



Starters

<u>Oysters on the Half Shell</u>	½ dozen – 3.95	dozen – 7.95
<u>Riverfront Charbroiled Oysters</u> Available with our original sauce	½ dozen – 6.95	dozen – 13.95

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 great risk of serous illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician

<u>Duck Brochette</u> Cajun marinated duck breast wrapped with bacon and fried served with a creole roasted red pepper aioli	7.95
<u>Stuffed Mushrooms</u> Stuffed with our famous shrimp, crab and crawfish stuffing then broiled and topped with a Lemon Tarragon cream sauce	6.95
<u>Onion Strings</u> Marinated and fried heaping pile of sweet onion strings	5.95
<u>Spinach and Artichoke Dip</u> served with our homemade garlic and herb chips	6.95
<u>Crabcake</u> Jumbo lump crabcake on a marinated cucumber salad with our house remoulade	10.95
<u>Hot Crab and Pepperjack Cajun Dip</u> Jumbo Lump Crab and Pepperjack cheese slow simmered with Cajun Spices served with fried parmesan Bow Tie Pasta	9.95
<u>Marinated Crab Finger Martini</u> Marinated crab fingers served with spicy beans, kalamata olives, and Cocktail sauce in a martini glass	9.95



On the Lighter Side

<u>Riverfront House Salad</u> Mixed greens with fresh tomatoes, cucumbers, carrots, cheddar cheese and choice of dressing	5.95
<u>Spinach and Berries</u> Just like it says fresh baby spinach tossed with mixed seasonal berries, spiced walnuts and our raspberry-champagne vinaigrette	6.95
<u>Caesar Salad</u> Fresh cut romaine lettuce tossed and topped with Parmesan and Roasted red pepper croutons	5.95
<u>Italian Salad</u> Mixed greens tossed with Italian vinaigrette, marinated artichokes, olives, tomatoes and mozzarella cheese	6.95
<u>Boiled Seafood & Fruit Salad</u> Boiled shrimp and crab with fresh seasonal fruit, spiced pecans with a honey lime vinaigrette	10.95
<u>Classic Cobb Salad</u> Grilled chicken, bacon, avocado, tomatoes, boiled eggs over fresh lettuce and choice of dressing	9.95

Salad Dressing Choices - Ranch, French, Honey Mustard, Italian, Light Italian, Remoulade Caesar, Thousand Island, Bleu Cheese and our House Raspberry Champagne Vinaigrette

Add grilled chicken to any salad for \$3.00 and grilled shrimp for \$4.00
 ½ size versions of any salad may be substituted for house salad for \$2.00

Soups and Such

Chicken and Andouille Gumbo	Cup - 4.95	Bowl – 8.95
Seafood Gumbo	Cup – 4.95	Bowl – 9.95
Crab and Corn Bisque	Cup – 4.95	Bowl – 9.95



From the Grill

<u>Fresh Ground Black Angus Burger</u>	6.95
The best burger on the river made from fresh ground steak, seasoned nicely and grilled to perfection served fully dressed with lettuce, tomato, pickles and onions	
<u>Stuffed Burger</u>	7.95
The same great burger as above but stuffed with smoked tasso, grilled onions and pepper jack cheese	
<u>Hamburger Steak</u>	9.95
10 ounce fresh ground steak topped with grilled onions and gravy	
<u>BBQ Chicken Sandwich</u>	6.95
Grilled chicken breast glazed with our raspberry and crushed red pepper sauce topped with bacon and grilled onions	
<u>World Famous "Rib"erfront Rack of Ribs</u>	½ rack 9.95 full 17.95
Slow smoked then grilled and glazed with your choice of our raspberry and crushed red pepper or blackberry BBQ sauces. Also available Deep Fried (talk about good!!)	
<u>Black Angus Ribeye</u>	14 oz – 16.95
<u>Filet Mignon</u> Hand cut 8 ounce	21.95
<u>The Porterhouse</u>	20.95
16 ounce porterhouse	

Ribs and steaks served with house salad and one side
Kick your steak up a notch: Add grilled shrimp for \$4, Lump Crab for \$6,
Or Chef Scott's favorite smothered in bleu cheese for \$4



Pastas

<u>Shrimp Fettuccini</u>	14.95
Jumbo Gulf shrimp sauteed with garlic, green onions, house seasoning in creamy cheese sauce tossed with Fettuccini	
<u>Grilled Chicken Fettuccini Alfredo</u>	12.95
Marinated grilled chicken over a bed of our house Alfredo sauce and Fettuccini pasta	
<u>Blackened Shrimp and Tasso</u>	14.95
Blackened Shrimp with sauteed smoked tasso , onions, bell peppers in a spicy cream sauce tossed with bow tie pasta	

