

## *Starters*

### *Seafood Martini*

*shrimp, crabmeat, crab claws in a vodka cocktail sauce*

*\$14*

### *Toasted Ravioli*

*Four cheese ravioli flash fried and served with feta-marinara*

*\$10*

### *Fried Green Tomatoes*

*With Panko shrimp in a spicy remoulade*

*\$12*

### *Fried Calamari*

*Flash fried and served with marinara sauce*

*\$10*

### *Capital City BBQ Shrimp*

*Pan sautéed JUMBO gulf shrimp tossed with our own New Orleans BBQ sauce*

*\$14*

### *Lump Crabmeat Cake*

*Panko crusted JUMBO lump crabmeat cake drizzled with a bit of beurre blanc*

*\$9*

### *Crispy Boudin Poppers*

*With a spicy remoulade sauce*

*\$9*

### *The Bistreaux Deaux*

*Half loaf \$4*

*Whole loaf \$8*

## *Soups*

### *Gumbo Ya-Ya*

*\$7*

### *Shrimp and Lobster Bisque*

*\$7*

### *Vidalia Onion Soup*

*\$7*

## *Salads*

### *Caesar Salad*

*Out traditional Caesar finished w/out famous house made croutons*

*\$8*

### *House Salad*

*Our signature creamy dressing tossed w/black and green olives*

*\$4*

### *Sonoma Salad*

*Strawberries, candied pecans & Maytag bleu cheese  
topped with blackened chicken and raspberry vinaigrette*

*\$10*

### *Avocado and Creole Tomato Salad*

*Drizzled with Tuscan vinaigrette*

*\$10*

### *Jumbo Asparagus Blossom*

*with diced roma tomatoes and goat cheese with a balsamic reduction*

*\$10*

### *House Specialties*

*served with a choice of side item and House or Caesar Salad*

### *Riverside Pasta*

*Penne pasta tossed w/shrimp and mushrooms simmered in a lobster cream sauce*

*\$17*

### *Garlic Roasted Chicken*

*Garlic Rubbed half of a chicken, slow roasted to perfection*

*\$14*

### *Lasagna Bolognese*

*Our four layered meat & cheese lasagna drizzled w/our slow cooked Bolognese*

*\$14*

### *Seafood Manicotti*

*Crawfish, shrimp & crabmeat filled manicotti topped with Rosa sauce*

*\$18*

### *Chicken Lafitte*

*Chicken breast topped with shrimp, mushrooms and melted pepper jack in a  
spicy Creole tomato sauce*

*\$17*

## *Seafood*

*Served with a choice of side item and House or Caesar Salad*

### *Crab Cake Monica*

*Lump crabmeat cakes topped with Shrimp Monica sauce and served over angel hair pasta*

*\$19*

### *3<sup>rd</sup> Street Redfish*

*Redfish filet topped with a pan sautéed crab cake and crowned with jumbo shrimp scampi and beurre blanc sauce*

*\$22*

### *Wild King Salmon*

*Grilled to perfection on a cedar plank*

*\$18*

### *Sesame Crusted Ahi Tuna*

*Seared Sushi grade tuna grilled and served on a bed of garden vegetables*

*\$20*

### *Redfish Almondine*

*Redfish filet topped with toasted almonds and finished with lemon butter sauce*

*\$20*

### *Soft Shell Crab Elise*

*Stuffed with crabmeat dressing and topped with our Shrimp Monica sauce*

*-Market Price-*

### *Catfish Napoleon*

*Our special Panko, pecan, romano crusted catfish*

*\$18*

### *Shrimp and Crawfish Aubergine*

*Flash fried eggplant medallions topped with crawfish and shrimp in a spicy Diablo sauce*

*\$22*

### *Seafood Trio*

*Grilled Ahi tuna, lump crabmeat & grilled shrimp topped with Verdi, Marinara and beurre blanc sauces*

*\$24*

## *Signature Grill*

*Served with choice of side item and House or Caesar Salad*

### *Filet Mignon*

*8oz prime filet*

*\$29*

### *Choice Ribeye*

*14oz aged choice*

*\$27*

### *333 Ribeye*

*Our 14oz aged choice Ribeye served with New Orleans BBQ shrimp*

*\$36*

### *The Governor*

*8oz prime filet topped with Maytag bleu cheese*

*\$32*

### *French Rack*

*Half rack baby lamb spiced with Creole mustard*

*\$29*

### *Prime Sirloin Steak*

*8oz top sirloin seasoned and grilled to order*

*\$22*

### *Blackened Chicken Alliene*

*topped with beurre blanc sauce*

*\$19*

### *Delectable Sides*

*\$5*

*Roasted Garlic Mashed Potatoes      Angel Hair Pasta in Garlic Butter*  
*Penne Pasta Marinara      Sizzling Mushrooms in a rich Cabernet sauce*  
*Mashed Sweet Potatoes      Vegetable du Jour*

### *Great Additions*

*Béarnaise Sauce \$4*  
*Jumbo Lump Crabmeat \$11*  
*Maytag Bleu Cheese \$5*  
*Grilled Shrimp \$10*

### *Desserts*

*White Chocolate Bread pudding Soufflé With pecan praline sauce*  
*\$7*

*Triple Chocolate Ganache Cake*  
*\$8*

*Nana's Coconut Cake*  
*\$7*

*Caramel Apple Cobbler topped with vanilla bean ice cream*  
*\$7*

*Cheesecake topped with fresh berries*  
*\$8*