

- Appetizers -

<p>FRIED GREEN TOMATOES.....with marinara..... \$6.99 Served with lemon butter and crab meat \$11.99</p> <p>CRISPY FRIED CALAMARI \$8.99 Served with homemade marinara</p> <p>SEARED TUNA PLANTAIN \$9.95 Seared with soy sauce and topped with chimichurri</p> <p>BEEF BITES \$9.95 Seared tenderloin of beef with horseradish cream over Cajun potato chips</p> <p>CRAB, SPINACH, & ARTICHOKE DIP..... \$10.99 Served with tostada chips and pico de gallo</p> <p>SHRIMP COCKTAIL..... \$10.99 Served with remoulade and cocktail sauce</p>	<p>SEAFOOD SALSA..... \$10.99 Shrimp & crabmeat tossed with avocados, homemade tomato salsa, cilantro and lime juice. Served with tostada chips</p> <p>CRISPY FRIED ASPARAGUS W/ JUMBO LUMP CRAB Panko crusted with lump crab meat \$12.99</p> <p>JUMBO LUMP CRAB MARTINI \$15.99 Jumbo Lump crab, heart of palm with lemon aioli, tossed with a roasted jalapeño and cilantro sauce</p> <p>CRAB FINGERS \$10.99 Marinated, Fried, Broiled or Blackened</p> <p>JUMBO LUMP CRAB CAKE..... \$14.99 Served with lemon butter and sauce piquant</p>
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DENIS APPETIZER SAMPLER.....\$22.99
Spinach crab dip. boiled shrimp. fried calamari, crawfish tails, fried green tomatoes and onion rings

Oysters

<p>OYSTERS ON THE HALF SHELL From state controlled waters & shucked to order ½ Dozen.....\$6.99 Baker's Dozen.....\$10.99</p> <p>OYSTERS ERNIE..... \$9.99 A local tradition done Denis' style Pan fried oysters set in a tangy sherry wine worcestershire sauce & topped with lemon butter</p> <p style="text-align: center;">OYSTERS "HAZE".....\$11.99 Smoked on open grill and smothered with marinara and parmesan cheese</p>	<p>OYSTERS ROCKEFELLER \$9.99 A New Orleans tradition! Baked on the half shell with creamed spinach</p> <p>FRIED OYSTER APPETIZER..... \$9.99 Lightly breaded in cornmeal. Served with cocktail sauce</p>
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- Gumbos, Bisques & Salads -

Our homemade salad dressings include House, Balsamic Vinaigrette, Garlic Ranch, Pepper Bleu Cheese, Cilantro Lime, Creole Honey Mustard, Denis' Seafood Dressing, and Thousand Island

SEAFOOD, SHRIMP OR CRAWFISH GUMBO	Regular \$5.99..... Large \$8.99
CREAM STYLE CRAB BISQUE	Regular \$6.99..... Large \$9.99
LOBSTER BISQUE	Regular \$6.99..... Large \$9.99
CAESAR SALAD	\$5.99
Creamy Caesar dressing tossed with crisp romaine lettuce and homemade garlic croutons Add Chicken \$11.99	
GREEK SALAD	\$5.99
Feta cheese, marinated olives, pepperoncinis, with a cold boiled shrimp Substitute Chicken \$11.99	
BROILED SEAFOOD SALAD	\$14.99
Fresh Gulf shrimp, scallops, and crawfish on crisp greens tossed with our balsamic vinaigrette	
DENIS' STEAK SALAD	\$16.99
Grilled Beef Tenderloin on a bed of mixed greens, candied pecans, bleu cheese crumbles, freshly sliced apples with sweet apple cider vinaigrette Substitute Chicken \$13.99	
SALMON OR SEARED TUNA SALAD	\$16.99
Broiled or blackened fillet served on a large greek or caesar salad	
SANTA FE CRISPY CHICKEN SALAD	\$12.99
Chilled field greens tossed in a jalapeño cilantro dressing, fresh corn, pico de gallo, avocados, tortilla chips & panko fried chicken strips	
DENIS' ICEBERG LETTUCE WEDGE	\$7.99
With crumbled Danish bleu cheese, red onions, roma tomatoes, crispy chopped bacon, parmesan cheese and scallions with bleu cheese dressing Add Chicken \$13.99	



