

LAFITTE'S LANDING SEAFOOD HOUSE

SIGNATURE DRINKS

SOUTHERN COOLER JACK DANIELS HONEY, ICED TEA & SPLASH OF LEMONADE	10	HURRICANE LAPALCO LIGHT RUM & JESTER'S HURRICNE MIX.	10
BOURBON STREET TEA VODKA, RUM, TRIPLE SEC, SWEET & SOUR, WITH A SPLASH OF COKE.	10	HANDCRAFTED RASPBERRY PEACH MARGARITA ESPOLON, GRAND MARNIER RASPBERRY PEACH, FRESH LIME, SWEET & SOUR	12
DOWN THE ROAD BAYOU SATSUMA RUM, SIMPLE SYRUP & LIME JUICE; SERVED UP WITH A CINNAMON/SUGAR RIM	11	MANHATTAN COSMO OUR TAKE ON THE COSMO	10
LAFITTE'S LANDING PUNCH MALIBU COCONUT RUM, VODKA, BOLS PEACH SCHNAPPS MIXED WITH ORANGE JUICE & GRENADINE.	10	BACON BLOODY MARY BAKON VODKA, FINEST CALL MIX, SMOKED BACON SALT RIM, GARNISHED WITH A SLICE OF BACON, SPICY BEANS & CELERY.	12
MISSISSIPPI MUDSLIDE SKYY, KAHLUA & BAILEY'S	10	THE BIG EASY MALIBU COCONUT, BOLS BLUE CURACAO, MIXED WITH PINEAPPLE JUICE TOPPED WITH A SHOT OF 151.	10
CAJUN BLOODY MARY ABSOLUT PEPPAR VODKA & FINEST CALL MIX, CAJUN SALT RIM. GARNISHED WITH SPICY BEANS & CELERY.	11	ROLLIN' ON THE BAYOU MALIBU COCONUT RUM, SKYY STRAWBERRY VODKA, MELON LIQUOR, PINEAPPLE JUICE & A SPLASH OF GRENADINE.	10
TOP SHELF SATSUMA MARGARITA HERRADURA SILVER TEQUILA, BAYOU SATSUMA LIQUER, FRESH LIME & SWEET-N- SOUR.	12		

VOODOO JUICE

LIGHT RUM, MALIBU COCONUT, MALIBU MELON & 151 MIXED WITH PINEAPPLE JUICE.

12

FULL BAR AVAILABLE

STARTERS

FIRECRACKER SHRIMP	10	CAJUN CALAMARI	8
HUSH PUPPIES	6	COCONUT SHRIMP	9
CRAWFISH KICKERS	10	FRIED PICKLES	5
FRIED EGGPLANT	8	ONION STRAWS	6
SEAFOOD STUFFED MUSHROOMS	9	CRAB CAKES	8
SPINACH & ARTICHOKE DIP	9	CAJUN CRAWFISH CHEESE FRIES	9
☒ SHRIMP COCKTAIL	8		

SEAFOOD QUESO

11

SALADS

CAESAR	8	GARDEN	8
ADD CHICKEN OR SHRIMP FOR \$5.00		ADD CHICKEN OR SHRIMP FOR \$5.00	
MARDI GRAS	10	WESTBANK WEDGE	10
ROMAINE, TOSSED WITH TOASTED PECANS, RAISINS, TOMATOES TOPPED WITH BLEU CHEESE CRUMBLES TOSSED WITH OUR HOUSE RASPBERRY VINAGRETTE DRESSING.		CRISP COOL WEDGE OF ICEBERG LETTUCE WITH GRAPE TOMATOES, TOPPED WITH CHEDDAR CHEESE & BACON CRUMBLES, AND SERVED WITH RANCH DRESSING.	
SHRIMP REMOULADE SALAD	13	TRADITIONAL WEDGE	10
SEAFOOD SALAD	14	CRISP COOL WEDGE OF ICEBERG LETTUCE WITH GRAPE TOMATOES, TOPPED WITH MAYTAG BLEU CHEESE CRUMBLES & BACON CRUMBLES, AND SERVED WITH BLUE CHEESE DRESSING.	
SHRIMP, CRAWFISH, MIXED GREENS & TOMATOES TOSSED WITH A CITRUS VINAGRETTE DRESSING TOPPED WITH LUMP CRAB MEAT.		LAFITTE'S LANDING SHRIMP & CRABMEAT SALAD	12
		A WESTBANK FAVORITE	

SOUP

CORN & CRAB BISQUE

5.50 CUP/8 BOWL

CREOLE SEAFOOD GUMBO

OKRA, FRESH CHOPPED VEGETABLES, TOMATOES, AND GARLIC SAUTÉED & BLENDED WITH A CREOLE ROUX AND SEAFOOD STOCK, WITH SHRIMP & CRAB MEAT.

