakes. 19

EGGPLANT EVANGELINE

Fried eggplant medallions topped with crabmeat bechamel sauce. 18

CRAWFISH ETOUFFEE

Fresh louisiana tails in a rich etouffee gravy. 19

1/2 FRIED SHRIMP

1/2 ETOUFFEE

Fresh from the gulf lightly fried shrimp and louisiana crawfish tails in a rich etouffee gravy. 19

SIGNATURE DISHES

Served with two sides.

excluding pasta and shrimp & grits

FRIED ALLIGATOR

Fried bite size alligator tenderloin. 19

BAYOU SAMPLER

Crawfish etouffee, fried catfish, and fried alligator. 20

SHRIMP & GRITS

Grilled shrimp over corn grits, smothered with smoked sausage gravy and topped with grilled onions, cheddar cheese, bacon crumbles and green onions. 17

SEAFOOD ENCHILADAS

Shrimp, crabmeat, and crawfish wrapped in a corn tortilla and baked with a creamy enchilada sauce and Monterey jack. 18

FRIED OYSTERS

Fresh louisiana gulf oysters lightly battered then fried. 20

1/2 FRIED SHRIMP

1/2 FRIED OYSTERS 19

SEAFOOD STACK

Fried crab cakes on top of fried eggplant medallions topped with crawfish etouffee, fried shrimp and green onions. 24

CATFISH ACADIAN

Fried catfish topped with crawfish etouffee. Served with rice. 18

SESAME TUNA

Sesame crusted tuna, cooked medium rare, topped with chopped avocado and lump crabmeat. 24

SEAFOOD PLATTER

Fried shrimp, catfish, oysters, crab claws, stuffed crab and stuffed shrimp. 22

SOFT SHELL CRABS

1 fried soft shell crab. 17
2 fried soft shell crabs. 26

SHRIMP & TASSO PASTA

Bowtie pasta served with a creamy smoked tasso sauce with grilled shrimp, a blend of cheeses, and white wine. 18

CHOPS

Served with two sides.

GRILLED CHICKEN

2 Grilled chicken breast. 17

HAMBURGER STEAK

Plain. 14
with onion and mushroom gravy. 15
with cheese. 15
with cheese and gravy. 16

CHICKEN ANGELO

Grilled chicken over angel hair pasta, topped with bechamel sauce and parmesan cheese. 16

RIBEYE

8 or 12 oz Chairman's Reserve served with Au Jus. 18/24

FILET MIGNON

8 oz filet wrapped with bacon. 28

SMOKED PORK CHOP

Pecan smoked french cut pork chop with a balsamic glaze. 20

SIDES

French Fries
Sweet Potato Fries
Fresh Fried Chips
Green Salad

Cabbage & Tasso
Steamed Green Beans
Mixed Vegetables
Corn Grits
Sweet Potato Mash

PREMIUM SIDES

\$.50 upcharge for 2 premium sides

Stuffed Potato
Baked Potato

SPICE IT UP

ADD LUMP
CRABMEAT
9

ADD
SHRIMP
5

ADD
PONTCHARTRAIN
3

a la carte 4

LUNCH SPECIALS

Served Monday - Friday 11 am - 4 pm

SOUP

SEAFOOD GUMBO

Served with rice. 6/12

CORN & CRAB BISQUE

Cream base, crabmeat, sweet corn. 6/12

SALAD

COBB SALAD

Spring mix, tomatoes, purple onions, cucumbers, feta, parmesan cheese, bacon, eggs, tortilla chips, topper of your choice. 13

ROBERT SALAD

Fresh sliced tomatoes, purple onions, avocado, balsamic vinaigrette. 10 Add topper 5

WEDGE SALAD

Wedge of iceberg lettuce, balsamic reduction, blue cheese dressing, chopped bacon, topper of your choice. 13

CEASAR SALAD

Romaine lettuce, parmesan cheese, croutons, eggs, topper of your choice. 13

STUFFED AVOCADO SALAD

Fresh avocado stuffed with a scoop of shrimp salad, lettuce, tomatoes, italian dressing, tortilla chips. 10/13

FRIED ALLIGATOR • FRIED CHICKEN
GRILLED SHRIMP • GRILLED CHICKEN
BOILED SHRIMP • FRIED SHRIMP
FRIED OYSTERS

PARMESAN PEPPERCORN RANCH
HONEY MUSTARD • BLUE CHEESE
BALSAMIC VINAIGRETTE • ITALIAN
THOUSAND ISLAND • FRENCH



SEAFOOD Served with 2 sides

CATFISH

Fried to perfection or grilled in butter sauce. 12

GRILLED TILAPIA

One tilapia fillet grilled in butter sauce. 12

GULF SHRIMP

Fried to perfection or grilled in garlic butter sauce. 13

CRAB CAKES

Two fresh clawmeat crabcakes lightly breaded then grilled. 14

SHRIMP & GRITS

Grilled shrimp served on top of our delicious corn grits. Topped with smoked sausage gravy, cheddar cheese, green onions, grilled onions, and fresh bacon. 13

