

## *Appetizers*

### **Lagniappe For Two**

*Fried alligator, crawfish, catfish strips, boiled shrimp and fried seafood stuffed mushrooms 16.99*

### **Oysters Rockefeller**

*Baked Louisiana oysters (6), with spinach, Parmesan cheese and a touch of Pernod 10.99*

### **Oysters Bienville**

*Baked Louisiana oysters (6), with a unique blend of shrimp, cheese, bread crumbs and cream 10.99*

### **Oysters Combo**

*Baked (3 Rockefeller and 3 Bienville) 10.99*

### **Crab Cakes**

*Fried Louisiana blue crab cakes, served with remoulade sauce 9.99*

### **Calamari**

*Tender body meat, fried in panko bread crumbs, served over a sweet chili sauce 8.99*

### **Shrimp Chupe**

*Baked shrimp, cheddar, pancetta, and cream, en casserole, served with toast points 9.99*

### **Boiled Gulf Shrimp**

*Serves Two: shell-on, served with cocktail sauce 14.99*

### **Shrimp Cocktail**

*Large peeled gulf shrimp, with cocktail sauce 9.99*

### **Cajun Boudin**

*Grilled blend of pork sausage, rice, and Cajun seasonings 6.99*

### **Seafood Stuffed Mushrooms**

*Choice of fried or baked caps, stuffed with Rosetta's seafood stuffing 9.99*

### **Natchitoches Mini Meat Pies**

*Fried pastries, stuffed with beef, pork, and cajun seasonings 7.99*

### **Buffalo Wings**

*Wing portions (8), battered and fried served with a spicy wing sauce 7.99*

### **Alligator**

*Tailmeat, choice of blackened or batter-fried 8.99*

### **Sampler For Two**

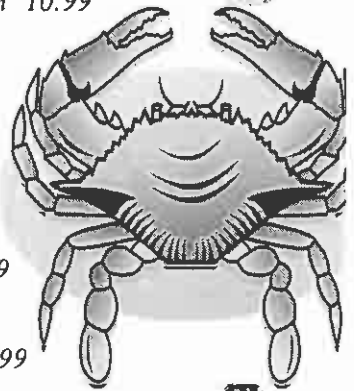
*2 Mini-meat pies, 2 wings, 2 chicken tenders, 2 fried mushrooms 9.99*

### **Louisiana Shell Oysters (Raw)**

*Half Dozen 8.99 Dozen 11.99*

*There may be a risk associated with consuming raw shellfish, as with other raw protein products. If you suffer from chronic illness of the liver, stomach, blood, or other immune disorders, you should eat these products only fully cooked.*

*Sorry No Substitutions - Share Charge 4.00 - 15% Gratuity Added to Parties of Five or More*



## *Gumbos, Soups and Salads*

### **Soup of the Day**

Cup 4.99 Bowl 8.99

### **Seafood Gumbo**

Cup 6.99 Bowl 9.99

### **Crawfish Etouffée**

Cup 5.99 Bowl 9.99

### **Steak or Chicken Salad**

Choice of grilled steak tips or chicken; with portabello mushrooms, tomatoes, romaine, served with grilled fresh asparagus and a balsamic vinaigrette 16.99

### **Salad Bar**

Extensive variety of homemade salads, fruits and vegetables, all you care to eat 9.99