5.50 CUP/8 BOWL

ADD A SIDE SALAD WITH THE PURCHASE OF AN ENTRÉE FOR \$5.00

OYSTERS

THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IN THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR THYROID OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE FULLY COOKED.

☒ CHAR- GRILLED

12/18

☒ OYSTERS ON THE HALF SHELL

9/13

ROCKEFELLER

16

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CROWN JEWELS OF THE SEA

NO SUBSTITUTIONS PLEASE

☒ BOUNTY OF THE SEA

2 POUND LOBSTER, SNOW CRAB, SHRIMP, CLAMS & MUSSELS. SERVED WITH BOILED POTATOES, CORN ON THE COB & CAJUN SAUSAGE.

45

☒ DELUXE BOUNTY

2 POUND LOBSTER, SNOW CRAB, SHRIMP, CLAMS & MUSSELS. SERVED WITH BOILED POTATOES, CORN ON THE COB & CAJUN SASUAGE.

70

ADD AN ADDITIONAL 2 POUND LOBSTER TO ANY BOUNTY FOR \$33.00

BOILED SEAFOOD

☒ SNOW CRAB CLUSTERS

24

☒ WESTBANK COMBO

A COMBINATION OF GULF SHRIMP & SNOW CRAB CLUSTERS

30

ADD A SIDE SALAD WITH THE PURCHASE OF AN ENTRÉE FOR \$5.00

FRIED SEAFOOD PLATTERS

ALL PLATTERS SERVED WITH CAJUN FRIES & HUSPUPPIES.

CRAB CAKE	17	BAYOU CATFISH	18
GULF SHRIMP	19	SHRIMP & CATFISH	20
OYSTER	20	COCONUT SHRIMP	19
SOFTSHELL CRAB (2)	21		

COMBEAUX

27

LOCAL FAVORITES

JAMBALAYA A LOUISIANA TRADITION! CHICKEN & SAUSAGE SMOTHERED WITH CAJUN SPICES & RICE.	14	SHRIMP & GRITS GULF SHRIMP SAUTÉED WITH ANDOUILLE SAUSAGE, THE HOLY TRINITY AND SMOTHERED IN A MAGICAL CAJUN SAUCE. SERVED OVER GRITS.	18
CAJUN TACOS FRIED SHRIMP OR FISH; TOPPED WITH A CILANTRO DRESSING. SERVED WITH TORTILLA CHIPS.	16	HAMBURGER STEAK SMOTHERED WITH MUSHROOMS & ONIONS & BELL PEPPERS. SERVED WITH HEIRLOOM POTATOES & GREEN BEANS.	18
STUFFED CATFISH TOPPED WITH OUR CAJUN CRAWFISH SAUCE	18	CATFISH DECATUR CRISPY FRIED CATFISH SERVED WITH JAMBALAYA.	19
CRAWFISH ÉTOUFFÉE CRAWFISH TAILS SIMMERED IN A SPICY CAJUN SAUCE; SERVED OVER WHITE RICE.	17	CREOLE PASTA HOLY TRINITY, CHICKEN, SHRIMP & SAUSAGE SMOTHERED IN A THICK CREOLE TOMATO SAUCE TOSSED WITH TROTTOLE PASTA.	18
PASTA ORLEANS SAUTÉED SHRIMP, SPINACH, MUSHROOMS & GRAPE TOMATOES SERVED IN A RICH CREOLE CREAM SAUCE, TOSSED WITH LINGUINE.	18	SHRIMP CREOLE SAVORY CREOLE SAUCE OF TOMATOES, SEASONED WITH LOUISIANA SPICES & FRESH GULF SHRIMP; SERVED OVER WHITE RICE.	17

PECAN CRUSTED REDFISH

PECAN CRUSTED BATTER, FRIED & TOPPED WITH A CREOLE MINEURE SAUCE. SERVED WITH CREOLE GREEN BEANS & HEIRLOOM POTATOES.