- Daily Fish Market -



See middle board for daily selection or ask your server

- SIMPLY GRILLED, BROILED, BLACKENED OR SAUTÉED -

With sea salt, olive oil and lemon

AMBER JACK
FLOUNDER
GROUPER

MAHI MAHI
RED SNAPPER
RAINBOW TROUT

REDFISH
SALMON
TUNA

- Louisiana Toppings -

All of our signature seafood toppings are available with any menu item

PONCHARTRAIN Shrimp, scallops, crawfish and mushrooms in a browned butter wine sauce	\$6.99
HOUSE Rich cream sauce with shrimp, scallops and crawfish	\$6.99
DENIS' Shrimp, scallops, crawfish, mushrooms and tomatoes in a white wine butter sauce.....	\$6.99
LEMON BUTTER CRAB Lemon butter, caper sauce with jumbo lump crab meat.....	\$7.99
SAUCE PIQUANT Shrimp, crawfish and blackened oysters in a spicy creole sauce.....	\$6.99
ETOUFFEE Crawfish smothered in etouffee sauce	\$6.99

Denis' Signature Fish

IDAHO RAINBOW TROUT "ALMONDINE"	\$21.99
<i>Almond crusted, pan seared trout fillet. Served with sautéed spinach & rice pilaf</i>	
PECAN CRUSTED GULF SNAPPER	\$27.99
<i>Native Texan pecans encrusted Gulf Snapper baked crispy. Served with roasted garlic mashed potatoes and asparagus</i>	
CEDAR PLANK ATLANTIC SALMON.....	\$21.99
<i>Slight wood smoky flavor enhances the richness of wild salmon. Served with maple glaze, fresh spinach and roasted garlic mashed potatoes</i>	
STUFFED FLOUNDER	\$31.99
<i>Roasted flounder filleted table side filled with our tender crab stuffing. Served with creole green beans and dirty rice</i>	

- Broiled, Blackened or Crispy Fried Seafood -

Broiled and Blackened entrees served with dirty rice / Fried entrees served with french fries. All served with dinner or caesar salad

STUFFED GULF SHRIMP - Gulf Shrimp and Bluepoint crabmeat stuffing	\$17.99
GULF SHRIMP - Jumbo shrimp from the Gulf of Mexico	\$16.99
SEA SCALLOPS - Sweet & Delicious	\$17.99
CATFISH - Catfish fillets. Atchafalya favorite	\$14.99
STUFFED CRABS - Bluepoint crabmeat stuffing in crab shells	\$15.99
TEXAS OYSTERS - Fresh shucked & battered in cornmeal.....	\$15.99
CRAWFISH - Lightly breaded	\$13.99

- Seafood Platters -

Broiled and Blackened entrees served with dirty rice. Fried served with french fries. All served with dinner or caesar salad

FRIED SEAFOOD PLATTER.....\$20.99 <i>Whole catfish, stuffed crab, shrimp, stuffed shrimp, oyster, crawfish</i>	MIXED GRILL.....\$24.99 <i>Featured broiled fish fillet, crab cake, shrimp, scallops, stuffed shrimp, blackened oysters and crawfish tails</i>
SHRIMP, CATFISH, OYSTERS.....\$18.99 <i>Our most popular combination broiled, blackened, or fried</i>	FRIED COMBO.....\$18.99 <i>Choice of any two deep fried seafood items Shrimp, oyster, scallop, catfish, stuffed crab, stuffed shrimp</i>

CAUTION: THERE MAY BE SMALL BONES IN SOME FRESH FISH. MARASCHINO CHERRIES AND NEARLY ALL WINES CONTAIN SULFATE AGENTS, TO PROTECT FLAVOR AND COLOR. CERTAIN INDIVIDUALS MAY BE ALLERGIC TO SPECIFIC TYPES OF FOOD, OR INGREDIENTS USED IN FOOD (I.E. MSG). WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD OR INGREDIENTS USED IN FOOD ITEMS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATEST RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.



- Acadian Favorites -



Served with Dinner or Caesar Salad ~ Substitute Asparagus \$3.99

- ATCHAFALYA CATFISH**..... \$16.99
Fresh Atchafalya catfish topped with crawfish lemon butter and served on a bed of dirty rice
- SHRIMP SCAMPI**..... \$16.99
Shrimp sautéed with lots of garlic and butter. Served with rice pilaf
- SHRIMP CREOLE** \$15.99
Lots of shrimp! Served on a bed of white or dirty rice
- CRAWFISH ETOUFFEE**..... \$15.99
Served on a bed of white or dirty rice
- ETOUFFEE & FRIED CRAWFISH**..... \$16.99
Half of each, served on a bed of white or dirty rice. You're gonna love it!
- FIRE GRILLED KOBE BURGER**..... \$13.99
Served on a sour dough roll with Provolone cheese, bacon, fried onion, jalapeño aioli, lettuce, tomatoes, and pickles with handcut fries

