EXTRAS AND SUBSTITUTIONS

| Corn on the Cob | \$1.50 | Coleslaw | \$2.25 |
| :---: | :---: | :---: | :---: |
| Potato | \$0.99 | Dinner Roll | \$1.00 |
| French Fries | \$3.99 | Melted Butter | \$0.99 |
| Seasoning | \$0.80 | Sausage (6) | \$3.00 |
| Mushrooms (6) | \$2.50 | Onions | \$0.99 |
| Steamed Rice | \$1.50 | Butterfly Shrimp (1) | \$1.99 |
| Fried Oyster (1) | \$1.70 | Fillet Catfish or Tilapia | \$7.99 |
| Steamed Veggies | \$3.50 | Dirty Rice | \$4.50 |

## KIDS MENU

Served with French Fries \$7
CHICKEN STRIPS | CATFISH NUGGETS | POPCORN SHRIMP

## DESSERTS

Served with whipped cream and topped with a cherry.

> PECAN PIE A LA MODE \$6.99

APPLE PIE A LA MODE $\$ 6.99$ SCOOP OF VANILLA ICE CREAM \$1.99

CHEESE CAKE \$6.99


## BEVERAGES

(We carry Coca-Cola products)
FREE REFILL COLD DRINKS $\$ 3.00$
Coke, Diet Coke, Dr. Pepper, Lemonade, Root Beer, Sprite, Sweetened and Unsweetened Tea

## NO REFILL COLD DRINKS

## Topo Chico \$3.00

Fanta $\$ 4.00$
Mexican Coca-Cola \$4.00
Water Bottle \$2.00
Strawberry Lemonade \$3.50
Mango Lemonade \$3.50
Shirley Temple \$3.50
**Consuming raw on undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical condions
$18 \%$ gratuity will be added to parties of 6 or more


## APPETIZERS

BONE-IN WINGS Comes in orders of 6 \& 10. Fried chicken wings tossed in your choice of sauce: buffalo mild, buffalo spicy, jala-mango, mango habanero, garlic lemon pepper, garlic parmesan, bbq, or honey sriracha. 6 Wings - \$8.99/10 Wings - \$12.99/ \$1.00 extra for 2 different sauces (can only split flavores in 10 count)/ $\$ 1.00$ extra to do all drums or flats.

CAJUN EGG ROLLS (3) Fried egg rolls filled with crawfish, shrimp, pork \& veggies. Served with remoulade sauce. \$8.2

SHRIMP DIABLO (6) Bacon wrapped shrimp with jalapeno and cream cheese, served with cocktail sauce. $\$ 9.99$
FRIED PICKLE SPEARS Crunchy pickle spears breaded and deep fried. $\$ 8.99$

CALAMARI Breaded fried squid served with marinara sauce. \$8.99
CAJUN FRIES Regular straight cut fries tossed in house Cajun seasoning. \$4.50 Regular fries with no seasoning. $\$ 3.9$ Add lemon pepper for $\$ 1.00$ extra.

HUSH PUPPIES (4) Fried seasoned cornbread. \$2.80
GUACAMOLE,SALSA AND CHIPS COMBO $80 z$ fresh roasted salsa, $80 z$ fresh guacamole mix with pico. \$12.99

ALLIGATOR BITES Served with remoulade sauce. \$12.99 *Remoulade Sauce: orange mayonnaise-based caju dressing

FRIED MUSHROOMS (8) Battered mushrooms served with ranch dressing. \$7.99

TOSTADAS DE CEVICHE Two tostadas with your choice of shrimp fish or mixed ceviche. Served on a tostada with mayo, ceviche mixed with pico de gallo and topped with avocado. $\$ 14.00$

GUMBO Crawfish, shrimp, sausage, okra, white \& green onions, celery. Small - \$6.99 | Large - \$9.99

BOUDIN BALLS (4) Pork and rice mix with seasonings shaped into balls, battered, and deep fried served with remoulade sauce. $\$ 7.99$

FISH TACOS (2) Two breaded or blackened fish fillet pieces on corn tortillas filled with shaved cabbage and cajun pico. drizzled with chipotle ranch. $\$ 9.00$

