

DINNER MENU

APPETIZERS

OYSTERS ROCKEFELLER <i>four oysters in spinach Pernod, topped with four fried oysters and grated parmesan</i>	13.95	GF
GRILLED SHRIMP ROBERT <i>eight grilled jumbo shrimp, served over herb cream sauce</i>	12.45	
SHRIMP COCKTAIL <i>eight jumbo shrimp served with cocktail sauce and a lemon crown</i>	14.45	GF
CRAB CAKES <i>sautéed in butter, finished with capers, and served with a lemon crown</i>	15.95	
CRAWFISH OR SHRIMP EDDY <i>served with hot herb-buttered toast in a creamy tarragon sauce</i>	13.95	GF
FRIED CRAWFISH TAILS <i>lightly breaded and served with tartar and remoulade sauce</i>	12.45	
SAUTEED CRAWFISH TAILS <i>served with tartar and remoulade sauce</i>	12.45	GF
ESCARGOT <i>imported French escargots, baked in herb butter and Cajun spices</i>	11.95	GF
SEAFOOD GUMBO, CRAWFISH GUMBO, CHICKEN & JALAPEÑO SAUSAGE GUMBO	7.50	
CRAB GUMBO	8.50	
FRIED CALAMARI <i>served with remoulade sauce and tomato basil</i>	11.95	
SAUTEED CALAMARI <i>served with remoulade sauce and tomato basil</i>	11.95	GF
STUFFED MUSHROOMS <i>stuffed with Andouille sausage, cheddar, and panko over herb cream sauce</i>	10.95	
PORK CALVADOS <i>crispy house cured pork belly with calvados apple chutney and golden raisins</i>	7.00	

SALADS

SPINACH SALAD <i>baby spinach, bacon dressing, Ancho roasted pecans topped with strawberries, and goat cheese</i>	9.50	GF
ALMOND GOAT CHEESE SALAD <i>mixed greens tossed in a lemon and white balsamic dressing topped</i> <i>With toasted almond breaded goat cheese finished with grapefruit Supremes</i>	9.95	GF
SENSATION SALAD <i>tossed with parmesan cheese, grated carrots, and sensation dressing</i>	7.50	GF
CREOLE CAESAR SALAD <i>our creamy Caesar dressing with creole mustard tossed with romaine garnished</i> <i>with freshly grated parmesan cheese, house made croutons and over roasted Roma tomatoes</i>	6.95	GF
WEDGE SALAD <i>butter lettuce, tear drop tomatoes, bacon, bleu cheese crumbles and ranch dressing</i>	9.75	GF
PECAN-CRUSTED SHRIMP CITRUS SALAD <i>romaine topped with mandarin oranges, red onions, teardrop tomatoes, cranberries</i> <i>and grapefruit tossed with balsamic sundried tomato vinaigrette finished with pecan crusted shrimp</i>	15.50	

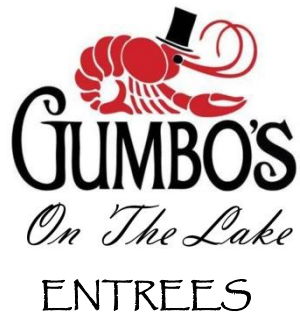
BEEF ~ FAVORITES

Served with dirty rice, white rice, chef's potatoes or vegetable of the day

All our fillets are Certified Black Angus beef, freshly cut by our chef – (All tenderloins cooked to order)

	5 oz.	8 oz.
♣ TIMBERLAND <i>char-grilled fillet served over a peppercorn cabernet sauce</i>	24.95	31.95
♣ DELACROIX <i>char-grilled fillet served with crawfish tails in a creamy tarragon sauce</i>	26.95	34.95
♣ PORT ROYAL <i>char-grilled fillet topped with grilled jumbo shrimp, served over peppercorn</i> <i>Cabernet sauce finished with mushroom bacon garlic sauce</i>	26.95	34.95
♣ ST. JOHN <i>char-grilled fillet topped with sautéed crawfish tails, scallions and béarnaise sauce,</i> <i>served over peppercorn cabernet sauce</i>	26.95	34.95
♣ ST. MARY <i>char-grilled fillet topped with sautéed crabmeat, scallions and béarnaise sauce,</i> <i>served over peppercorn cabernet sauce</i>	27.95	35.95
♣ NY STRIP <i>10 ounce char-grilled strip topped with plumped golden raisins, sundried tomatoes and browned bourbon butter</i>	26.00	

GF Gluten Free ♡ Vegetarian




GUMBO'S
On The Lake
ENTREES

(All fish cooked to order)


All entrees are served with dirty rice, white rice, chef's potatoes or vegetable of the day.

