**APPETIZERS**

- **Chef’s Signature Crab Cake**
  Pan-Seared
  (1) $15 • (2) $28
- **Fried Alligator** $18
- **Fried Onion Rings** $8
- **Spicy Boudin Bites** (6) $12
  Fried or Regular
- **Stuffed Mushrooms** (8) $15
  Fried or Broiled
- **Fried Oysters** (6) $15
- **Spinach Artichoke Dip** $14
- **Spinach Artichoke Crab Dip** $21
- **Pat’s Bayou Platter** $25
  Includes Stuffed Mushrooms, Bite-Sized Catfish, Boudin Bites, and Fried Shrimp

**FRESH BREAD SERVED UPON REQUEST**

- **Fried or Broiled Crab Claws** $21
- **Chilled Shrimp Cocktail** $12
- **One Dozen Hush Puppies** $6
- **Fried Alligator** $18
- **Fried Onion Rings** $8
- **Spicy Boudin Bites** (6) $12
  Fried or Regular
- **Stuffed Mushrooms** (8) $15
  Fried or Broiled
- **Fried Oysters** (6) $15
- **Chef’s Signature Crab Cake**
  Pan-Seared
  (1) $15 • (2) $28
- **Fried Bite-Sized Catfish** $15
- **Fried or Broiled Crab Claws** $21
- **Chilled Shrimp Cocktail** $12
- **One Dozen Hush Puppies** $6
- **Fried Alligator** $18
- **Fried Onion Rings** $8
- **Spicy Boudin Bites** (6) $12
  Fried or Regular
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**DINNER/SIDE SALADS**

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

- **WEDGE SALAD** $10
  **SEAFOOD SALAD** $22
- **Grilled Seafood Salad** $22
  **Shrimp Salad** $16
  Chilled*, Grilled*, or Fried
- **Grilled Chicken Salad** $14
  **Caesar Salad** $10
  Add Fried Crawfish 6

**AWARD-WINNING GUMBO & BISQUE**

- **Shrimp & Okra Gumbo** (Cup) $9 • (Bowl) $16
- **Crawfish Bisque** Prepared with a Roux Base
  (Cup) $9 • (Bowl) $18
- **Seafood Gumbo**
  Crawfish, Crab, and Shrimp
  (Cup) $10 • (Bowl) $19
  Add Oysters 2
- **Chicken & Sausage Gumbo**
  (Cup) $8 • (Bowl) $16
- **Lobster Bisque** (Cup) $12 • (Bowl) $24
- **Shrimp Gumbo** (Cup) $8 • (Bowl) $16
- **Crawfish Gumbo** (Cup) $8 • (Bowl) $16

**SEAFOOD SPECIALTIES**

- **Pat’s Famous**
  **Fried Seafood Platter** $37
  Fried Shrimp, Oysters, Catfish, Stuffed Crab, Served with a Cup of Gumbo
- **Chef’s Signature Crab Cakes** (2) $34
  Pan-Seared
- **Fried Crawfish** $22
- **1/2 Fried Shrimp 1/2 Fried Fish** $21
- **Crab Claws** $28
  Broiled or Fried
- **Stuffed Crabs** (2) $22
- **Fried Oysters** (8) $23
- **Fried Alligator** $24
- **Fried Catfish** $23
- **Crab au Gratin** $29
- **Stuffed Shrimp** $24
- **Crawfish Dinner** $29
  Fried Crawfish, Crawfish Tart, Etouffee Over Rice, Stuffed Bell Pepper, Served with a Cup of Bisque. Choice of One Side.
- **Shrimp Dinner** $28
  Fried Shrimp, Etouffee Over Rice, Stuffed Shrimp, Stuffed Bell Pepper, Served with a Cup of Gumbo. Choice of One Side.
- **Fried Shrimp 21**
  • Local Favorite •

**FISH SPECIALTIES**

- **Broiled Flounder** $27
  Whole Flounder Cooked in Our Seasoned Butter Sauce (Bone-In)
- **Stuffed Flounder** $35
  Whole Flounder Stuffed with Pat’s Famous Stuffing (Bone-In)
- **Broiled Red Snapper** $26
  One Filet Cooked in Our Seasoned Butter Sauce
- **Stuffed Red Snapper** $34
  One Filet Stuffed with Pat’s Famous Stuffing
  • Voted Best Seafood in SWLA •
  • Local Favorite •
- **Stuffed Catfish** $27
  One Filet Stuffed with Pat’s Famous Stuffing
- **Broiled Catfish** $23
  One Filet Cooked in Our Seasoned Butter Sauce
- **Grilled Salmon** $23
  One Filet of Alaskan Sockeye

* Gluten-Free Items
WE PROUDLY SERVE 1855 Black Angus Beef

Only the very best U.S. Choice beef qualifies as 1855 Black Angus, ensuring ideal marbling for the most flavorful and juicy beef.

ÉTOUFFÉE

SERVED WITH ONE SIDE

PAT’S FAMILY RECIPE
CRAWFISH ÉTOUFFÉE 22

HALF & HALF
CRAWFISH ÉTOUFFÉE 24
1/2 Crawfish Étouffée and 1/2 Fried Crawfish OR 1/2 Fried Catfish

HALF & HALF
SHRIMP ÉTOUFFÉE 24
1/2 Shrimp Étouffée and 1/2 Fried Shrimp OR 1/2 Fried Catfish

CHICKEN

SERVED WITH TWO SIDES

CAJUN FRIED CHICKEN STRIPS 17

CAJUN PAN-SEARED AIRLINE CHICKEN BREAST* 24
Add Lobster Bisque Topping 4

CAJUN PASTAS

SERVED WITH TWO SIDES

CRAWFISH, SHRIMP, CHICKEN, OR SEAFOOD (SHRIMP, CRAWFISH, AND CRAB) 26
Served on a bed of Fettuccine with Our Famous Sauce and Covered in Cheese

• LOCAL FAVORITE •

SIDES

SALAD • POTATO SALAD • BAKED POTATO • BAKED SWEET POTATO • FRENCH FRIES
GREEN BEANS • GRILLED ASPARAGUS • CREAM CORN • FRIED ONION RINGS
STUFFED POTATO 2 • SWEET POTATO CASSEROLE 2

BEVERAGES

TEA 3
Iced or Hot

COFFEE 3

SOFT DRINKS 3
Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper,
Bud’s Root Beer, and Lemonade

MILK 3

SAN PELLEGRINO SPARKLING WATER 6

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.

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.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE

* Gluten-Free Items