All pasta items served with a cup of chicken gumbo or house salad and choice of dressing

House Specialties

<u>Fresh Catch of the Day</u>	Market Price
Ask your server about the Chefs Fish special of the day	
<u>Seafood Stuffed Pork Chop</u> 8 oz	14.95
A center cut pork chop butterflied and stuffed with shrimp, crawfish and crab and topped with a pineapple demiglace	
<u>Seafood Potatoes Au gratin</u>	11.95
Boiled shrimp, crawfish tails, lump crab meat and bacon stuffed in a twice baked potato and topped with crab au gratin	
<u>Red Beans and Rice</u>	7.95
Slow cooked red beans and grilled andouille sausage over white rice	
<u>Crackling Cornbread and Crawfish Etouffee</u>	11.95
Homemade crackling cornbread smothered with crawfish etouffee	
<u>Stuffed Shrimp</u>	15.95
Jumbo Gulf Shrimp with seafood stuffing lightly battered and fried and topped with a crab cream sauce	
<u>Stuffed Chicken</u>	14.95
Chicken breast stuffed with smoked ham, roasted red bell peppers, artichokes and mozzarella cheese topped with a tasso cream sauce	

all "House Specials" served with house salad and one side



Specialty Sandwiches

<u>Cajun Cheese steak Poboy</u>	6.95
Thin sliced black Angus steak sauteed with onions, bell peppers, mushrooms and jalapenos smothered with pepper jack cheese	
<u>Crabcake Sandwich</u>	8.95
Pan fried jumbo lump crabcake served with our rivers end remoulade fully dressed on a toasted brioche bun	
<u>Seafood Poboy</u>	6.95
Your choice of catfish, shrimp, oyster or crawfish. Also available with a combination of two choices	
<u>Roast Beef Poboy</u>	6.95
Smothered in pan gravy fully dressed served open face "nuff said"	
<u>Hot Ham and Cheese</u>	5.95
Black forest Ham with aged cheddar cheese toasted golden brown	
<u>Turkey and Swiss</u>	5.95
Smoked turkey with baby Swiss cheese toasted golden brown	



From Down the River

<u>Jumbo Lump Crab Cakes</u> Two huge all Crabmeat cakes served on a marinated cucumber salad with our house remoulade	21.95
<u>Shrimp Platter</u> Jumbo Gulf Shrimp served with fries available fried, grilled or scampi	14.95
<u>Catfish Platter</u> Marinated thin crispy catfish fried to golden brown served with fries	12.95
<u>Oyster Platter</u> Fresh Gulf Oysters fried to perfection served with fries	12.95
<u>Crawfish Platter</u> Only Louisiana Crawfish tails fried in a zesty batter served with fries	12.95
<u>Riverfront Platter</u> Fried catfish, stuffed crab, shrimp, oysters, crawfish and a soft shell crab piled high served with waffle fries	20.95
<u>Soft Shell Crab</u> The largest soft shell crabs available fried or broiled served with fries and our house remoulade	Market Price
<u>Pan Seared Sea Bass</u> Seasoned lightly and seared with in a white hot pan with white wine and butter topped with a crab cream sauce and rice pilaf	17.95
<u>Blackened Red Snapper</u> 8 ounce Snapper filet blackened on a bed of rice pilaf and topped with crawfish etouffee	17.95
<u>Stuffed Catfish</u> Catfish stuffed with shrimp, crab and crawfish stuffing baked and topped with Pecan butter	17.95

all Seafood items served with house salad and one side



Sides

1.95

Garlic Mashed Potatoes
Baked Potato
Sauteed Vegetables
Crackling Corn Bread

Mashed Sweet Potato
Steamed Asparagus
French Fries

For the Kids

Chicken fingers 3.95
Grilled Cheese 2.95
Kid Pepperoni Pizza 3.95

Hamburger 3.95
Kid Cheese Pizza 3.95

All kids plates served with fries

Desserts

Homemade White Chocolate Bread Pudding 4.95

Chef's Homemade Cheesecake 5.95
Ask your server, "if you like the slice you can take the cake"

Banana's Riverstyle 11.95
Served table side for 2. Classic Banana's Foster served over Banana Bread with vanilla ice cream

Double Fudge Lava Cake 5.95
Fudge cake with a hot fudge center and fresh raspberries

Beverages

1.95

Coke, Diet Coke, Sprite, Barq's Rootbeer, Dr. Pepper, Pink Lemonade, Raspberry Tea, Dasani Water, Iced Tea, Coffee, Cappuccino, Sweet tea