

REGATTA

LA SEAFOOD & STEAKHOUSE

APPETIZERS

CRAB CAKE MERMENTAU	\$10.49
Two crab cakes, seasoned and sautéed, served with a remoulade sauce.	
SMOKED FISH DIP	\$7.99
We take white fish filets, smoke them, add cream cheese and herbs, and voila smoked fish dip. Served with fried tortilla chips.	
ALLIGATOR SAUSAGE A LA ROBERTS COVE	\$9.99
Local alligators made the ultimate sacrifice to produce this wonderful sausage which we grill and serve with sauerkraut and Creole mustard.	
BROCCOLI, CHEESE AND BACON BOULETS	\$6.99
Breaded and fried to create creamy goodness. Served with honey mustard for dipping.	
KUBUKI SHRIMP - KICK A** SHRIMP	\$9.49
Large shrimp wrapped in won tons, fried to a golden brown then covered with a sweet/ spicy style sauce.	
ALLIGATOR BITES	\$9.99
Alligator meat lightly battered and fried.	
CHARBROILED OYSTERS	\$19.99 / \$9.99
Topped in our garlic parmesan butter sauce. Whole or half dozen.	

BLACKENED AHI TUNA WITH SOY GINGER SAUCE ..	\$11.49
Blackened Ahi tuna served rare and cold with soy ginger dipping sauce.	
FRIED FISH BITES	\$8.49
Fish nuggets lightly dusted with corn flour and fried to a golden brown. Served with tartar sauce.	
BBQ SHRIMP APPETIZER	\$9.99
Shrimp sautéed in butter, herbs and spices to produce a creamy sauce which goes well with our homemade baguette croutons.	
WAFFLE CHEESE FRIES	\$9.99
A mound of waffle fries topped with Monterey jack cheese, cheddar cheese and bacon bits. Served with our ranch dressing for dipping.	
CAJUN BAIT	\$9.49
The perfect way to "catch" a Cajun, combine their two favorite things, shrimp and crawfish.	
CRAWFISH CORNBREAD	\$11.99
Crawfish tails baked in savory cornbread and smothered with etouffee. C'est Manifique!	

ENTREES

Entrees are served with a side salad (with your choice of house made dressing) and one additional side item.

GRILLED CHICKEN BREAST	\$11.49
Split, seasoned, and grilled 8 oz chicken breast.	
BON TEMPS CHICKEN	\$16.99
An 8 oz chicken breast grilled and topped with sautéed mushrooms drizzled with honey mustard dressing, then smothered with cheddar/jack cheeses. Broiled to perfection.	
BBQ QUAIL	\$21.99
(2) 4 oz quails seasoned grilled and basted with savory bbq sauce.	
 CRISPY DUCK WITH CANE SYRUP	\$21.99
Lake Arthur is known for its great Duck and Goose flyway, here is a wonderful duck recipe from our area to yours. 1/2 duck cooked till it's crispy and finished with a cane syrup glaze.	
CRAB CAKE MERMENTAU	\$20.49
Three crab cakes, seasoned and sautéed, served with a remoulade sauce.	
STUFFED CRABS (3)	\$19.49
Stuffed crabs made with blue point crab meat, broiled to perfection.	
SOFT SHELLLED CRABS (2)	\$23.99
Get them fried, sautéed in our garlic parmesan butter sauce, or one of each.	
BLACKENED AHI TUNA WITH SOY GINGER SAUCE ..	\$24.49
Blackened Ahi tuna served rare and cold with soy ginger dipping sauce.	
GRILLED SALMON WITH DILL (8 oz)	\$24.99
 FLOUNDER A LA CHENIERE DU FOND	\$25.49
Filet of flounder stuffed with our special crab meat stuffing then broiled and topped with our Vermouth Sauce.	
CRAWFISH ETOUFFEE	\$17.99
Louisiana crawfish tails smothered in a trinity of vegetables to make a rich sauce, served over rice.	
FISH PONT BREAUX	\$17.49
Fried fish filet smothered in crawfish etouffee, served with a side of rice in case there is leftover sauce.	
BBQ SHRIMP (see appetizer for description)	\$16.99
FISH ENTREE (grilled or fried) (2 filets)	\$16.49
SHRIMP ENTREE (grilled or fried)	\$17.99
OYSTER ENTREE (fried)	\$17.99
HALF & HALF ENTREE (Pick your two favorites)	\$20.49
SEAFOOD PLATTER	\$26.99
Un petite de toute (a little bit of everything) seafood. Fried fish, shrimp and oysters; a sautéed crab cake, a broiled stuffed crab, and a cup of shrimp and okra gumbo.	

STEAKS

HAMBURGER STEAK 10 oz (with grilled onions)	\$13.99
RIB EYE 14 oz	\$23.99
FILET 8 oz	\$29.99

<i>Add A Topping to Any Steak</i>	
<i>Top with red wine mushrooms or grilled onions</i>	\$2.50
<i>Top with crawfish etouffee or crabmeat</i>	\$5.99
<i>Also, if you want to add a seafood item to your steak entree we can get you a price.</i>	

PRIME RIB: TRADITIONAL OR CAJUN STYLE

A whole Rib eye loin cooked for a minimum of six (6) hours to produce a tender, mouthwatering way to eat steak. Have a slice right off the loin or seasoned and seared for our Cajun Style sensation.

16 oz	\$25.99
12 oz	\$22.25
8 oz	\$19.25

FROM THE BOIL ROOM

Each comes with boiled corn and potatoes

BOILED SHRIMP (1 lb Order)	Market
BOILED CRABS (when available) (Whole or Half Dozen)	Market
BOILED CRAWFISH IN SEASON (1 or 5 lb Order)	Market
BOILED DUNGENESS CRAB (with side and salad)	Market
Boiled, then marinated in our secret ingredients.	

