



## **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.*

### **RIBEYE STEAK – ENTRECOTE**

*12oz sterling silver ribeye seasoned with our house blend and gilled to your specification. Served with steamed vegetables and a baked potato.*

## **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**