24

ADD A SIDE SALAD WITH THE PURCHASE OF AN ENTRÉE FOR \$5.00

HOUSE SPECIALITIES

8OZ-FILET MIGNON

TOPPED WITH A VEAL DEMI. SERVED WITH ASPARAGUS & HEIRLOOM POTATOES

32

12 OZ BLACK ANGUS RIB EYE

TOPPED WITH A VEAL DEMI. SERVED WITH ASPARAGUS & HEIRLOOM POTATOES

31

REDFISH PONCHATRAIN

PAN SEARED AND TOPPED WITH SAUTÉED JUMBO LUMP CRAB MEAT WITH A DELICATE HERB HOLLANDAISE. ACCOMPANIED WITH CREOLE GREEN BEANS & HEIRLOOM POTATOES.

29

BLACKENED REDFISH

PAN SEARED REDFISH TOPPED WITH A DILL BLUERE BLANC SAUCE, SERVED WITH CREOLE GREEN BEANS AND HEIRLOOM POTATOES. ADD LUMP CRAB MEAT FOR \$6

25

BAKED CHICKEN

HALF OVEN ROASTED CHICKEN SERVED WITH RICE & BROWN GRAVY, SERVED WITH POTATO SALAD.

15

MAHI ORLEANS

FRESH GRILLED MAHI TOPPED WITH LUMP CRAB MEAT & LEMON BUTTER SAUCE, SERVED WITH HEIRLOOM POTATOES.

25

LOBSTER PASTA

SUCCULENT BLACKENED LOBSTER SAUTÉED IN OUR ROBUST CREOLE SAUCE. SERVED OVER LINGUINE.

26

STUFFED LOBSTER

BLACKENED LOBSTER STUFFED WITH CRAB MEAT DRESSING. SERVED WITH JAMBALAYA.

26

PORK LOIN PORTERHOUSE

GRILLED TO PERFECTION, TOPPED WITH A BLUEBERRY DEMI. SERVED WITH FRESH GREEN BEANS & HEIRLOOM POTATOES.

19

SEAFOOD EGGPLANT CASSEROLE

18

FRA DIABLO

SHRIMP SAUTÉED & TOSSED WITH LINGUINE IN OUR SPICY DIABLO SAUCE. SUBSITUTE LOBSTER FOR AN ADDITIONAL \$8.00

18

REDFISH ALMONDINE

ALMOND CRUSTED BATTER, FRIED & TOPPED WITH A CREOLE MINEURE, SERVED WITH CREOLE GREEN BEANS AND HEIRLOOM POTATOES.

25

ADD A SIDE SALAD WITH THE PURCHASE OF AN ENTRÉE FOR \$5.00

PO-BOYS/ BURGERS/ SANDWICHES

ALL SERVED WITH CAJUN FRIES

FRIED OYSTER PO-BOY	15	FRIED SHRIMP	13
CRAB CAKE PO-BOY	11	FRIED CATFISH PO-BOY	12
ROASTBEEF PO-BOY	11	FRIED SOFTSHELL (2)	17
BAYOU CHICKEN SANDWICH	12	MAHI SANDWICH	12
SERVED ON A CIABATTA BUN TOPPED WITH SWISS CHEESE & BACON.		SERVED ON A CIABATTA BUN TOPPED WITH OUR CILANTRO CREAM SAUCE.	

GOURMET CHEESE BURGER

HAND CRAFTED BLEND OF SHORT RIBS, BRISK & CHUCK. SERVED WITH FRIES

12

SWEET ENDINGS

BANANA FOSTER CHEESECAKE	7	CHOCOLATE LAVA	7
KEY LIME TORTE	7	WHITE CHOCOLATE BREAD	5
BROWNIE SUNDAE	8	PUDDING	

BANANA FOSTER BREAD PUDDING

8

BEVERAGES

SOFT DRINKS, LEMONADE & ICED TEA 2.50

NIGHTLY SPECIALS @ 6PM

MONDAY: HAMBURGER STEAK	9
TUESDAY: SNOW CRAB	12
WEDNESDAY: WINE DOWN	HALF OFF BOTTLES
THURSDAY: CATFISH PLATE	9.50
SATURDAY: RIBEYE WITH BAKED POTATO	19.99
SUNDAY: DRAFT BEER	1/2 OFF PINTS

HOUSEKEEPING

20% SERVICE CHARGE FOR ALL PARTIES OF 5 OR MORE.

