Restaurant des Familles
Appetizers

BARBECUED SHRIMP MORROW ........................................... $7.00
Gulf shrimp cooked New Orleans-style in their shells in a buttery pepper sauce.
SHRIMP REMOULADE OR COCKTAIL .................................... $6.75
ONION RINGS ........................................................................... $5.50
AUNT LIL’S CALAMARI ......................................................... $6.50
ITALIAN TOMATOES ............................................................ $6.50

Soups

BAYOU SEAFOOD OKRA GUMBO ........................................... $3.95 (cup) $8.95 (bowl)
FILE’ CHICKEN GUMBO ....................................................... $3.95 (cup) $8.75 (bowl)
TURTLE SOUP DES FAMILLES ................................----------- $4.95 (cup) $10.50 (bowl)
VERNON’S OYSTER/ARTICHOKE SOUP ................................. $3.95 (cup) $8.75 (bowl)
FRENCH ONION SOUP ........................................................... $5.50 (cup)

Salads

CAESAR SALAD WITH BOILED SHRIMP OR GRILLED CHICKEN .... $9.00
TOMATO STUFFED WITH SHRIMP SALAD ................................. $8.50
POPCORN SHRIMP SALAD .................................................. $9.00

Fried Seafoods

LIGHTLY FRIED GULF SHRIMP ............................................ $15.95
TASTY CRISPY FRIED CATFISH .......................................... $13.50
PLUMP BAYOU OYSTERS .................................................... $15.95
FAT & SASSY SOFTSHELL CRABS ....................................... $17.95
HALF ’n HALF ......................................................................... $15.95
TREASURE CHEST SEAFOOD PLATTER ................................. $22.95
A cup of seafood gumbo, softshell crab, oysters, shrimp, fish filets, crab boulettes, fries and toast.
(All dinners served with a choice of potato and house salad.)

Steaks

CHAR-GRILLED T-BONE (French fries or baked potato) ..... $21.25
CHAR-GRILLED HAMBURGER STEAK (French fries or baked potato) $11.95
CHEF V’S BABY BACK RIBS (French fries or baked potato) ................................. $15.95
(Steaks served with house salad.)

Drinks

SOFT DRINKS, ICED TEA AND COFFEE ......................... $1.75
(No charge for refills)
BARQ’S ROOT BEER .............................................................. $1.75
MILK .................................................................................... $1.75

Children’s Meals

HAMBURGER ...................................................................... $4.95
FRIED SHRIMP ..................................................................... $7.25
CHICKEN FINGERS ............................................................. $5.95
FRIED FISH ........................................................................... $6.25
(All children’s meals served with French fries.)
Specials

MY MOM'S SHRIMP BALLS $13.75
"Holy Trinity" of vegetables plus spices combined with chopped shrimp to form luscious balls of delight in a light tomato sauce served over rice.

CAJUN SPAGHETTI $13.75
Same as above BUT served on angel-hair pasta.

CRAWFISH ETUOFFEE $5.50 (cup) $12.95 (bowl)
A Louisiana tradition! Fat, juicy crawfish cooked in a richly seasoned brown sauce, served over rice.

SHRIMP CREOLE $5.50 (cup) $12.95 (bowl)
Firm, plump Gulf shrimp, plenty of ripe tomatoes in a multitude of delicious spices, served over fluffy rice.

SHRIMP FETTUCCINE $15.00
Shrimp folded into a heavenly cream sauce seasoned with shallots, garlic and parmesan cheese served on fettuccine noodles.

BARBECUED SHRIMP MORROW $15.95
Large Gulf shrimp cooked New Orleans-style in their shells in a buttery pepper sauce.

SHRIMP DIANE $15.25
Gulf shrimp sauteed in a spicy garlic butter sauce with green onions & mushrooms, served on a bed of angel hair pasta.

BARATARIA STUFFED CRAB $15.50
Specialty des Familles crabshells stuffed with seasoned crabmeat and broiled to a golden brown.

GRILLED CATFISH WITH LEMON DILL SAUCE $15.75
Catfish filet grilled to golden brown, topped with a light lemon dill sauce.

CROWN POINT GRILLED CHICKEN $13.50
Grilled, marinated boneless breast of chicken served on a bed of almond rice and topped with a light lemon-dill sauce.

CHICKEN FETTUCCINE $15.00
Grilled chicken fingers folded into a cream sauce with shallots, garlic and parmesan cheese served on fettuccine noodles.

ALLIGATOR SAUCE PIQUANT $5.50 (cup) $12.50 (bowl)
Tasty bits of gator in a mild piquant sauce.

RED BEANS AND RICE WITH SAUSAGE $7.95
Thick, rich New Orleans-style red beans, flavored with ham, bacon and creole seasoning, served with smoked sausage over rice.

CRAB-STUFFED WHOLE BROILED FLONDER $18.50
Whole flounder, stuffed with crab dressing, topped with a butter-garlic sauce. (When available.)

FISHERMAN'S JAMBALAYA $13.95
This spicy rice dish is made with shrimp, oysters, sausage and seasonings but no tomatoes.

ITALIAN FRIED TOMATOES $13.50
Angel-hair pasta topped with fried tomatoes, tomato sauce, mozzarella and parmesan cheeses.

(ALL ENTREES SERVED WITH HOUSE SALAD)

Po-Boys

SHRIMP OYSTER HALF 'N HALF $8.25

SOFTSHELL CRAB (In season) $11.50

HAMBURGER (ON BUN) $6.50 (ON FRENCH) $7.95

CLUB SANDWICH $8.25

BLT SANDWICH $6.25

(All of the above sandwiches served with French fries.)

Desserts

PECAN PIE $4.25

BREAD PUDDING w/BRANDY SAUCE $3.50

BLACK FOREST CHEESECAKE $4.25

CHOCOLATE/PEANUT BUTTER CHEESECAKE $4.25

(15% gratuity added to parties of 6 or more)