

Appetizers

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

Shrimp Cocktail

Large peeled gulf shrimp, with cocktail sauce 9.99

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

Seafood Stuffed Mushrooms

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

Lagniappe For Two

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

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

Alligator

Tailmeat, choice of blackened or batter-fried 8.99

Natchitoches Mini Meat Pies

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

Cajun Boudin

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

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 products. If you suffer from chronic illness of the liver, stomach, blood, or other immune disorders, you should eat these products only fully cooked.

Gumbos, Soups and Salads

Soup of the Day

Cup 4.99 Bowl 8.99

Crawfish Etouffée

Cup 5.99 Bowl 9.99

Seafood Gumbo

Cup 6.99 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

Asparagus

4.99 - Sub for Potato 3.99

Broccoli

3.99 - Sub for Potato 2.99

Mushrooms

Fried or sautéed 4.99

Stuffed Potato

Twice-baked 3.99

Baked Potato

3.99

French Fries

2.49

Hushpuppies (6)

3.99

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

Entrées Served with Choice of:
Soup or Salad and Potato or Vegetable (except where noted)
Potato and Vegetable with Entrée - Add 2.99
Soup and Salad with Entrée - Add 3.99

Local Favorites

Bourbon Street

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

Tilapia Supreme

Baked fillet, topped with lump crabmeat, shrimp, mushrooms, capers and hollandaise sauce 21.99

Acadian

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

Tilapia Mornay

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

Stuffed Cajun Catfish

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

Crab & Shrimp Oscar

Stuffed shrimp on an English muffin, crowned with lump crabmeat, crumbled bacon, and choice of hollandaise or béarnaise sauce, choice of broccoli or asparagus 24.99

Seafood Crepes

Two baked crepes, stuffed with seafood stuffing, topped with mushrooms, capers, and hollandaise sauce 18.99

Black Bayou Shrimp

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

Garlic Shrimp

Sauté Shrimp with a garlic cream sauce, served with puff pastry 21.99

Flounder En Papillote

Fillet, covered with seasoned julienne vegetables and lump crabmeat, baked and served in parchment paper 23.99

Pasta / Chicken / Pork

Seafood Primavera

Medley of shrimp, lump crabmeat, crawfish tails, and seasonal vegetables Sautéed with cream sauce and served over linguini pasta (no potato) 22.99

Fettuccine Alfredo

Fettuccine noodles tossed in Alfredo sauce, served with garlic toast 14.99
Add grilled chicken - 3.99 Add sautéed shrimp - 4.99

Vegetarian Pasta

Sautéed seasonal vegetables and fresh herbs tossed with linguini, portabella mushrooms, white wine, virgin olive oil and Parmesan cheese, topped with grilled asparagus and zucchini 18.99

Pancetta Stuffed Chicken

Boneless 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, served over steamed rice or fettuccine noodles (no potato) 18.99

Grilled Chicken Marsala

Grilled boneless breast, topped with our Marsala and Portabella mushroom sauce 18.99

Grilled Center Cut Pork Chop

Frenched chop, marinated in Cajun seasonings, served with a brandy reduction sauce 19.99

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

Entrées Served with Choice of:
Soup or Salad and Potato or Vegetable (except where noted)
Potato and Vegetable with Entrée - Add 2.99
Soup and Salad with Entrée - Add 3.99

Fish / Shellfish

Catch of The Day

Inquire as to current selection - Market

Coho Salmon

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

Sesame Ahi Tuna

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

Tilapia Fillets

Grilled or blackened, served with lemon-butter 17.99

Fried Catfish

Stripped fillets lightly battered in Cajun seasonings, served with hushpuppies Reg. (8 oz) - 16.99 Large (12 oz) - 18.99

Catfish Fillets

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

Fried Gulf Shrimp

Louisiana gulf shrimp, butterflied, battered and fried golden brown Reg. (8) - 18.99 Large (12) - 20.99

Grilled Gulf Shrimp

Large Louisiana gulf shrimp, Cajun seasoned 20.99

Boiled Gulf Shrimp

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

Stuffed Shrimp

Large gulf shrimp (5), stuffed with Rosetta's seafood stuffing, lightly battered and fried 20.99

