

World's Best Gumbos & Bisques

CREOLE GUMBO With okra (seafood, shrimp or crawfish)	Small 5.99	Large 8.79
FILÉ GUMBO (seafood, shrimp or crawfish)	Small 5.99	Large 8.79
CHICKEN & SAUSAGE GUMBO	Small 5.79	Large 8.49
CRAWFISH BISQUE	Small 5.99	Large 8.99
"CREAM STYLE" CRAWFISH BISQUE	Small 5.99	Large 8.99
"CREAM STYLE" CRAB BISQUE	Small 5.99	Large 8.99

Signature Starters

Oysters

FRESH GULF OYSTERS On the Half Shell - Shucked to order from state-controlled waters ..	½ Doz 6.99	Doz 10.99
OYSTERS BIENVILLE Jumbo lump crab and shrimp Bienville baked over a half dozen freshly shucked oysters	12.99	
OYSTERS VIEUX CARRE Eight fried oysters topped with lemon butter and crawfish gravy	10.99	
OYSTERS ROCKEFELLER Babin's style! Baked with creamy spinach, jumbo lump crab and bacon	½ Doz	11.99

CRAB & SPINACH DIP Served with tostada chips and pico de gallo	10.99
STINGRAYS Jumbo jalapeños stuffed with whole shrimp and Jack cheese, fried to a golden brown	7.99
FRIED GREEN TOMATOES A Southern specialty with homemade marinara	6.99
N'AWLINS CRAB CAKES Three Bluepoint crab cakes with a stone ground mustard sauce	11.99
CAJUN STUFFED MUSHROOMS Baked with crabmeat stuffing in a sherry cream sauce	8.99
FRIED CALAMARI Tossed in Parmesan and served with marinara sauce and remoulade	9.99
CRAWFISH & BOUDIN BOULETTES Seven boulettes made of Louisiana boudin, crawfish tails and Jack cheese	7.99
FRIED GATOR Fried alligator sirloin served with our spicy voodoo sauce	8.99
STUFFED SHRIMP ENBROCHETTE Bacon-wrapped with crabmeat and spinach stuffing	8.99
SEAFOOD FONDEAUX Shrimp, crawfish, blackened oysters and mushrooms baked in a sherry cream sauce with garlic bread	12.99
GULF SHRIMP COCKTAIL Served chilled with cocktail and remoulade sauce	9.99
BOILED "PEEL & EAT" SHRIMP A dozen big 'uns. Served chilled	11.99
"PEEL & EAT" SHRIMP & OYSTERS A half dozen "peel & eats" and a half dozen oysters on the half shell	11.99
GULF COAST SEAFOOD SALSA Shrimp, crawfish, crab and avocado in our roasted tomato salsa served with tostada chips	10.99

CAJUN SAMPLER (SERVES UP TO 4) Stingrays, cold boiled shrimp, crawfish tails, boulettes, crab & spinach dip and fried onions	23.99
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Savory Salads

Our homemade salad dressings include: Italian olive mash, balsamic vinaigrette, Creole honey-mustard, chunky blue cheese, remoulade, ranch & Thousand Island.

GULF SHRIMP SALAD Cold Gulf shrimp tossed with crisp greens and our traditional seafood dressing	12.99
THE BABIN'S GREEK Field greens and Gulf shrimp tossed with balsamic vinaigrette, Italian olive mash and imported feta cheese	11.99
LOUISIANA CAESAR Crisp romaine in our homemade Caesar dressing with shredded Romano and Parmesan	7.99
with Blackened Chicken Breast	11.99
with Blackened Gulf Shrimp	13.99
BABIN'S SEAFOOD SALAD Pan-broiled shrimp, scallops and crawfish tails on crisp greens in our balsamic vinaigrette	15.99
FRIED CRAWFISH SALAD Lightly fried crawfish tails on a bed of crisp greens, tossed in our remoulade and topped with shredded Cheddar cheese	12.99
OLD FASHIONED CHICKEN SALAD Blackened marinated chicken breast or lightly fried chicken tenders on crisp greens with tortilla strips and bacon, tossed in our unique cilantro honey-ranch dressing	11.99



Specials of Acadiana

Served with your choice of a Tossed, Caesar or Greek salad

CRAWFISH ETOUFFÉE "Lafayette style" - you're gonna love it! Served over white or dirty rice	15.99
CRAWFISH 1/2 & 1/2 Crawfish etouffée and fried crawfish tails served over white or dirty rice	16.99
SHRIMP & GRITS Eight Jumbo Gulf shrimp pan sautéed with gumbo butter sauce and served with our famous Cajun grits laced with bacon and cheese	16.99
ATCHAFALAYA BLACKENED CATFISH Topped with lemon butter sauce and crawfish. Served over dirty rice	17.99
PASTA DI MARE Jumbo lump crab, shrimp and scallops tossed with angel hair pasta in a spicy arrabiata sauce	16.99
ZYDECO PASTA Blackened chicken, mushrooms, green onions, diced roma tomatoes and basil in a creamy Alfredo sauce tossed with fettuccini	15.99
SHRIMP & SAUSAGE JAMBALAYA Simmered with tomatoes and served with white rice.....	15.99

SHRIMP LAFAYETTE Gulf shrimp stuffed with crabmeat and Monterey Jack cheese, topped with jumbo lump crabmeat, bacon, pico de gallo and green onions in a garlic lemon butter sauce. Served with dirty rice18.99

