

ÉTOUFFÉE

SERVED WITH ONE SIDE

HALF & HALF CRAWFISH ÉTOUFFÉE 22.00

1/2 Crawfish Étouffée and
1/2 Fried Crawfish OR 1/2 Fried Catfish

HALF & HALF SHRIMP ÉTOUFFÉE 21.00

1/2 Shrimp Étouffée and
1/2 Fried Shrimp OR 1/2 Fried Catfish

SHRIMP ÉTOUFFÉE 19.00

OLD-FASHIONED SHRIMP ÉTOUFFÉE 21.00

CRAWFISH ÉTOUFFÉE 20.00

OLD-FASHIONED CRAWFISH ÉTOUFFÉE 22.00

CHICKEN

SERVED WITH TWO SIDES

CAJUN ITALIAN CHICKEN BREAST* 18.00

CAJUN FRIED CHICKEN STRIPS 15.00

CAJUN BROILED CHICKEN BREAST* 22.00

Add Lobster Bisque Topping 4.00

CAJUN PASTAS

SERVED WITH TWO SIDES

CRAWFISH FETTUCCHINE 26.00

SHRIMP FETTUCCHINE 26.00

SEAFOOD FETTUCCHINE 27.00

CHICKEN FETTUCCHINE 22.00

PO BOYS & BURGERS

PO BOYS COME FULLY DRESSED AND SERVED WITH FRENCH FRIES

Upgrade to Fried Onion Rings 1.00

PO BOY 12.00

Oyster, Shrimp, Catfish, or Crawfish

PAT'S HAMBURGER STEAK BURGER 12.00

BEVERAGES

TEA 2.50

Iced or Hot

COFFEE 2.50

HOT CHOCOLATE 2.50

SOFT DRINKS 2.50

MILK 2.50

BOTTLED WATER 2.50

SIDES

SALAD • POTATO SALAD • BAKED POTATO • FRENCH FRIES • GREEN BEANS

MIXED VEGETABLES • GRILLED ASPARAGUS • CREAM CORN • FRIED ONION RINGS

UPGRADE TO STUFFED POTATO 1.50 • UPGRADE TO SWEET POTATO CASSEROLE 2.00

DOES NOT APPLY TO PO BOYS OR BURGERS

Food Allergy Notice: Please inform your server of any food allergies you have prior to placing your order.

Raw Shellfish Notice: There may be a risk associated with consuming raw shellfish as in the case of raw protein products. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.

In an effort to preserve the authenticity of our Cajun cuisine, we do use seasoning generously. If you are sensitive to spice, please advise your server. For those customers who prefer more spice in their food, we have provided a can of our very own seasoning on your table.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE

* Gluten-Free Items

PAT'S *of* HENDERSON

LOUISIANA'S FLAVOR

SEAFOOD • STEAKS

APPETIZERS

FRESH BREAD SERVED UPON REQUEST

CHAR GRILLED OYSTERS *Market Price*
One Dozen

OYSTERS ON THE HALF SHELL* *Market Price*
One Dozen

FRIED BITE-SIZED CATFISH 14.00

FRIED OR BROILED CRAB CLAWS 16.00

FRIED GULF SHRIMP 15.50

SHRIMP COCKTAIL* 9.75

ONE DOZEN HUSH PUPPIES 6.00

CRAB CAKE
Broiled or Fried
(1) 11.00 • (2) 19.50

FRIED ALLIGATOR 18.00

CRAB BOULETTES (4) 10.00
Broiled or Fried

STUFFED MUSHROOMS 14.00
Broiled or Fried

FRIED ONION RINGS 7.75

SPICY BOUDIN BITES (4) 6.00
Fried or Regular

COMBINATION PLATTER 24.00
Includes Crab Claws, Bite-Sized Catfish,
Alligator, and Stuffed Mushrooms

CUP OF LOBSTER BISQUE (8OZ) 10.50

CUP OF CRAWFISH BISQUE 9.50
Prepared with a Roux Base

APPETIZER GUMBOS

SERVED BY THE CUP

CRAWFISH GUMBO 8.50

CRAB GUMBO 9.00

SEAFOOD GUMBO 9.00
Add Oysters 2.00

SHRIMP GUMBO 8.50

SHRIMP & OYSTER GUMBO 9.00

SHRIMP & OKRA GUMBO 8.50

CHICKEN & SAUSAGE GUMBO 9.00

SALADS

Salad Dressings: Ranch, Italian, Lite Italian, Balsamic Vinaigrette, Honey Mustard, Blue Cheese,
French, Oil and Vinegar, Thousand Island, Caesar

