

Appetizers

Oysters Bienville	8.95
Chargrilled Oysters	1/2 dozen 7.95
	dozen 14.95
Boiled Shrimp	10.95
3/4 pounds of large head-on shrimp	
Eggplant Pontchartrain	11.95
fried eggplant medallions topped with crabmeat and caper hollandaise	
Fried Crabfingers	9.50
Crabmeat Stuffed Mushrooms	8.95
Boudin Balls	7.50
Fried Alligator	8.50
Catfish Fingers	6.95
Hush Puppies	2.95
Onion Rings	6.50
Crawfish Beignets	7.50
Crab & Crawfish Au Gratin	10.95

Soups

Crab & Corn Bisque	cup 5.25
	bowl 7.25
Seafood Gumbo	cup 5.25
	bowl 7.25
Shrimp & Artichoke	cup 5.25
	bowl 7.25
Soup & Salad	9.00

Salads

Blackened Shrimp Remoulade	11.95
Casear Salad with	
Fried Oysters	10.95
Grilled Chicken	10.95
Blackened Tuna	11.95
Coleslaw <i>with peanuts</i>	3.25
Tossed Salad	3.25
with your choice of homemade Bacon Cheddar Ranch, Green Goddess, Fat-Free Honey Mustard, Bleu Cheese, Caesar, Remoulade or Tabasco Pepper Jelly Vinaigrette	

Specialties

served with salad or coleslaw

Andouille Encrusted Fresh Fish	18.95
paneed fresh fish in andouille bread crumbs served over sautéed crawfish, mushrooms & andouille cream with garlic mashed potatoes	
The Delacroix	18.95
grilled fresh fish filet topped with shrimp in a creole mustard cream sauce, served with garlic mashed potatoes	
BBQ Shrimp	15.95
fresh, head-on jumbo shrimp in a spicy butter sauce	
Crawfish Etouffee	11.50
1/2 Crawfish Etouffee & 1/2 Fried Tails	14.95
Grilled Fresh Fish	17.95
grilled to perfection and served with broccoli & hollandaise	
Catfish Perdu	14.95
semi-boneless fried catfish topped with crawfish etouffee	
Shrimp, Crawfish & Crabmeat Pasta	17.95
sautéed in andouille cream sauce served over linguine	
The Pontchartrain	19.95
paneed fresh fish topped with crabmeat and caper hollandaise, served with garlic mashed potatoes	
Barbequed Drum	17.95
black drum filet charbroiled skin down, basted with lemon garlic butter, served with dirty rice	
The Maurepas	16.95
paneed fresh fish with a pecan menuniere sauce and garlic mashed potatoes	
The Vermillion	18.95
grilled fresh fish filet topped with shrimp, mushrooms and green onions sautéed in lemon garlic butter, served with broccoli & hollandaise	
Black & Bleu Tuna	19.95
blackened tuna seared medium rare and served over linguine in a blue cheese cream sauce	

Turf

served with salad or coleslaw

14-oz Bone-in Pork Chop	16.95
served with garlic mashed potatoes and fresh green beans	
Whole Fried Cornish Hen	14.95
like a little fried turkey served with dirty rice	
Chicken Platter	12.95
grilled boneless skinless breast served with dirty rice and broccoli & hollandaise	
12-oz Angus Ribeye	21.95
served with garlic mashed potatoes and fresh green beans	
8-oz Angus Filet	24.95
served with garlic mashed potatoes and fresh green beans	
Add sautéed crawfish and béarnaise sauce	5.00
Add lump crabmeat and caper hollandaise sauce	6.00

Fried Seafood Platters

served with salad or coleslaw, hush puppies, dirty rice and french fries

Crawfish Tails	
Shrimp	14.95
Oyster	14.95
Catfish Filets	14.95
Thin Fried Catfish	13.95
Stuffed Shrimp	13.95
Half & Half	13.95
<i>any two of the above</i>	
Whole Catfish	14.95
The Whole Shebang	2/12.95, 3/14.95
stuffed shrimp, catfish, cup of gumbo, shrimp, oysters, alligator & crabfingers.	
<i>Sorry, no substitutions.</i>	

Poboys & Sandwiches

served with french fries

Shrimp Poboy	8.50
Oyster Poboy	8.50
Catfish Poboy	8.50
Crawfish Poboy	8.50
Half-Pound Burger	7.95
Grilled Chicken Sandwich	7.95

Additions

Cheddar	.50
Bleu Cheese	1.00
Mushrooms	1.00
Bacon	1.00

Sides

Fresh Green Beans sautéed with garlic	
Garlic Mashed Potatoes	2.75
Dirty Rice	2.75
French Fries	2.75
Steamed Broccoli with hollandaise sauce	2.75
	2.75

Desserts

White Chocolate Bread Pudding	
Chocolate Chip Pecan Pie a la Mode	4.50
Cheesecake of the Day	4.50
	4.50

Parrain's Seafood Restaurant

3225 Perkins Road

Baton Rouge, LA

70808

225.381.9922

open 7 days a week

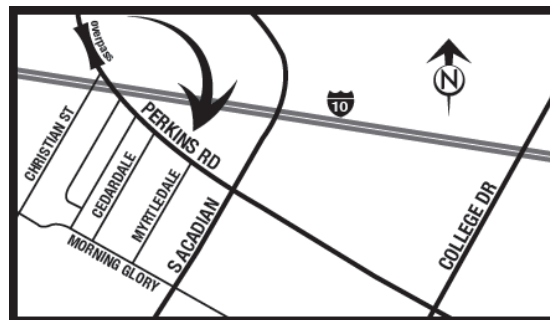
at 11:00 a.m.

Mon.-Thurs.-open 'til 10:00

Fri.& Sat.-open 'til 11:00

Sun.- open 'til 9:00

www.parrains.com



Parrain's
seafood restaurant 