



APPETIZERS

HOT

CRAB & SPINACH DIP
Tostada chips, pico de gallo
12.99

FRIED CALAMARI
Lightly fried, marinara, remoulade
12.99

STINGRAYS
Fried jumbo jalapeños stuffed with shrimp & Jack cheese
12.99

SHRIMP KISSES
Bacon-wrapped, jack cheese, jalapeño stuffed, BBQ chipotle glaze
13.99

SEAFOOD FONDEAUX
Shrimp, crawfish & mushrooms baked in sherry cream sauce, blackened oysters
16.99

GUMBOS & BISQUES

CREOLE GUMBO
Seafood, shrimp or crawfish, okra, tomatoes
Small 6.99 | Large 10.99

CRAWFISH BISQUE
Small 6.99 | Large 10.99

FILÉ GUMBO
Seafood, shrimp or crawfish
Small 6.99 | Large 10.99

"CREAM STYLE" CRAWFISH BISQUE
Small 7.99 | Large 11.99

CHICKEN & SAUSAGE GUMBO
Small 5.99 | Large 9.99

"CREAM STYLE" CRAB BISQUE
Small 7.99 | Large 11.99

SIGNATURE SALADS

LOUISIANA CAESAR
Blackened chicken breast 13.99
Blackened shrimp 14.99

OLD FASHIONED CHICKEN
Lightly fried, crisp greens, cheddar, bacon, eggs, croutons, tomatoes, cucumbers, honey-ranch dressing
14.99

GREEK
Cold Boiled Shrimp (6), crisp greens, cucumbers, tomatoes, Kalamata olives, Greek feta dressing
15.99

SANDWICHES

Served with fries & strings

BACON CHEESEBURGER
American cheese, Creole mayo, lettuce, tomatoes, onions, pickle spear
13.99

FRIED SEAFOOD PO-BOY
Shrimp, crawfish or catfish, tomatoes, cabbage slaw, po-boy dressing, coleslaw
15.99

LAGNIAPPE

Add any of these to your fresh fish selection
7.99

BABIN'S
Shrimp, scallops, crawfish, mushrooms, tomatoes, white wine butter

ST. CHARLES
Shrimp, scallops, crawfish, mushrooms, lemon butter

LOUISIANNE
Rich sherry cream, shrimp, crabmeat

FRENCH QUARTER
Blackened shrimp, mushrooms, artichoke hearts, lemon basil cream

SEAFOOD STUFFING
Blue point crab, shrimp & fish stuffing, lemon butter, capers

A suggested gratuity of 15-20% is customary. The amount of gratuity is always discretionary.

COLD

BOILED "PEEL & EAT" SHRIMP
A dozen big'uns
12.99

"Peel & Eat" Shrimp & Oysters
A half dozen "peel & eats" & a half dozen oysters on the half shell
15.99

FRESH GULF OYSTERS
On the half shell
1/2 Doz 10.99
Doz 17.99

SHRIMP COCKTAIL
Cocktail & remoulade sauces
11.99

TASTE OF N'AWLINS

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

CRAWFISH 1/2 & 1/2
Crawfish étouffée, fried crawfish tails, steamed rice
20.99

RED BEANS & RICE
Andouille sausage, fried catfish bites, steamed rice
17.99

ATCHAFALAYA BLACKENED CATFISH
Crawfish, lemon butter, dirty rice
20.99

CRAWFISH ÉTOUFFÉE
Lafayette style, steamed rice
19.99

BOURBON STREET PASTA
Blackened shrimp, crab, crawfish, andouille sausage, green onions, fettucine, Cajun cream sauce
20.99

FISH OUR WAY

Served with your choice of a House, Caesar or Greek Salad.