Louisiana Gulf Oysters

Battered in Cajun seasoned flour and fried golden brown 20.99

Fried Crawfish Tails

Large portion of battered-fried tender tails 18.99

Crawfish Etouffée

Our award winning Louisiana specialty, served over rice, with vegetable of the day (no potato) 16.99

Crawfish Combo

Bowl of étouffée with large portion of fried tails 19.99

Stuffed Crab

Two shells, filled with Rosetta's seafood stuffing, lightly battered and fried 18.99

Broiled Lobster

Twin 6oz. tails, lightly seasoned and broiled, served with lemon-butter 44.99

Fried Seafood Combo

Choice of two of the following: catfish, shrimp, oysters, crawfish tails or stuffed crab; served with hushpuppies 22.99

Cajun Platter

A combination of Louisiana favorites: blackened shrimp, fried alligator, crawfish tails and crawfish étouffée 23.99

Seafood Platter

Your choice of broiled or fried: catfish, shrimp, alligator, oysters, stuffed crab and hushpuppies 24.99

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Entrées Served with Choice of:
Soup or Salad and Potato or Vegetable (except where noted)
Potato and Vegetable with Entrée - Add 2.99
Soup and Salad with Entrée - Add 3.99

Premium Black Angus Beef

Please Order Accordingly
RARE.....Red, Warm Center
MEDIUM RARE.....Red, Hot Center
MEDIUM.....Pink, Hot Center
MEDIUM WELL.....Slight to no pink, still juicy
WELL.....Cooked Through (not responsible for size or texture)

Add the Following to Any Entrée:

Gulf Shrimp: Five Blackened, Grilled or Fried 6.99

Lobster Tail: Broiled 6 oz. 19.99

Marsala Portabella Mushroom Sauce 3.99

Sautéed Mushrooms 2.99

Blacken Any Steak 1.99

Prime Rib

(Friday and Saturday Only) Seasoned and slow roasted to perfection
Eve 10oz. - 25.99 Adam 14oz. - 28.99

Ribeye (Center-cut)

9oz. - 23.99 12oz. - 26.99

New York Strip

12oz. - 26.99 16oz. - 29.99

Filet Mignon

Bacon wrapped, 7oz. - 27.99 9oz. - 30.99

Steak Marsala

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

Blackened Steak Tips

Choice steak 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

Steak Oscar

Filet Mignon (7 oz.), on an English muffin, crowned with lump crabmeat, topped with your choice of hollandaise or béarnaise sauce, choice of broccoli or asparagus 32.99

Steak & Lobster

Filet Mignon (7 oz.) and lobster tail (6 oz.) 44.99

Chateaubriand For Two

Filet Mignon (16 oz. center-cut), served with sautéed mushrooms, and choice of broccoli or asparagus, choice of hollandaise or béarnaise sauce 67.99

Desserts

Dessert of The Day

Inquire as to current selection - Market

Chocolate Lush Pie

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

Crème Brulee

The classic baked custard, topped with caramelized sugar 7.99

Chocolate Volcano

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

New Orleans Bread Pudding

A classic topped with chantilly cream sauce 6.99

Raspberry Bread Pudding

Our famous traditional pudding, combined with fresh raspberries 7.99

Banana Caramel Xango

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

New York Cheesecake

New York style, streusel topped and graham crusted 4.99 with strawberry or chocolate topping 5.99

Key Lime Pie

Made with fresh squeezed Florida Key limes, graham crusted 5.99

Pecan Pie

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

Ice Cream

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

For your convenience, a complete list of our desserts is also included in our wine list, available at your table

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

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 sautéed shrimp - 3.99*

Fried Chicken Tenders

Boneless tenders and fries 7.99

Hamburger

Choice of trimmings and fries 6.99 Add Cheese - .49

Salad Bar

Variety of homemade salads, fruits and vegetables 6.99

Open 7 Days

Gift Cards Available

Monday through Thursday: 4:30 p.m. till 9:30 p.m.

Friday and Saturday: 4:30 p.m. till 10:00 p.m.

Sunday: 11:00 a.m. till 9:00 p.m.

Sunday Lunch Buffet: 11:00 a.m. till 2:00 p.m.

Banquet Facilities Available Wedding Receptions Rehearsal Dinners

Private group luncheons of 50 people or more

Reservations and "Take-Out Orders" - call 318-357-1220

Other contacts:

Web site: www.marinersrestaurant.com

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