

REGATTA

LA SEAFOOD & STEAKHOUSE

APPETIZERS

CRAB CAKE MERMENTAU Two lump meat crab cakes, seasoned and sautéed, served with a remoulade sauce. <i>(Entree Available)</i>	\$9.99	BLACKENED AHI TUNA WITH GINGER SOY SAUCE Blackened Ahi tuna served rare and cold with ginger soy dipping sauce. <i>(Entree Available)</i>	\$10.99
SMOKED FISH DIP We take white fish filets, smoke them, add cream cheese and herbs, and voila smoked fish dip. Served with our fried tortilla chips.	\$6.49	CATFISH BITES Catfish nuggets lightly dusted with corn flour and fried to a golden brown. Served with tartar sauce.	\$7.99
ALLIGATOR SAUSAGE A LA ROBERTS COVE Local alligators made the ultimate sacrifice to produce this wonderful sausage which we grill and serve with sauerkraut and Creole mustard.	\$9.25	BBQ SHRIMP APPETIZER Shrimp sautéed in butter, herbs and spices to produce a creamy sauce which goes well with our homemade baguette croutons. <i>(Entree Available)</i>	\$9.99
BROCCOLI, CHEESE AND BACON BOULETS Breaded and fried to create creamy goodness. Served with honey mustard for dipping.	\$6.99	WAFFLE CHEESE FRIES Waffle Style French fries mounded with Monterey jack and cheddar cheeses, topped with bacon and served with ranch dressing.	\$8.49
KUBUKI SHRIMP - KICK A** SHRIMP Large shrimp wrapped in won tons, fried to a golden brown then covered with a sweet/ spicy style sauce.	\$9.49	CAJUN BAIT The perfect way to "catch" a Cajun, combine their two favorite things, shrimp and crawfish.	\$8.99
CONCH FRITTERS From the Bahama Islands to Lake Arthur, we take whole Conch Meat mince it up, combine it with seasonings and spices, fry it to a golden brown and serve with remoulade sauce.	\$5.99	CRAWFISH CORNBREAD Crawfish tails baked in savory cornbread and smothered with etouffee. C'est Manifique!	\$11.99
ALLIGATOR BITES Alligator meat lightly battered and fried.	\$9.99		

ENTREES

All entrees are served with a house salad and your choice of our homemade dressings, and one side.

BLACKENED AHI TUNA WITH GINGER SOY SAUCE Blackened Ahi tuna served rare and cold with ginger soy dipping sauce.	\$23.99
STUFFED CRAB ENTREE Stuffed crabs made with blue point crab meat, broiled to perfection.	\$18.99
 CRISPY DUCK WITH CANE SYRUP Lake Arthur is known for its great Duck and Goose flyway, here is a wonderful duck entree from our area to yours. 1/2 duck cooked till it's crispy and finished with a cane syrup glaze.	\$21.25
GRILLED CHICKEN BREAST Split, seasoned, and grilled 8 oz chicken breast.	\$10.99
CRAWFISH ETOUFFEE Louisiana crawfish tails smothered in a trinity of vegetables to make a rich sauce, served over rice.	\$17.49
SHRIMP PLATTER (SERVED GRILLED OR FRIED)	\$17.49
OYSTER PLATTER (FRIED)	\$17.49
CATFISH PLATTER (SERVED GRILLED OR FRIED)	\$15.99
HALF & HALF PLATTER <i>(Pick your two favorites)</i>	\$19.99
SEAFOOD PLATTER UN petite de toute (a little bit of everything) one stop shopping for everything seafood: shrimp, oysters, catfish, crab cake, stuffed crab, and don't forget the cup of shrimp and okra gumbo.	\$25.99
CATFISH PONT BREAUX Fried Catfish filet smothered in crawfish etouffee, served with a side of rice in case there is leftover sauce.	\$16.49
 FLOUNDER A LA CHENIERE DU FOND Filet of flounder stuffed with our special crabmeat stuffing, broiled with seasonings and butter.	\$24.99
BBQ QUAIL (2) 4 oz quails seasoned grilled and basted with savory bbq sauce.	\$20.99
BON TEMPS CHICKEN 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.	\$15.99