GRILLED CHICKEN SALAD* 15.50

SEAFOOD SALAD* 20.00

GRILLED SEAFOOD SALAD* 20.00

CRAWFISH SALAD* 17.00

CAESAR SALAD* 9.95

SHRIMP SALAD 15.50
Chilled*, Grilled*, or Fried

WEDGE SALAD* 9.95

GUMBO

SERVED WITH ONE SIDE

CRAWFISH GUMBO
(M) 12.00 • (L) 16.00

CRAB GUMBO
(M) 12.50 • (L) 16.50

SEAFOOD GUMBO
(M) 12.50 • (L) 16.50
Add Oysters 2.00

CHICKEN & SAUSAGE GUMBO
(M) 12.00 • (L) 16.00

SHRIMP GUMBO
(M) 11.75 • (L) 15.00

SHRIMP & OYSTER
(M) 12.50 • (L) 16.50

SHRIMP & OKRA
(M) 11.75 • (L) 15.00

CRAWFISH BISQUE 18.25
Prepared with a Roux Base

* Gluten-Free Items

SEAFOOD SPECIALTIES

SERVED WITH TWO SIDES

SEAFOOD PLATTER 27.00

Cup of Crawfish Gumbo, Fried Shrimp, Oysters, Catfish, Stuffed Shrimp, Stuffed Crab, and Frog Leg

SHRIMP DINNER 27.25

Gumbo, Étouffée Over Rice, Stuffed Shrimp, Boulette, Stuffed Bell Pepper, and Fried Shrimp

ONE DOZEN SHRIMP 23.00

Fried, Broiled*, or Grilled*

HALF-DOZEN SHRIMP 18.50

Fried, Broiled*, or Grilled*

STUFFED SHRIMP 20.50

BOILED SHRIMP* 23.00

CRAWFISH DINNER 28.25

Fried Crawfish, Crawfish Tart, Bisque, Étouffée Over Rice, Boulette, and Stuffed Bell Pepper

FRIED CRAWFISH 20.25

CRAWFISH STEW 18.00

SCALLOPS 22.00

Broiled* or Fried

LOBSTER BISQUE (16OZ) 21.00

CRAB DINNER 31.00

Crab Boulette, Gumbo, Étouffée Over Rice, Stuffed Crab, Fried Crab Cake, and Stuffed Bell Pepper

CRAB MEAT AU GRATIN 27.00

CRAB CLAWS 20.00

Broiled or Fried

CRAB CAKES (2) 24.00

Broiled or Fried

Add Lobster Bisque Topping 4.00

STUFFED CRABS (2) 20.00

CRAB BOULETTES (8) 22.25

Broiled or Fried

CATFISH COURTBOUILLON 20.00

Prepared with a Tomato Base

HALF & HALF CATFISH COURTBOUILLON 21.00

1/2 Catfish Courtbouillon and 1/2 Fried Catfish

Prepared with a Tomato Base

FRIED OYSTERS 21.00

FRIED ALLIGATOR 20.25

FRIED FROG LEGS 20.25

FISH SPECIALTIES

SERVED WITH TWO SIDES

FRIED CATFISH 20.00

STUFFED CATFISH
(1 Filet) 25.00 • (2 Filets) 32.00

BROILED CATFISH*
(1 Filet) 22.00 • (2 Filets) 27.00

STUFFED RED SNAPPER

A Favorite of Our Regulars Here
(1 Filet) 25.00 • (2 Filets) 32.00

BROILED RED SNAPPER*

(1 Filet) 22.00 • (2 Filets) 27.00

BROILED YELLOWFIN TUNA*

(1 Filet) 22.00 • (2 Filets) 27.00

BROILED FLOUNDER* 24.00

Bone-In

STUFFED FLOUNDER 26.00

Bone-In

BROILED SALMON*

(1 Filet) 22.00 • (2 Filets) 27.00

ADD A TOPPING 9.00

Crawfish Étouffée • Crab Étouffée • Shrimp Étouffée • Sautéed Crab Meat

STEAKS

SERVED WITH TWO SIDES

Add a Cup of Sautéed Mushrooms 6.00 • Upgrade to a Wedge Salad 4.00 • Add 5 Fried or Broiled Shrimp 10.00

FILET MIGNON* (8OZ) 30.00

RIBEYE STEAK*

(10oz) 28.00 • (16oz) 36.00

HAMBURGER STEAK* 22.00

Ground Chuck Served with House Gravy

T-BONE* (16OZ) 30.00



WE PROUDLY SERVE
1855 Black Angus Beef

Only the very best Upper 2/3 Choice beef qualifies as 1855 Black Angus, ensuring ideal marbling for the most flavorful and juicy beef.

* Gluten-Free Items