- Chicken & Pasta -

Served with Dinner or Caesar Salad~ Substitute Asparagus \$3.99

- CHICKEN RISOTTO "LAFITTE"**..... \$15.99
Cast iron cooked chicken breast over bed of risotto topped with diced tomatoes, mushrooms, crawfish tails & fresh spinach, all sauteed in olive oil & garlic
- CHICKEN PICATA**..... \$16.99
Lightly breaded and pan seared boneless chicken breast served with lemon butter and capers
Served with roasted garlic mashed potatoes
- RIVERSIDE PASTA**..... \$15.99
Grilled shrimp and scallops, sundried tomatoes, capers, artichoke hearts in marinara, tossed with penne pasta
- FRENCH QUARTER PASTA**..... \$13.99
Mushrooms, artichoke hearts & roma tomatoes sautéed in a light, lemon basil cream sauce
Served over linguini & topped with blackened chicken (substitute shrimp) \$15.99

- Steaks - Lump Crabmeat -

Served with Dinner or Caesar Salad~ Substitute Asparagus \$3.99

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| JUMBO LUMP CRABMEAT "OSCAR" \$20.99
Sautéed in a rich garlic butter with rice pilaf and asparagus | PRIME CUT FILET \$32.99
8oz prime center cut tenderloin grilled to perfection.
Served with creole green beans and roasted garlic mashed potatoes |
| JUMBO LUMP CRABCAKE \$20.99
Topped with a lump crab, lemon butter, caper sauce.
Served with creole green beans and roasted garlic mashed potatoes | GULF SURF & TURF \$36.99
Prime filet of tenderloin with larger than life colossal gulf shrimp, grilled or fried. Served with creole green beans and roasted garlic mashed potatoes |
| LOBSTER TAIL & FILET "THE KING'S DINNER"
Lobster tail cloaked in garlic butter and broiled to perfection on a bed of sautéed spinach. Served with prime cut filet mignon and roasted garlic mashed potatoes ...Market Price. | DENIS' SIGNATURE COMBO \$42.99
Prime filet mignon with a Jumbo lump crabcake, topped with a lump crab lemon butter caper sauce. Served with creole green beans and roasted garlic mashed potatoes |

- Side Items -

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| ONION RINGS \$3.49 | SAUTÉED SPINACH \$6.99 |
| FRIED GREEN TOMATOES \$4.99 | STUFFED POTATO \$4.99 |
| ASPARAGUS \$6.99 | BAKED POTATO \$5.99 |
| CREOLE GREEN BEANS \$4.99 | ROASTED GARLIC MASHED POTATOES \$4.99 |

- Lunch Specials -

Served everyday 'til 4:00 PM - "seasoned" citizens (60 & Older) until 7:00 PM
Any side substitution \$1.99 (Asparagus \$3.99 Extra)

CRAWFISH ETOUFFEE.....\$10.99

"Lafayette style" served over a bed of white or dirty rice & cole slaw

DENIS SEAFOOD RICE.....\$12.99

Scallops, shrimp, crawfish with mushrooms & tomatoes in a white wine butter sauce on a bed of white or dirty rice & cole slaw

SHRIMP, OYSTER, CATFISH OR HOT ROAST BEEF POBOY.....\$10.99

You choose! Dressed with poboy sauce, lettuce, tomato & pickles. Served with fries & coleslaw

FRIED SHRIMP.....\$10.99

Served with fries & cole slaw

CRABMEAT SPINACH CRÊPES.....\$10.99

Served with dirty rice and seasonal vegetable

CHEF ROY'S TUNA SALAD.....\$10.99

Old fashioned style, with fresh caught Yellowfin Tuna, deviled egg and sliced avocado

DENIS' WEDGE SALAD WITH GRILLED CHICKEN.....\$10.99

Thinly sliced marinated chicken over an iceberg wedge with Bleu Cheese crumbles, red onion, roma tomatoes, crispy chopped bacon, parmesan and scallions with blue cheese dressing

LOUISIANA CAESAR SALAD.....\$10.99

Topped with blackened Gulf Shrimp or Chicken Breast

LUNCH CUT (6 OZ) FISH FILLET.....\$12.99

With the daily featured topping.....\$16.99

Served with fries or rice & cole slaw

ATCHAFALAYA CATFISH.....\$12.99

Fresh atchafalaya catfish blackened on dirty rice topped with crawfish lemon butter sauce.

LARGE GUMBO & SMALL GREEK SALAD WITH SHRIMP.....\$12.99

Two house favorites in one!

FRIED CATFISH FILLETS & GULF SHRIMP.....\$12.99

Served with fries or dirty rice & cole slaw

NEW ORLEANS STYLE RED BEANS & RICE.....\$12.99

With a choice of catfish fillets or sausage. Served with cole slaw

FRIED STUFFED CRABS (2).....\$12.99

Served with fries or dirty rice & cole slaw

LUNCH CUT DESSERT \$3.99

Traditional bread pudding or featured cheesecake