CRAWFISH ÉTOUFFÉE OR SHRIMP ÉTOUFFÉE.....	12.50
JUMBO SHRIMP served blackened, grilled, or lightly breaded and fried, smothered in Creole Étouffée.....	19.75 <i>GF</i>
♣ FISH OF THE DAY chef's special presentation or in any of our St. James presentations.....	MARKET
♣ FISH ST. JAMES Our selection of fish; Snapper, Catfish, Tilapia, Redfish	
Choice of fish, grilled, blackened, or pan-sautéed in lemon pepper flour, and finished with herb butter.....	18.75
Choice of fish, pan sautéed in lemon pepper flour and butter, deglazed with white wine, and topped with sautéed crawfish tails in Cajun herbs & spices over herb butter garlic cream sauce	21.95
Choice of fish, pan-sautéed in lemon pepper flour and butter, deglazed with white wine, topped with sautéed crabmeat & scallions in Creole herbs & spices over herb butter garlic cream sauce.....	22.95
Choice of fish, blackened, served over crawfish tails in a creamy tarragon sauce with scallions.....	21.95
BLACKENED REDFISH blackened filet, served with sweet potato puree, smoked tomato lemon thyme Buerre Blanc.....	25.95
BLACKENED CATFISH over a choice of shrimp gumbo, chicken & sausage gumbo, or crawfish Étouffée	16.50
ALMOND-CRUSTED CHICKEN lightly breaded, almond crusted chicken sautéed over chicken jus with asparagus	22.95
♣ SALMON ROCKEFELLER blackened with Cajun herbs & spices, topped with sautéed crabmeat and scallions, served over sautéed spinach and herb butter garlic cream sauce.....	24.95
STUFFED RAINBOW TROUT stuffed with shrimp and crawfish tails, pan-sautéed and topped with Béarnaise sauce, served over herb butter garlic cream sauce with a spinach tomato Florentine	25.95
♣ SAUTEED SALMON pan-sautéed, topped with lemon caper butter over asparagus sundried tomato relish	24.95
♣ SURF & TURF 5 ounce char-grilled fillet and a broiled lobster tail served with drawn herb butter.....	40.95
♣ PORK TENDERLOIN roasted, served with goat cheese and smoked tomato lemon thyme Buerre Blanc.....	14.95

PASTAS

BLACKENED SEAFOOD ALFREDO shrimp and bay scallops, sautéed with mushrooms, bell peppers and our Cajun spice blend tossed with Alfredo sauce and pappardelle pasta finished with fried oysters.....	21.50
SHRIMP AND CRAWFISH TAILS in a creamy lemon, caper, and tarragon sauce, topped with grated parmesan.....	19.50
SHRIMP AND CRAWFISH TAILS in a creamy mushroom, bacon, and garlic sauce, topped with grated parmesan	19.50
CHICKEN-MUSHROOM grilled chicken breast, served over creamy mushroom, bacon, and garlic sauce and pappardelle.....	17.25
VEGETARIAN a medley of seasonal vegetables sautéed in herb butter cream garlic sauce tossed with pappardelle	15.95 
BEEF PASTA tender cuts of beef and jumbo shrimp, over creamy mushroom, bacon and garlic sauce with pappardelle.....	19.95

À~LA~CARTE

COLD WATER LOBSTER TAIL 6 ounce tail served with house drawn butter.....	21.95 <i>GF</i>
SAUTÉED CRABMEAT 6 ounce crabmeat sautéed with butter & scallions, and finished with herb butter.....	17.95 <i>GF</i>
SAUTÉED CRAWFISH TAILS 6 ounce crawfish tails sautéed with butter, scallions, and blackening spice.....	11.95 <i>GF</i>
GRILLED FRESH ASPARAGUS topped with béarnaise sauce, grated parmesan and red pepper fillets.....	9.95  <i>GF</i>

GF *Gluten Free*  *Vegetarian*

♣ Consuming Raw or Under Cooked Meats, Poultry, Seafood, shellfish, or eggs may increase your risk of foodborne illness.

Out of consideration, please silence your mobile phone while in the dining room.