SHRIMP TACOS (2) Two breaded or blackened shrimp tacos on corn tortillas filled with shaved cabbage and cajun pico, drizzled with chipotle ranch. $\$ 9.00$
SHRIMP COCKTAIL Mexican style cocktail sauce mixed with avocado and pico de gallo. \$15.99

CEVICHE Your choice of tilapia fillets cut in little pieces, shrimp or mixed cooked in fresh lime juice along with tomatoes, onions and peppers. \$12.00

EL REY SAMPLER 2 Cajun egg rolls, 2 mushrooms, 2 fried pickles, 2 wings, 2 boudin balls, served with ranch and remoulade. \$13.99

CHEESE STICKS (6) 6 cheese sticks served with marinara sauce or ranch \$8.99

## OYSTERS

OYSTERS ON THE HALF SHELL Served with lemon slices, cocktail sauce, horseradish, and crackers **Market Price**

CHAR GRILLED OYSTERS Grilled on the shell with garlic-butter-white wine sauce and topped with parmesan cheese. 1/2 Dozen or Dozen **Market Price**

PICO OYSTERS Raw oysters on the shell topped with our special pico de gallo. 1/2 Dozen or Dozen **Market Price*夫

## CAJUN PLATTERS <br> Served with your choice of 2 sides

CHOOSE YOUR COMBO PLATE Choose between blackened or fried tilapia, catfish, shrimp, or fried oysters. Served with hushpuppies. Choose 2 for \$18.99 or 3 for $\$ 24.99$

RIBEYE STEAK 10oz Ribeye steak cooked to you liking. \$20.99

RIBEYE STEAK AND SHRIMP COMBO 4 Fried or blackened shrimp and ribeye steak cooked to your liking. \$23.99

FRIED OYSTERS (10) Served with tartar sauce. \$15

OYSTERS ROCKEFELLER Grilled on the shell, topped with a creamy spinach sauce and topped with parmesan. 1/2 Dozen or Dozen **Market Price**

CEVICHE OYSTERS Fresh raw oysters on the half shell topped with our delicious ceviche. Served with lemons and crackers. **Market Price**

BUTTERFLY SHRIMP Can do $1 / 2$ blackened, $1 / 2$ fried butterfly shrimp on request. \$15.99

CHICKEN FINGERS BASKET 5 Chicken tenders served with french fries and ketchup. \$13.99

CRAB CAKES (3) 3 crab cakes served with french fries and remoulade sauce. \$12.99

CATFISH/TILAPIA (1 FILET) Blackened or fried fillet served with hush puppies. \$14.99

## SIDES

Salad, Coleslaw, French Fries, Cajun Fries, Corn on the Cob, Potatoes with Garlic Butter, Steamed Veggies Dirty Rice, \& Steamed Rice.

## SALADS \& SOUPS

EL REY SALAD Salad mix of romaine and iceburg lettuce topped with cucumber, tomato, avocado, croutons, with fish $\$ 12.99$ or shrimp $\$ 13.99$

GAESAR SHRIMP SALAD Crisp romaine, croutons and parmesan cheese, tossed in caesar dressing, with (5) blackened shrimp \$14.99

BUFFALO CHICKEN SALAD A mix of romain and iceberg ettuce, tomatoes, onions , purple cabbage, and carrots with fried chicken tossed in buffalo sauce. \$12.99

SIDE GAESAR SALAD Small portion of caesar salad (only veggies). \$4.99

SIDE HOUSE SALAD Small portion of shack salad (only veggies). \$3.99

FISH SOUP Smooth sea broth with chunks of catfish fillet, cabbage, carrots, celery, onions, and potatoes. Cup \$8.99 / Bowl \$14.99
SHRIMP SOUP Smooth sea broth with shrimp, cabbage, carrots, celery, onions, and potatoes. Cup \$8.99 / Bowl \$16.99

SEAFOOD SOUP BOWL Smooth sea broth with shrimp, fish, octopus, mussels, crab, cabbage, carrrots, celery, onions, and potatoes. Cup \$9.99 / Bowl \$19.99