Broiled Seafood

Served with Creole vegetables and dirty rice

N'AWLINS CRAB CAKES Five Bluepoint crab cakes with a stone ground mustard sauce	19.99
BABIN'S PAN-BROILED GULF SHRIMP Twelve shrimp, basted with garlic butter	17.99
PAN-BROILED JUMBO SEA SCALLOPS A Babin's favorite	16.99
GRAND ISLE STUFFED SHRIMP Bluepoint crab and shrimp stuffing	17.99
SHRIMP SCAMPI Eight Jumbo Gulf shrimp sautéed in garlic lemon butter	17.99

Fried Seafood

Served with hand-cut fries and slaw

GULF SHRIMP Twelve Gulf shrimp - the best around!	17.99
JUMBO STUFFED SHRIMP Bluepoint crab and shrimp stuffing	16.99
OYSTERS Plump and juicy fresh oysters	15.99
FRIED CATFISH Two fillets lightly breaded and crispy fried	16.99
CAJUN STUFFED CRABS Bluepoint crab stuffed into its natural shell	16.99

Platters

Served with your choice of a Tossed, Caesar or Greek salad

FRIED SEAFOOD PLATTER Catfish fillet, shrimp, oysters, crawfish, stuffed crab and stuffed shrimp, with fries ...	21.99
BABIN'S MIXED GRILL Our featured fish topped with lemon butter and crawfish, blackened oysters, stuffed shrimp, broiled shrimp, scallops and a crab cake. Served with a broiled fresh veggie skewer and dirty rice	22.99
CREOLE FRIED COMBO Choose two of your favorites! Shrimp, catfish, oysters or crawfish tails, with fries	18.99
MARDI GRAS PLATTER Our featured fish fillet and four blackened Gulf shrimp topped with artichoke hearts and mushrooms in a lemon basil cream sauce. Served with dirty rice	19.99
BIG EASY SHRIMP PLATTER Jumbo platter featuring broiled stuffed shrimp, shrimp enbrochette, stingrays and fried shrimp. Served with french fries	19.99

Steaks, Chops & Chicken

Served with your choice of a Tossed, Caesar or Greek salad

RIBEYE Certified Angus Beef 12 oz. ribeye pan-broiled in a cast iron skillet with our Cajun au jus. Served with your choice of a baked or sweet potato	25.99
RIBEYE ROYALE Certified Angus Beef 12 oz. ribeye pan-broiled in a cast iron skillet topped with jumbo lump crab and natural roux gravy. Served with your choice of a baked or sweet potato	27.99
BLACKENED CHICKEN BREAST Juicy 10 oz. marinated boneless chicken breast blackened and served over dirty rice	15.99
CHICKEN EVANGELINE Juicy marinated chicken breast, broiled and topped with creamy spinach, melted Jack cheese, roasted red bell peppers and cilantro. Served with dirty rice	16.99
CAJUN PORK CHOPS Two 5 oz. center cut pork chops in a traditional mushroom gravy served with dirty rice & Creole vegetables	16.99

ADD A SHRIMP SKEWER (broiled, blackened or fried)5.99



Angus beef at its best™

We proudly serve Dr Pepper and Coca Cola products.
Caution: There may be small bones or shells in some fresh fish and shellfish. Wines and various foods contain sulphites. Eating raw oysters may cause severe illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risk, consult your physician.





Gulf Coast Fish Market

Our chalkboards show today's features, market selections and specials. All of our fresh fish are hand selected, filleted in-house and true to their name. Served with your choice of two sides.

GULF COAST FISH MARKET
SEE CHALKBOARD
 Choose your favorite fish and have it
 broiled, blackened or pan sautéed

Lagniappe For Your Fish

CRAB & SHRIMP STUFFING

Fresh Gulf Coast Bluepoint crab and shrimp stuffing topped with lemon butter and capers4.00

SEAFOOD TOPPINGS

Add one of our signature seafood toppings to your fresh fish selection5.99

- PONTCHARTRAIN** Shrimp, scallops and crawfish with mushrooms in a wine roux-based sauce
- LOUISIANNE** Rich sherry cream sauce with shrimp, scallops and crawfish
- BABIN'S** Shrimp, scallops and crawfish with mushrooms, tomatoes and white wine butter sauce
- JUMBO LUMP CRAB SAUCE PIQUANT** With capers and lemon butter sauce
- FRENCH QUARTER** Shrimp, crawfish and blackened oysters in a spicy roux-based sauce
- FLORENTINE** Blackened shrimp, mushrooms and artichoke hearts in a lemon basil cream sauce
- FLORENTINE** Shrimp, scallops and crawfish with spinach in a white wine cream sauce

Signature Sandwiches

Served with hand-cut fries and slaw

- CHICKEN BLT**9.99
Topped with Jack cheese and bacon on a fresh bakery bun and served with our Creole mayo
- FRIED SEAFOOD PO-BOY**11.99
Your choice of fresh shrimp, plump oysters, spicy crawfish or crispy catfish served "fully dressed" with lettuce, tomatoes and po-boy sauce on our crusty baguette
- THE BABIN'S BURGER**9.99
Served on a fresh bakery bun with cheese, lettuce, tomatoes and onions and served with our Creole mayo

Sides

A la Carte

- COLESLAW**1.99
- DINNER SALAD** (Choice of Tossed, Caesar or Greek)3.99
- HAND CUT FRIES**2.99
- DIRTY RICE**2.49
- RED BEANS & RICE** (With sausage)3.99
- CREOLE VEGETABLES**2.99
- BAKED POTATO**3.99
- BAKED SWEET POTATO**3.99
- STUFFED POTATO**2.99