FRENCH QUARTER SALMON
Blackened shrimp mushrooms, artichoke hearts lemon basil cream, creole green beans
25.99

SNAPPER PONTCHARTRAIN
Shrimp, crawfish, crabmeat, mushrooms, brown butter wine sauce, dirty rice
30.99

RED FISH LOUISIANNE
Shrimp, crabmeat, crawfish, sherry cream sauce, dirty rice
28.99

STUFFED FLOUNDER LA SALLE
Seafood stuffed blackened flounder, shrimp & crawfish, Cajun cream, and dirty rice
28.99

BAYOU STUFFED CATFISH
Seafood stuffing, lemon butter, capers, Creole green beans, dirty rice
23.99

FRIED FAVORITES

Served with onion strings, fries & coleslaw

SHRIMP & CATFISH
A classic Cajun combo
20.99

CATFISH
Lightly breaded & crispy fried
20.99

CAJUN STUFFED CRABS
Blue crab stuffing
17.99

SHRIMP
Fried to perfection!
21.99

ADD A HOUSE, CAESAR OR GREEK SALAD 3.99

STEAKS & CHICKEN

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

TOP SIRLOIN
10 oz. Certified Angus Beef® center cut, baked or sweet potato
22.99

CHICKEN EVANGELINE
Broiled chicken breasts, creamy spinach, chopped red bells, cilantro, melted jack cheese, dirty rice
19.99

ADD A SHRIMP SKEWER (BROILED, BLACKENED OR FRIED) 5.99

BROILED SEAFOOD

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

PAN-BROILED SHRIMP
Basted in garlic butter, dirty rice, vegetable kabobs, lemon butter
19.99

SHRIMP & SALMON KABOB
Grilled skewer of shrimp & salmon, mushrooms, squash, onions, bell peppers, dirty rice, lemon butter
19.99

BABIN'S MIXED GRILL
Our featured fish, lemon butter, crawfish, stuffed shrimp, broiled shrimp, scallops, crab cake, dirty rice
27.99

SIDES

ONION STRINGS
3.99

DIRTY RICE
3.99

BAKED POTATO
4.99

BAKED SWEET POTATO
4.99

DINNER SALAD
Choice of House, Caesar or Greek
3.99

ICEBERG WEDGE
4.99

RED BEANS & RICE
With sausage
3.99

CREOLE GREEN BEANS
3.99

ASPARAGUS
6.99

COLESLAW
1.99

FRENCH FRIES
3.99

SUBSTITUTE A SIDE WITH ASPARAGUS 4.99

DINE. EARN. REDEEM. Ask your server about the



Lagniappe's Select Club
DINE • HOSPITALITY • ENTERTAINMENT • GAMING

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.

FRENCH QUARTER FAVORITES

N'AWLINS PUNCH Captain Morgan Spiced Rum, Malibu Coconut Rum, banana liqueur & peach schnapps, with tropical fruit juices	DEEP SEA LEMONADE Tito's Handmade Vodka, blue curacao, pineapple juice & lemonade	SWAMP WATER Malibu Coconut Rum, banana liqueur, blue curacao & fruit juices, topped with dark rum	HURRICANE Bacardi, Captain Morgan Spiced Rum & Myers's Dark Rum, with our tropical hurricane mix	LOUISIANA SUNSET Absolut Peach Vodka, peach schnapps, sour apple liqueur with lemonade & orange juice, topped with raspberry liqueur	ZYDECO TEA Cajun-style Long Island iced tea
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St. Charles' Specialty

FROZEN HURRICANE
Bacardi, Captain Morgan Spiced Rum & Myers's Dark Rum, with our tropical hurricane mix

CRESCENT CITY SWIRL
Frozen swirl of raspberry liqueur, frozen hurricane & frozen margarita, topped with melon liqueur

FROZEN MARGARITA
Our premium frozen margarita

WINE LIST

✦ SPARKLING ✦

GIULIANA PROSECO, VENETO	10	39
DOMAINE CHANDON BLANC DE NOIRS, CALIFORNIA		44
GRATIEN & MEYER BRUT ROSÉ, PENEDES	12	47
MOËT & CHANDON 'IMPÉRIAL', ÉPERNAY		75