PASTA

Pasta entrees are served with a side salad and your choice of our homemade dressings.

GRILLED CHICKEN AND SHRIMP PASTA	\$15.25
Shrimp & chicken grilled to perfection and served over fettuccine with a velvety cream sauce.	
DUCK & SAUSAGE PASTA	\$17.49
Fettuccine with velvet cream sauce and roasted duck & smoked sausage.	

Special request, substitutions, and extras (if/when possible) may incur an upcharge. Inquire with your server.

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SOUP AND SALAD

DUCK AND SAUSAGE GUMBO Cup \$6.95/Bowl \$13.95
Our "Hunting Camp" style gumbo. Dark, rich and hot with pulled duck meat and smoked sausage.

SHRIMP AND OKRA GUMBO Cup \$6.95/Bowl \$13.95
A dark roux based gumbo with Louisiana's own shrimp and okra.

GARDEN SALAD (Large) \$6.95

Top your salad with one of these items:

Chicken 8 oz (grilled or fried) \$8.00

Shrimp (grilled or fried) \$7.50

Albacore Tuna Steak 4 oz (grilled) \$6.00

Grilled Salmon 8 oz filet \$12.99

Blackened Ahi Tuna 8 oz steak \$11.50

 **GALLEY SALAD** \$12.49
Shrimp and crab meat sit atop fresh mixed greens.

BLUE CHEESE WEDGE SALAD \$10.49
If you are a fan of Blue Cheese, this is the one for you. Our homemade spicy blue cheese dressing is poured over a wedge of iceberg lettuce and garnished with tomato and bacon bits for a simple yet outstanding salad.

****All of our salad dressings are homemade and crafted daily.****

*Spicy Blue Cheese • 1000 Island • Regatta Italian
Cranberry Vinaigrette • Honey Mustard • Ranch*

LUNCH

Lunch sized portions served between 11am and 3pm

All lunch size entrees are served with one side, side salad and your choice of dressing.

GRILLED OR FRIED FISH (1 filet) \$9.25

CRAWFISH ETOUFFEE \$9.49

BBQ SHRIMP (see appetizers for description) \$9.99

GRILLED OR FRIED SHRIMP \$9.49

CRAB CAKE (2) \$9.99

STUFFED CRAB (2) \$9.49

HAMBURGER STEAK 10 oz (w/grilled onions) \$9.99

CHOICE OF SIDES

\$2.99 Each

MACARONI AND CHEESE **BROCCOLI FLORETS**

CORN MAQUE CHOUX **CORNBREAD DRESSING**

BAKED POTATO **RED WINE MUSHROOMS**

 **CORN GRITS** **GRILLED ASPARAGUS**

Waffle Fries **BOILED MUSHROOMS**

SWEET POTATO FRIES **BOILED SAUSAGE**

SIDE SALAD **ONION RINGS**

SMOTHERED CABBAGE **POTATO SALAD**

CREAMED SPINACH

Caution:
There may be small bones or shells in some seafood or shellfish. Certain individuals may be allergic to specific types of food, or ingredients used in food items. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering. *There may be a risk associated with consuming raw shellfish as is the case with other 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.*

PO BOYS

*All po boys come dressed with Mayo, lettuce and tomato.
Served with side of waffle fries, or sweet potato fries.*

GRAND LAKE SPECIAL \$11.49
Fried oysters and fried or grilled shrimp are served on a French baguette to make up a special seafood treat.

FRIED OYSTER PO BOY \$10.99

FRIED FISH PO BOY \$10.25

FRIED OR GRILLED SHRIMP PO BOY \$10.49

PRIME RIB PO BOY \$10.49
Tender slow cooked prime rib with sauteed onions and aioli.

BURGERS AND SANDWICHES

All burgers are served with waffle fries, or sweet potato fries.

LE VIEUX BURGER (OLE TIME) \$9.49
1/2 lb seasoned ground beef is cooked up, dressed with mayo, mustard, lettuce, pickles, grilled onions and tomato. Topped with American cheese.

 **LAKESIDE BURGER** \$9.49
1/2 lb seasoned ground beef dressed with jalapeno mayo, lettuce, pickle, tomato, grilled onions and jalapeno.

 **CHICKEN SANDWICH** \$8.49
4oz grilled chicken breast on toasted bun dressed with honey mustard or bbq sauce, lettuce, tomato, topped with American cheese.

GRILLED TUNA STEAK SANDWICH \$9.25
Albacore tuna steak served with aioli sauce lettuce and tomato.

CAJUN BAIT ON A BUN \$9.99
Crawfish and shrimp nuggets served on a bun with tartar and lettuce, tomato.

DESSERT

Add a scoop of ice cream or cup of coffee to any dessert for \$1.99

NEW ORLEANS STYLE BREAD PUDDING \$5.99
Traditional style bread pudding with a pecan praline topping and whiskey sauce.

CREME BRULEE \$6.99
A French style custard topped with caramelized sugar and a scoop of ice cream on the side.

 **CRAWFISH MUDHOLE** \$11.99
Dutch chocolate cake topped with chocolate buttercream icing and a scoop of ice cream on the side.

CHEESECAKE \$7.25
We take a basic cheesecake, you put what you want on it... chocolate, strawberry or blueberry.

KEY LIME PIE \$5.99
From the other side of the Gulf of Mexico to ours.

VIEUX MOM'S CARROT CAKE \$6.99
Spice and nut filled carrot cake with cream cheese icing

 SIGNATURE DISHES

Special request, substitutions, and extras (if/when possible) may incur an upcharge. Inquire with your server.