EGGPLANT EVANGELINE

Fried eggplant medallions topped with crabmeat bechamel sauce. 13

SHRIMP ANGELO

Grilled shrimp over a bed of angel hair pasta topped with bechamel sauce and parmesan cheese. 13

SHRIMP & CRAB ANGELO

Grilled shrimp over angel hair pasta, topped with bechamel sauce, parmesan cheese, and a fried crab cake. 14

STEAK & CHICKEN

Served with 2 sides

RIBEYE

8 or 12 oz Chairman's Reserve served with Au Jus. 18/24

GRILLED CHICKEN

1 boneless chicken breast, seasoned and grilled. 11

HAMBURGER STEAK

Plain. 10

With cheese. 11

With gravy. 11

With cheese & gravy. 12

CHICKEN ANGELO

Grilled chicken over angel hair pasta, topped with bechamel sauce and parmesan cheese. 12

BURGERS & SANDWICHES

Served with French fries.

BLAZE BURGER 12

Hamburger topped with grilled onions and mushrooms, melted cheddar cheese, and chipotle mayo.

HAMBURGER 10

Served with lettuce, tomatoes, pickles, mustard, and mayonaise.

CHEESEBURGER 10

Served with lettuce, tomato, pickles, mustard, and mayonaise.

SHRIMP POBOY 11

Fried shrimp, garnished with lettuce tomato, and tartar sauce

BEER

&

WINE

BY THE BOTTLE



BUDWEISER	3
BUDLIGHT	3
MILLER LIGHT	3
MICHELOB ULTRA	3
COORS LIGHT	3
SHINER BOCK	4
HEINEKIN	4
DOS EQUIS	4
CORONA	4
ABITA AMBER	4
YUENGLING	3
YUENGLING LIGHT	3

POURED ON DRAFT



ABITA AMBER	4
CANEBRAKE	4
CAJUN WIT	4
DOS EQUIS	4
BLUE MOON	4
SOUTH COAST	4

SEASONAL COCKTAILS

HOLIDAY MULE	8
Vodka, cranberry, ginger beer, rosemary sprig	
Made with Menage a Trois gluten free vodka	
SPICED CARAMEL	8
APPLE MARTINI	
Vodka, apple cider, ginger, caramel	
SPICY GINGERMAN	9
Vanilla vodka, frangelico, butterscotch, ginger	
STONE FENCE	7
Bourbon, bitters, apple cider	
PUMPKIN PIE MARTINI	9
Bourbon, frangelico, baileys, pumpkin spice simple syrup	
OLD FASHIONED	9
Fresh muddled cherry & orange, makers mark, cane sugar, pechauds bitters.	
SAZERAC	10
Sazerac rye whiskey, herbsaint, pechauds bitters, cane sugar	

WHITE

	GLASS	BOTTLE
CK MONDAVI CHARDONNAY	6	22
KENDALL JACKSON CHARDONNAY	8	30
LA CREMA CHARDONNAY	10	38
LA CREMA PINOT GRIGIO	9	36
CANYON ROAD PINOT GRIGIO	6	22
SANTA MARGHERITA PINOT GRIGIO	10	38
CHATEU ST. MICHELLE REISLING	7	26
MIA DOLCEA MOSCATO D'ASTI	8	32
BERINGER WHITE ZINFINDEL	6	22

RED

CK MONDAVI MERLOT	6	22
KENDALL JACKSON MERLOT	8	30
CK MONDAVI CABERNET	6	22
FREAKSHOW CABERNET	10	38
LOUIS MARTINI CABERNET	10	38
CANYON ROAD PINOT NOIR	6	22
KENDAL JACKSON PINOT NOIR	8	30
LA CREMA PINOT NOIR	10	38
JACOB'S CREEK SHIRAZ	7	26

BOUTIQUE VINEYARDS

Our boutique wines will change with the seasons

Available by the bottle only

FLYING SOLO GRENACHE VOIGNIER	26
RAYWOOD MOSCATO	22
LAETITIA CHARDONNAY	32
BALLARD LANE SAUVIGNON BLANC	26
VENETO PINOT GRIGIO	22
LAETITIA PINOT NOIR	36