NO MORE THAN TWO CREDIT CARDS PER TABLE

YOUR ENTIRE PARTY MUST BE PRESENT IN ORDER TO BE SEATED

MENU ITEMS & PRICES ARE SUBJECT TO CHANGE

NO PERSONAL CHECKS

LAFITTE'S LANDING SEAFOOD HOUSE

LUNCH FROM 11AM-3PM

SALADS & SOUPS

CAESAR

ADD CHICKEN OR SHRIMP FOR \$5.00

8

MARDI GRAS

ROMAINE, TOSSED WITH TOASTED PECANS,
RAISINS, TOMATOES TOPPED WITH BLEU CHEESE
CRUMBLES TOSSED WITH OUR HOUSE RASPBERRY
VINAGRETTE DRESSING.

10

SEAFOOD SALAD

SHRIMP, CRAWFISH, MIXED GREENS & TOMATOES
TOSSED WITH A CITRUS VINAGRETTE DRESSING
TOPPED WITH LUMP CRAB MEAT.

14

CORN & CRAB BISQUE

5.50 CUP/8 BOWL

GARDEN

ADD CHICKEN OR SHRIMP FOR \$5.00

8

SHRIMP REMOULADE SALAD

13

LAFITTE'S LANDING SHRIMP & CRABMEAT SALAD

A WESTBANK FAVORITE

12

GARDEN SALAD & CUP OF SOUP

13

CREOLE SEAFOOD GUMBO

OKRA, FRESH CHOPPED VEGETABLES, TOMATOES,
AND GARLIC SAUTÉED & BLENDED WITH A CREOLE
ROUX AND SEAFOOD STOCK, WITH SHRIMP & CRAB
MEAT.

5.50 CUP/8 BOWL

LITE BITES

CHICKEN & WAFFLE

10

CHICKEN NACHOS

10

FISH OR SHRIMP TACOS

2 GRILLED TACOS

8

JAMBALAYA

8

ADD A SIDE SALAD FOR \$5.00 TO ANY LUNCH SPECIAL

LUNCH SPECIALS

☒ RED BEANS & RICE

WITH SMOKED SAUSAGE

7

STUFFED CATFISH

SERVED WITH BOILED POTATOES

13

PECAN CRUSTED CATFISH

TOPPED WITH OUR SECRET SAUCE & SERVED WITH
BOILED POTATOES.

13

STUFFED BELL PEPPERS

SERVED WITH LINGUINE

10

WHITE BEANS & RICE

SERVED SMOKED SAUSAGE

9

SHRIMP & GRITS

11

SHRIMP & OKRA STEW

OKRA SLOWLY COOKED WITH TOMATOES, SAUSAGE
& SHRIMP, SEASONED TO PERFECTION, SERVED
WITH WHITE RICE.

9

MEATLOAF SERVED RICE & GRAVY

9

PASTA

CHICKEN ORLEANS

SAUTÉED CHICKEN, TOMATOES & SPINACH TOSSED
WITH PASTA IN A MUSHROOM CREAM SAUCE.

10

SHRIMP FRA DIABLO

10

CREOLE PASTA

10

SHRIMP OR CRAWFISH PASTA LAFITTE

11

FAVORITES

FRIED CATFISH PLATE

SERVED WITH POTATO SALAD

10

FRIED SHRIMP PLATE

SERVED WITH POTATO SALAD

11

CATFISH DECATUR

FRIED CATFISH SERVED WITH
JAMBALAYA

13

HALF PO-BOY WITH SOUP OR POTATO SALAD

FRIED SHRIMP OR CATFISH. ADD \$3.00 FOR FRIED OYSTER

10

PO-BOYS SERVED WITH CAJUN FRIES

FRIED OYSTER PO-BOY

15

FRIED SHRIMP PO-BOY

13

FRIED CATFISH PO-BOY

12

ROAST BEEF PO-BOY

14

ADD A SIDE SALAD FOR \$5.00 TO ANY LUNCH SPECIAL