



A P P E T I Z E R S :

SEAFOOD GUMBO

Randol's fresh crabmeat, crawfish and gulf shrimp in a traditional Cajun dark stock.

HOUSE SALAD

Mixed green salad garnished with English cucumbers, grape tomatoes & a side of our homemade parmesan vinaigrette.

E N T R É E :

CRABMEAT FLORENTINE – CRABE SAUCE FLORENTINE

Randol's hand-picked crabmeat & fresh spinach, folded in a rich seafood velouté, topped with an Italian cheese blend then broiled to a golden brown.

FRIED SHRIMP AND CRAWFISH ETOUFFEE – CREVETTES FRITES ET ECREVISSES A L'ETOUFFEE

Crispy fried shrimp and our award-winning crawfish etouffee on the same plate. Served with white rice and french fries.

FRIED CATFISH – BARBUE FRITE

Crispy fried, farm-raised, Louisiana catfish. Served with french fries and shrimp jambalaya.

BROILED CATFISH – BARBUE GRILLE

Fresh Louisiana catfish broiled with our blackened seasoning, served with steamed vegetables and shrimp jambalaya.

CAJUN-STYLE GRILLED CHICKEN BREAST – POULET GRILLE

Cajun-grilled chicken breast served with steamed vegetables and shrimp jambalaya.

D E S S E R T :

VANILLA ICE CREAM

Rich vanilla ice-cream to cool and refresh the palate.

D R I N K S :

COKE

DIET COKE

SPRITE

MR. PIBB

BARQ'S ROOT BEER

MINUTE MAID LEMONADE

ICED TEA

COFFEE