STEAKS

14 oz rib eye	\$23.49
Flat Iron 12 oz top sirloin	\$19.99
8 oz filet	\$28.99
<i>Top with red wine mushrooms</i>	\$2.50
<i>Top with crawfish etouffee</i>	\$5.00
<i>Top with lump crab meat</i>	\$6.00
PRIME RIB	
TRADITIONAL cooked for a minimum of six (6) hours to produce a tender, mouth watering way to eat steak.	
CAJUN STYLE Seasoned and seared for a tender, juicy southern experience.	
16 oz	\$24.99
12 oz	\$21.25
8 oz	\$18.25

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 3 OR 5 LB ORDER	Market
BOILED DUNGENESS CRAB	Market
Steamed, then marinated in our secret ingredients.	

PASTA

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

GRILLED CHICKEN AND SHRIMP PASTA Shrimp & chicken grilled to perfection and served over fettuccine with a velvety cream sauce.	\$14.25
DUCK & ANDOUILLE PASTA Fettuccine with our velvety cream sauce, roasted duck & andouille.	\$17.25
SHRIMP AND SCALLOP PASTA Shrimp and Scallops tossed in buttery white wine sauce.	\$20.25



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SOUP AND SALAD

DUCK AND ANDOUILLE GUMBO Cup \$5.95/Bowl \$12.95

Our "Hunting Camp" style gumbo is served dark, rich and hot with pulled duck meat and smoked andouille sausage.

SHRIMP AND OKRA GUMBO Cup \$6.95/Bowl \$13.95

A dark roux based gumbo full of Louisiana's own shrimp and okra.

GARDEN SALAD (LG) \$6.95

Romaine hearts, iceberg lettuce, cherry tomatoes, and shredded carrots make up this cool, crisp salad.

Top your salad with these items grilled or fried:

Shrimp (5) Add \$7.50
4 oz Grilled chicken breast Add \$4.00
4 oz Tuna Steak Add \$6.00

GALLEY SALAD \$11.99

Shrimp and crab meat sit atop fresh mixed greens. You choose which one of our homemade dressings to accompany it.

BLUE CHEESE WEDGE SALAD \$9.99

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 for a simple, yet outstanding salad, tomatoes and shredded carrots on the side.

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 CATFISH \$8.99
CRAWFISH ETOUFFEE \$9.49
BBQ SHRIMP \$9.99
GRILLED OR FRIED SHRIMP \$9.25
CRAB CAKE \$9.99
STUFFED CRAB \$9.25
HAMBURGER STEAK \$9.99

CHOICE OF SIDES

\$2.49 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 \$10.95

Fried oysters and fried or grilled shrimp are served on a French baguette to make up a special seafood treat.

FRIED OYSTER PO BOY \$10.49

FRIED CATFISH PO BOY \$9.95

FRIED OR GRILLED SHRIMP PO BOY \$10.25

PRIME RIB PO BOY \$9.95

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) \$8.69

1/2 lb seasoned ground beef is cooked up, dressed with mayo, mustard, lettuce, pickles, onion and tomato. Topped with American cheese.

LAKESIDE BURGER \$8.69

1/2 lb seasoned ground beef dressed with jalapeno mayo, lettuce, pickle, tomato, grilled onions and jalapeno.

CHICKEN SANDWICH \$7.69

4oz grilled chicken breast on toasted bun dressed with honey mustard or bbq sauce, lettuce, tomato, topped with American cheese.

GRILLED TUNA STEAK SANDWICH \$8.99

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.

ALLIGATOR SAUSAGE SLIDERS \$9.99

Alligator sausage grilled, then sandwiched in between three yeast rolls dressed with a spicy chili sauce, topped with lettuce and American cheese.

DESSERT

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

NEW ORLEANS STYLE BREAD PUDDING \$5.99

Traditional new Orleans style Bread Pudding served with whiskey sauce.

CRAWFISH MUDHOLE \$11.99

Chocolate cake with chocolate buttercream, with a scoop of ice cream.

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.

CREME BRULEE \$6.99

VIEUX MOM'S CARROT CAKE \$6.99

Spice and nut filled carrot cake with cream cheese icing.

SIGNATURE DISHES

