



Main Dining Room Group Menus

Group Menu One

Entrée

Groups of more than 30 choose two for guests to select from.

Groups of less than 30 choose three for guests to select from.

Shrimp & Catfish Plate

A bounty of fresh, golden fried shrimp and catfish served with French fries and coleslaw.

Crawfish Etouffée

Crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic to make a delicious sauce, served over rice with French bread.

Seafood Salad

Fresh lump crabmeat and boiled shrimp top iceberg lettuce, tomato, cucumber and cheese to create the best seafood salad in town. Served with our Remoulade dressing.

Stuffed Crab Plate

Louisiana blue crabmeat dressing stuffed into a natural shell and baked to a golden brown, served with French fries and coleslaw.

Fried Shrimp Po-Boy

A nine inch Leidenheimer Po-Boy loaf overflowing with crispy fried shrimp, served with French fries.

\$16.50 per person.

All pricing subject to 11% tax & 20% gratuity.

Includes water, soda, tea, and coffee.

Groups must be at least 20 people and must dine before 5:30 p.m.

Monday - Thursday Only (subject to availability).

These menus are not available during special events.



Main Dining Room Group Menus

Group Menu Two

Appetizer:

Fried Onion Rings

Colossal onion rings battered and fried to perfection. (a little spicy)
and

Fried Artichoke Hearts

Artichoke quarters battered and fried, topped with Romano cheese and served with housemade marinara.

Entrées:

Groups of more than 30 choose two for guests to select from.

Groups of less than 30 choose three for guests to select from.

Shrimp & Catfish Plate

A bounty of fresh, golden fried shrimp and catfish served with French fries and coleslaw.

Crawfish Etouffée

Crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic to make a delicious sauce served over rice with French bread.

Seafood Salad

Fresh lump crabmeat and boiled shrimp top iceberg lettuce, tomato, cucumber and cheese to create the best seafood salad in town. Served with our Remoulade dressing.

Stuffed Crab Plate

Louisiana blue crabmeat dressing stuffed into a natural shell and baked to a golden brown, served with French fries and coleslaw.

Fried Shrimp Po-Boy

A nine inch Leidenheimer Po-Boy loaf overflowing with crispy fried shrimp, served with French fries.

\$21.00 per person.

All pricing subject to 11% tax & 20% gratuity.

Includes water, soda, tea, and coffee.

Groups must be at least 20 people and must dine before 5:30 p.m.

Monday - Thursday Only (subject to availability).

These menus are not available during special events.



Main Dining Room Group Menus

Group Menu Three

Appetizer:

Seafood Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra, and the New Orleans Holy Trinity (green peppers, onions, and celery) in a homemade roux.

or

House Salad

Crisp iceberg lettuce, cucumbers, purple onion, cheese, and tomato served with our own Sweet Fig & Balsamic Vinaigrette.

Entrées:

Groups of more than 30 choose two for guests to select from.

Groups of less than 30 choose three for guests to select from.

Shrimp & Catfish Plate

A bounty of fresh, golden fried shrimp and catfish served with French fries and coleslaw.

Crawfish Etouffée

Crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic to make a delicious sauce served over rice with French bread.

Seafood Salad

Fresh lump crabmeat and boiled shrimp top iceberg lettuce, tomato, cucumber and cheese to create the best seafood salad in town. Served with our Remoulade dressing.

Stuffed Crab Plate

Louisiana blue crabmeat dressing stuffed into a natural shell and baked to a golden brown, served with French fries and coleslaw.

Fried Shrimp Po-Boy

A nine inch Leidenheimer Po-Boy loaf overflowing with crispy fried shrimp, served with French fries.

\$24.00 per person.

All pricing subject to 11% tax & 20% gratuity.

Includes water, soda, tea, and coffee.

Groups must be at least 20 people and must dine before 5:30 p.m.

Monday - Thursday Only (subject to availability).

These menus are not available during special events.



Main Dining Room Group Menus

Group Menu Four

Appetizer:

Seafood Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra, and the New Orleans Holy Trinity (green peppers, onions, and celery) in a homemade roux.

or

House Salad

Crisp iceberg lettuce, cucumbers, purple onion, cheese, and tomato served with our own Sweet Fig & Balsamic Vinaigrette.

Entrées:

Groups of more than 30 choose two for guests to select from.

Groups of less than 30 choose three for guests to select from.

Shrimp & Catfish Plate

A bounty of fresh, golden fried shrimp and catfish served with French fries and coleslaw.

Crawfish Etouffée

Crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic to make a delicious sauce served over rice with French bread.

Seafood Salad

Fresh lump crabmeat and boiled shrimp top iceberg lettuce, tomato, cucumber and cheese to create the best seafood salad in town. Served with our Remoulade dressing.

Stuffed Crab Plate

Louisiana blue crabmeat dressing stuffed into a natural shell and baked to a golden brown, served with French fries and coleslaw.

Fried Shrimp Po-Boy

A nine inch Leidenheimer Po-Boy loaf overflowing with crispy fried shrimp, served with French fries.

Dessert:

Coconut Custard Bread Pudding

Coconut milk and moist flaked coconut lightly flavor this rich custard base bread pudding, drenched in a hazelnut and coco cream anglaise and sprinkled with toasted almonds.

\$29.00 per person.

All pricing subject to 11% tax & 20% gratuity.

Includes water, soda, tea, and coffee.

Groups must be at least 20 people and must dine before 5:30 p.m.

Monday - Thursday Only [subject to availability].

These menus are not available during special events.



Main Dining Room Group Menus

Add a Course Menu

*The following appetizers can be added to any menu and are served family style.
Pricing is per person.*

Fried Onion Rings

Colossal onion rings battered and fried to perfection. (a little spicy) \$2.00 per person

Fried Artichoke Hearts

Artichoke quarters battered and fried, topped with Romano cheese and served with housemade marinara. \$3.00 per person

Fried Calamari

Tender pieces of squid in a light, crispy batter. Served with housemade marinara.
\$3.50 per person

Fried Crab Claws

Louisiana crab claws fried to a golden brown and served with cocktail sauce. \$4.00 per person

Raw Oysters

Plump, freshly shucked Louisiana oysters served with cocktail sauce, lemon, & horseradish.
(3 per person) \$5.00 per person

Crabmeat Nachos

House fried potato chips topped with jumbo lump crab meat, our creamy blend of four cheeses and melted cheddar cheese. Garnished with green onion and served with a side of sour cream.
\$5.00 per person

Boiled Shrimp

Louisiana shrimp boiled in Deanie's special seasonings served with cocktail sauce.
(1/4 lb. per person) \$5.00 per person

Charbroiled Oysters

Freshly shucked Louisiana oysters topped with garlic butter and parmesan cheese then charbroiled to form a delicious crust. (3 per person) \$5.50 per person

Barbeque Shrimp

The New Orleans way, jumbo head-on shrimp sautéed in our unique blend of seasonings.
\$7.00 per person

Cup of Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra, and the New Orleans Holy Trinity (green peppers, onions, and celery) in a homemade roux. \$6.00

House Salad

Crisp iceberg lettuce, cucumbers, purple onion, cheese, and tomato served with our own Sweet Fig & Balsamic Vinaigrette. \$6.00

All pricing subject to 11% tax & 20% gratuity.