

LUNCHEON SPECIALS

MONDAY - FRIDAY | 11:00AM - 2:00PM

FRESH BREAD SERVED UPON REQUEST | ADDITIONAL LOAF OF FRESH BREAD 2
REPLACE YOUR HOUSE SIDE SALAD WITH A CAESAR OR WEDGE SALAD 5

WE PROUDLY SERVE

Louisiana
Crawfish & Catfish

Gulf
Shrimp & Oysters

SALADS

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

SEAFOOD SALAD 18
Chilled* or Grilled*

SHRIMP SALAD 14
Chilled*, Grilled*, or Fried

GRILLED CHICKEN SALAD 14

POBOYS

SERVED WITH FRIES OR ONION RINGS | ADD FRUIT CUP 2.25

★ ★ ★

CHEF DANIEL'S
STEAK BITE POBOY 20

Ribeye and Filet Mignon Hand-Cut into Small Pieces and Slow-Cooked with Grilled Onions, Mozzarella Cheese and Mustard Aioli. Served with Homemade Au Jus.

SHRIMP POBOY 16

OYSTER POBOY 22

CATFISH POBOY 16

CHICKEN CUTLET POBOY 16

CUP OF CHICKEN & SAUSAGE
GUMBO AND HALF SHRIMP
OR CATFISH POBOY 18

CUP OF CHICKEN & SAUSAGE
GUMBO AND HALF OYSTER
POBOY 20

SANDWICHES & BURGERS

SERVED WITH FRIES OR ONION RINGS

★ ★ ★

CHEF MENOLA'S CHICKEN
SALAD SANDWICH 15

Served on a Croissant

COWBOY BURGER 19

Fired Onion Ring, Bacon, Cheese,
and BBQ Sauce

OLD-FASHIONED
CHEESEBURGER 14

OLD-FASHIONED
HAMBURGER 13

AWARD-WINNING GUMBO & BISQUE

SERVED WITH A SIDE HOUSE SALAD OR POTATO SALAD | ADD OYSTER 2.25

CRAWFISH BISQUE 16
Prepared with a Roux Base

SEAFOOD GUMBO 15
Crawfish, Crab, and Shrimp

CRAWFISH GUMBO 15

CHICKEN & SAUSAGE
GUMBO 14

SHRIMP GUMBO 14

SHRIMP & OKRA GUMBO 15

SEAFOOD SPECIALTIES

SERVED WITH A SIDE HOUSE SALAD AND ONE SIDE

LUNCH FRIED
SEAFOOD PLATTER 27
Oyster, Shrimp, Catfish, and Stuffed
Shrimp

FRIED CATFISH FILET 20

FRIED BITE-SIZED CATFISH 20

FRIED SHRIMP 21

FRIED ALLIGATOR 22

STUFFED SHRIMP 20

STUFFED CRAB 19

STUFFED BELL PEPPER 18

CRAB CAKE 21

GRILLED SHRIMP 21

BROILED CATFISH STRIPS 19

BROILED STUFFED CATFISH 23

BROILED SNAPPER STRIPS 19

BROILED STUFFED SNAPPER 23

FRIED OYSTERS 23

PAT'S of HENDERSON

— LOUISIANA'S FLAVOR —

ÉTOUFFÉE

SERVED WITH A SIDE HOUSE SALAD

OLD-FASHIONED
SHRIMP ÉTOUFFÉE 17

BAKED POTATO TOPPED
WITH SHRIMP ÉTOUFFÉE 17

OLD-FASHIONED
CRAWFISH ÉTOUFFÉE 18

BAKED POTATO TOPPED
WITH CRAWFISH ÉTOUFFÉE 18

PICK ANY TWO

SERVED WITH A SIDE HOUSE SALAD AND ONE SIDE

CHOOSE YOUR COMBINATION 22

Stuffed Shrimp

Fried Gulf Oyster

Fried Louisiana Catfish

Fried Gulf Shrimp

CAJUN PASTAS

SERVED WITH A SIDE HOUSE SALAD

CHICKEN FETTUCCINE 17

SHRIMP FETTUCCINE 17

CRAWFISH FETTUCCINE 19

SEAFOOD FETTUCCINE 19
Shrimp, Crawfish, and Crab

CHICKEN & STEAK

SERVED WITH A SIDE HOUSE SALAD

CAJUN FRIED CHICKEN CUTLET 20
Two Cutlets Served on top of Garlic Mashed Potatoes
and Scratch Cream Gravy

CAJUN FRIED
CHICKEN STRIPS 17
Served with One Additional Side

HAMBURGER STEAK* 20
Served with One Additional Side

SIDES

STUFFED POTATO 3 • SWEET POTATO CASSEROLE 3

POTATO SALAD • BAKED POTATO • BAKED SWEET POTATO • FRENCH FRIES
GREEN BEANS • GRILLED ASPARAGUS • GARLIC MASHED POTATOES
FRIED ONION RINGS • CREAM CORN

BEVERAGES

TEA 2.50
Iced or Hot

COFFEE 2.50
Served in a Take-Home Souvenir
Pat's of Henderson Mug 14

SOFT DRINKS 2.50
Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper,
Barq's Root Beer, and Lemonade

SAN PELLEGRINO
SPARKLING WATER 6

ACQUA PANNA NATURAL
SPRING WATER 6

MILK 3

HOT CHOCOLATE 3
Served in a Take-Home Souvenir
Pat's of Henderson Mug 14

ORANGE JUICE 3.5

JOIN THE **PAT'S FAMILY** FOR UPDATES AND SPECIALS

Receive a complimentary dessert for birthdays and anniversaries!

ASK YOUR SERVER HOW TO JOIN

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

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.