✦ SAUVIGNON BLANC ✦

GIESEN ESTATE, MARLBOROUGH		31
RODNEY STRONG 'CHARLOTTE'S HOME', SONOMA		39
THE CROSSINGS, NEW ZEALAND	9	35

✦ PINOT GRIGIO ✦

SANTA CRISTINA, ITALY	9	35
KRIS 'ARTIST CUVÉE', VENETO		36
LUNARDI, VENETO		39
ESTANCIA, CALIFORNIA		34

✦ CHARDONNAY ✦

GLASS MOUNTAIN, CALIFORNIA	8	31
RODNEY STRONG 'CHALK HILL', CHALK HILL	11	43
KENDALL-JACKSON 'VINTNER'S RESERVE', CALIFORNIA		38
HESS 'SELECT', MONTEREY		39
JORDAN, RUSSIAN RIVER		69
SONOMA-CUTRER, RUSSIAN RIVER		44
CAKEBREAD CELLARS, NAPA		85

✦ INTERESTING WHITES ✦

MOVENDO MOSCATO, ITALY	8	31
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✦ CABERNET ✦

DARK HORSE, CALIFORNIA	8	31
DECOY BY DUCKHORN, SONOMA COAST	13	51
ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY		48
JORDAN, ALEXANDER VALLEY		99

✦ MERLOT ✦

HOGUE, WASHINGTON	8	31
STERLING VINEYARDS, NAPA	13	51

✦ PINOT NOIR ✦

ROBERT MONDAVI PRIVATE SELECTION, CENTRAL COAST		28
J. LOHR 'FALCON'S PERCH', MONTEREY	13	51
BRIDLEWOOD, CALIFORNIA		41
COPPOLA 'VOTRE SANTÉ', CALIFORNIA	10	39

✦ INTERESTING REDS ✦

PASCUAL TOSO ESTATE MALBEC, MENDOZA	10	39
CONUNDRUM RED BLEND, CALIFORNIA		45
DAOU VINEYARDS 'PESSIMIST' RED BLEND, PASO ROBLES		56

DESSERTS

CHOCOLATE PECAN PIE
topped with homemade caramel and chocolate sauce and vanilla ice cream. 5.99

TWO FORK CHEESECAKE
on a graham cracker crumb crust served with fresh strawberries and sauce. 6.99

BOURBON ST. BREAD PUDDING
traditional style bread pudding with raisins, pecans, and crusted meringue topped with bananas foster sauce and vanilla rum sauce. 6.99

KEY LIME PIE
over pecan graham cracker crust drizzled with strawberry sauce. 6.99

HAPPY HOUR

MONDAY-FRIDAY 3PM-7PM SATURDAY & SUNDAY 11AM-6PM AVAILABLE IN BAR AREA

\$4 GET SOME SHRIMP GUMBO

CREOLE OR FILÉ

\$6 TASTY BITES

COCONUT SHRIMP ON A STICK

Onion strings, Creole marmalade

NATCHITOCES CRAWFISH PIES

Spicy voodoo sauce

CALAMARI

Remoulade & marinara

PEEL & EAT SHRIMP

A half dozen big'uns, chilled

STUFFED MUSHROOMS

Pepper jack cheese stuffing, lightly fried

\$4 SPIRITS

VODKA

GIN

SCOTCH

ADDITIONAL CHARGE FOR JUICE

RUM

BOURBON

TEQUILA

\$5 FAVORITES

CATFISH NUGGETS

Onion strings, cocktail sauce

SHRIMP KISSES

Onion strings, ranch

FRIED GREEN TOMATOES

Marinara

FRIED SHRIMP

Onion strings, tartar sauce

\$4 FROZEN CONCOCTIONS

HURRICANE

FROZEN MARGARITA

CRESCENT CITY SWIRL

CAJUN TWIST

\$5 TASTE OF THE GRAPE

CHARDONNAY

PINOT GRIGIO

CABERNET SAUVIGNON

MERLOT

FROM THE COOLER

\$3.50

DOMESTIC

MILLER LITE

COORS LIGHT

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

✦ SHINER BLACK

\$4

PREMIUM

SAMUEL ADAMS

✦ SAINT ARNOLD

LAWNMOWER

HEINEKEN

DOS EQUIS

LAGER ESPECIAL

ABITA AMBER

CORONA EXTRA

FROM THE TAP

\$3.50

DOMESTIC

BUD LIGHT

✦ SHINER BOCK

\$4

PREMIUM

✦ LOCAL SELECTION

DOS EQUIS LAGER

✦ LOCAL TEXAS BREWS