

## SPECIALTIES

### FLAMING HURRICANE \$6.95

A fruit-packed punch of tropical juices and island rums with a splash of Galliano

## ICE BAR

### SHRIMP COCKTAIL \$9.99

Louisiana-style jumbo shrimp, zesty Creole cocktail sauce

### OYSTERS ON THE HALF SHELL

Raw oysters, cocktail sauce  
1/2 dozen \$9.99 dozen \$14.99

### PEEL & EAT SHRIMP \$13.99

Full pound of shrimp, cocktail sauce, lemon

## APPETIZERS

### A FOOT OF GARLIC BREAD \$4.99

Baguette with roasted garlic butter

### CLAM CHOWDER \$6.99

New England-style, fresh baked bread bowl

### CATFISH FINGERS \$7.99

Cornmeal-breaded, fried golden, Cajun rémoulade

### CRISPY CALAMARI \$8.99

Lightly breaded, fried golden brown, Cajun rémoulade, cocktail sauce

### BLACKENED SEA SCALLOPS \$10.99

Jumbo scallops, Cajun-style

### POPCORN LOBSTER \$13.99

Fried golden brown, cocktail sauce, Cajun rémoulade

## SALADS

### SEAFOOD SALAD \$14.99

Field greens, shrimp, jumbo lump crab, tomato, Parmesan cheese, bacon, avocado, egg, herb vinaigrette

### GARDEN GREEN SALAD \$3.99

### SEAFOOD AND CHICKEN GUMBO \$13.99

Hearty gumbo, seasoned shrimp, chicken, French Quarter rice

### FROG LEGS \$13.99

Tempura-fried, served with spicy sauce piquante, red bliss potatoes, fresh vegetable

### LOUISIANA PAN ROAST

Seafood in a creamy tomato broth seasoned with a rich blend of basil, oregano, paprika, red pepper and spices. Served with French Quarter rice.

#### YOUR CHOICE OF THE FOLLOWING:

Shrimp Pan Roast	\$13.99
Oyster Pan Roast	\$13.99
Crab Pan Roast	\$14.99
Combination Pan Roast	\$16.99

### BOUILLABAISSE \$14.99

Shrimp, scallops, mussels, clams and a light tomato broth with our secret herbs and spices, served with French Quarter rice

### SEAFOOD BOIL

Served just the way it's done in the family restaurants all over Louisiana- boiled and seasoned with Louisiana spices & herbs, served with red potatoes and corn on the cob

Jumbo Shrimp Boil	\$14.99
Crab Boil	\$15.99
Combination Boil	\$16.99

### CAJUN SHRIMP & CRAB PASTA \$15.99

Shrimp, crab, andouille sausage, Cajun cream sauce, penne pasta

### CATFISH FRY \$15.99

Cornmeal-breaded, fried golden, Cajun rémoulade, French fries, coleslaw

### FRIED SHRIMP \$16.99

Tempura-battered fried jumbo shrimp, cocktail sauce

### FRIED SEAFOOD PLATTER \$17.99

Fried cod, shrimp and oysters, French fries, coleslaw, tartar sauce

### CRAB CAKES \$19.99

Rémoulade sauce, served with fresh vegetable and red bliss potatoes

### FRIED LOBSTER TAIL \$33.99

Tempura-battered, fried lobster tail, fresh vegetable, red bliss potatoes, drawn butter

### BLACKENED PRIME RIB \$18.99

Sour cream horseradish sauce, potatoes, roasted corn

### SPICY BABY BACK RIBS \$21.99

Full rack of Cajun spice-rubbed pork ribs, French fries, coleslaw

### T-BONE STEAK \$23.99

Fried tobacco onions, red bliss potatoe, roasted corn

### PEARL'S THAI TEA \$2.95

Our famous Thai tea with milk and tapioca pearls

## ASIAN PEARL'S

### WOK-SEARED WONTON \$8.99

Pork wonton, mild scallion soy

### VIETNAMESE UDON SOUP \$10.99

Shrimp in broth, with cilantro, green onions, shallots

### CRISPY HONEY CHICKEN \$11.99

Crispy chicken, sweet honey sauce, steamed white rice

### SEAFOOD CRISPY NOODLES \$13.99

Stir-fried baby bok choy, shrimp, scallops, mussels, crispy thin egg noodles

### SALT AND PEPPER SHRIMP \$13.99

Wok-tossed crispy shrimp, onion, jalapeño, garlic

### CRAB FRIED RICE \$13.99

Crab meat wok-tossed with rice, green onion

### THAI BASIL CLAMS \$14.99

Wok-simmered clams, Thai basil, jalapeños, vegetables

### TWIN PAD THAI \$15.99

Wok-tossed shrimp and scallops, rice noodles, egg, bean sprouts, peanuts, lime, cilantro

### ASIAN ORANGE ROUGHY \$16.99

Steamed orange roughy fillets, ginger soy

### SPECIALTIES FROM THE TANK

Your choice of wok-seared or ginger-soy whole Maine lobster or Dungeness crab  
MARKET PRICE

## DESSERTS

\$5.99

### TURTLE CHEESECAKE

Rich cheesecake, caramel, pecans

### CINNAMON APPLE DUMPLING

Caramel sauce, vanilla bean ice cream

### CHOCOLATE BANANA TORTE

Raspberry sauce