## DRESSING OPTIONS

Italian | Ranch | Caesar I Thousand Island

CRAWFISH ÉTOUFFÉE A thick crawfish stew made with celery, bell peppers, onions, mushrooms, served with a scoop of rice on top, dinner roll on the side, and topped with green onions. Large \$10 / Small \$6

## SPECIALTY DISHES

CATCH OF THE DAY Lightly blackened catfish fillet served on a bed of white rice topped with shrimp and crawfish étoufeé, served with 2 dinner rolls. \$16.99

SHRIMP TACO PLATTER 3 fried or blackened shirmp tacos on corn tortillas, filled with shaved cabbage and cajun pico, drizzled with chipotle ranch, served with a side of dirty rice. \$14.99

FISH TACO PLATTER 3 fried or blackened catfish tacos on corn tortillas, filled with shaved cabbage and cajun pico, drizzled with chipotle ranch, served with a side of dirty rice. \$14.99

DIABLO SAUCE SHRIMP Blackened shrimp covered with our own extra spicy diablo sauce, served with white rice, and dinner rolls. \$16.99

SHRIMP PASTA Garlic and butter infused shrimp in a flavorful cream sauce, tossed with mixed veggies over pasta. (or substitute with fried chicken strips) \$16.99

CAMARONES BRAVOS Blackened shrimp cooked in spicy chipotle habanero sauce served with steamed rice, and avocado salad and corn tortillas. \$18.99

## PO'BOYS \& BURGERS

 PO'BOYSServed with your choice of regular or cajun fries.
SHRIMP \$12.99

Can be blackened on request

## OYSTER \$14

CATFISH (1) \$12.50
Can be blackened on request
CLASSIC BLT

Mayo, lettuce, tomato, and bacon on toasted white sandwich bread. Served with french fries. $\$ 8.99$
HAMBURGER (1/2 POUND PATTY)

Served with lettuce, tomato, onions, pickles, mayo, \& mustard. Served with regular or cajun fries. \$10.99 Double Meat - \$15.99

## ADD YOUR FAVORITE:

Cheese 75\$ | Mushrooms 75\$ | Avocado \$1.25
Bacon \$1.50 | Jalapeños 50థ

GARLIC-PARMESAN SHRIMP Eight-16/20 butter garlic-sherry wine-red pepper sauteed shrimp topped with parmeasan cheese, served with dirty rice, dinner roll and a side salad. \$15.99

CREAMY JALAPEÑO DISH Your choice of blackened tilapia or shirmp, smothered in a creamy jalapeño sauce with mushrooms and onions, served with steamed rice, steamed vegetables, and dinner rolls. \$18.99
MOJARRA FRITA A whole fried tilapia served with dirty rice, french fries, and a small salad. \$16.99

LEMON PEPPER TILAPIA 7/9 oz tilapia fillet marinated with mustard and lemon pepper then grilled. Served with your choice of 2 sides. $\$ 15.99$

TILAPIA A LA DIABLA 7/9 oz tilapia fillet cooked in a red caliente habanero salsa, served with steamed rice, avocado slices and tortillas. \$18.99

## HOT FROM THEPOT

Prices might change due to seasonal price changes CRAWFISH
Minimum 1lb. Every 2lbs. served with 1 corn, 1 potato, 4 pieces of mushroom, and 4 thin pieces of sausage.
** Market Price**
SHRIMP
Head on 16-20 shrimps sold per Ib.
** Market Price**
HEADLESS SHRIMP
Served with 1 potato and onion
** Market Price**
BOILED PEELED SHRIMP
Each lb. served with 1 potato, 1 corn, an order of sausage, and a boiled egg ** Market Price**

KING CRAB LEGS
2-3 legs per lb, served with 1 corn and 1 potato
** Market Price**
SNOW CRAB LEGS
5-7 legs per lb, served with 1 corn and 1 potato.
** Market Price**
MUSSELS (GREEN) ** Market Price**
FROZEN CRAWFISH ** Market Price**