### **Side Salad Bar**

With any Appetizer, Soup or Gumbo Add - 6.99

## *Ala Carte*

### **Vegetable of the Day**

3.99

### **Mushrooms**

Fried or sautéed 4.99

### **Broccoli**

3.99 - Sub for Potato 2.99

### **Asparagus**

4.99 - Sub for Potato 3.99

### **Baked Potato**

3.99

### **Stuffed Potato**

Twice-baked 3.99

### **French Fries**

2.49

### **Onion Rings**

3.49

### **Hushpuppies**

3.99

## *Children's Menu*

Twelve and Under

Child's Soup or Salad Bar with Entrée Add - 3.99

### **Fried Shrimp**

Large Louisiana gulf shrimp and fries 10.99

### **Fried Catfish Strips**

Farm-raised catfish fillets and fries 9.99

### **Fried Chicken Tenders**

Boneless tenders and fries 7.99

### **Mini - Meat Pies**

Four fried pies, served with fries 6.99

### **Fettuccine Alfredo**

Fettuccine noodles in Alfredo sauce 7.99

Add grilled chicken - 2.99

Add sautéed shrimp - 3.99

### **Hamburger**

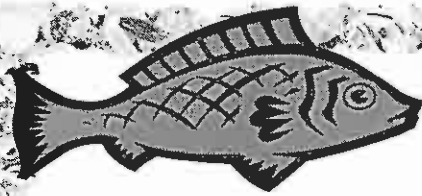
Your choice of trimmings and fries 6.99

Add cheese .49

### **Salad Bar**

Variety of homemade salads, fruits and vegetables  
6.99

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## Cove & Docks Entrées

Served with Choice of Soup or Salad Bar and Potato or Vegetable

Soup and Salad with Entrée - Add 3.99

Potato and Vegetable with Entrée - Add 2.99

## Fish / Shellfish

### Bourbon Street

Blackened tilapia fillet, topped with lump crabmeat, shrimp and hollandaise sauce 22.99

### Acadian

Tilapia fillet smothered with our award-winning crawfish étouffée, choice of blackened or baked 21.99

### Sesame Tuna

Ahi fillet, served with a sesame and ginger sauce, your choice of grilled or blackened 21.99

### Stuffed Cajun Catfish

Baked farm-raised catfish fillet, served over Rosetta's seafood stuffing 19.99

### Boiled Gulf Shrimp

Shell on, large, tender gulf shrimp, boiled Cajun style, served chilled 19.99

### Tilapia Mornay

Batter-fried fillet, covered with lump crabmeat, shrimp and a light cheese sauce 21.99

### Tilapia Fillets

Grilled or blackened, served with lemon-butter 17.99

### Coho Salmon

Coho Salmon fillet, your choice of grilled or blackened, served with hollandaise sauce 22.99

### Catfish Fillets

Farm-raised catfish fillets your choice of blackened or grilled 17.99

### Black Bayou Shrimp

Blackened gulf shrimp with crawfish and andouille cream sauce, served over steamed rice or fettuccine noodles, (no potato) 21.99

## Premium Black Angus Beef

### Ribeye (Center-cut)

9 oz. - 23.99 12 oz. - 26.99

### Blackened Steak Tips

Choice Angus tips, blackened with Cajun seasonings, grilled to Medium 21.99

### Cajun Surf and Turf

Ribeye (9 oz.), topped with crawfish étouffée and five blackened gulf shrimp 31.99

### Filet Mignon

Bacon wrapped, 7 oz - 27.99 9 oz - 30.99

### New York Strip

12 oz. - 26.99 16 oz. - 29.99

### Steak Marsala

Steak tips, smothered with our Marsala and Portabella mushroom sauce, grilled to medium 21.99

## Chicken

### Pancetta Stuffed Chicken

Boneless chicken breast stuffed with Pancetta and Cheddar cheeses, breaded and deep fried, served with a red wine sauce 17.99

### Blackened Creole Chicken

Pan-seared boneless breast, with crawfish and andouille cream sauce over steamed rice or fettuccine noodles, (no potato) 18.99

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## Desserts

### Dessert of The Day

Inquire as to current selection - Market

### Crème Brulee

The classic baked custard, topped with caramelized sugar 7.99

### New Orleans Bread Pudding

A classic topped with chantilly cream sauce 6.99

### Banana Caramel Xango

Fried pastry stuffed with banana-caramel cheesecake, dusted with cinnamon sugar and raspberry coulie 7.99

### Key Lime Pie

Made with fresh squeezed Florida Key limes, graham crusted 5.99

### Ice Cream

Rich, velvety vanilla ice cream - 3.99  
with chocolate, strawberry or caramel topping - 4.99

### Chocolate Lush Pie

Our delicious combination of chocolate filling, velvety cream cheese and whipped cream, layered over a pecan enhanced crust 5.99

### Chocolate Volcano

Homemade brownie, topped with rich vanilla ice cream, chocolate coulie, caramel and pecans 7.99

### New York Cheesecake

Streusel topped and graham crusted - 4.99  
with strawberry or chocolate topping - 5.99

### Raspberry Bread Pudding

Our famous traditional pudding, combined with fresh raspberries 7.99

### Pecan Pie

Homemade, genuine Louisiana pecans, served hot or cold - 4.99 Ala mode - 5.99

## Beverages

### Tea / Coffee

Sweet, Unsweet or Raspberry Tea 1.99

### Soft Drinks

Coke - Diet Coke - Dr. Pepper - Diet Dr. Pepper - Sprite 2.49

### Milk / Juice

12oz. glass (no refills) 2.49

### Wine, Beer & Cocktails Available



Drink Specials

**The Docks Lakeside Dining & Cocktails**  
Available 7 Days a Week  
Weather Permitting

Live Entertainment

Fridays & Saturdays

9:00 pm - 1:00 am

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