



The Schilleci Family sincerely thanks you for dining with us.

{ Starters }

Award Winning Smoked Crawfish Dip.....	18
<i>With Toast Points</i>	
Shrimp Cocktail.....	13
<i>With Cocktail or Remoulade Sauce</i>	
Crab & Artichoke Dip.....	18
<i>With Toast Points</i>	
Fried Calamari.....	12
<i>With Remoulade Sauce & Andouille Sausage</i>	
Sweet Potato Waffle Fries.....	9
<i>Dusted with Cinnamon, Sugar and served with Honey</i>	
Sauteéd Crab Cakes.....	19
<i>With Remoulade Sauce</i>	
Crabcakes & Sautéed Crawfish.....	23
<i>With Green Onions and Wine Butter Sauce</i>	
Mango Style Crabcakes.....	21
<i>With Mango Salsa and Mango Wine Butter Sauce</i>	

{ Gumbos, Soups, & Salads }

Duck & Sausage Gumbo w/Rice.....	Cup 10 Bowl 17
Seafood Gumbo w/Rice.....	Cup 9 Bowl 16
Chicken & Sausage Gumbo w/Rice.....	Cup 9 Bowl 16
Crab Bisque.....	Cup 9 Bowl 16
Crawfish Bisque.....	Cup 9 Bowl 16
Red Beans & Rice w/Andouille Sausage.....	Cup 9 Bowl 16
Shrimp Salad Grilled or Fried.....	21
Chicken Salad Grilled or Fried.....	16
Blackened Salmon Mango Salad.....	34
✳ Above Salads are served on a bed of Fresh Lettuce topped with Fresh Vegetables, Boiled Egg, Fresh Fruit & our Home-Made Croutons	
Seafood Salad.....	22
<i>Served with Boiled Shrimp, Hearts of Palm, Artichoke Hearts, Grape Tomatoes tossed in Remoulade Dressing and served on a bed of Mixed Greens, Topped with Crab Meat</i>	

{ Platters }

Served with French Fries and Hushpuppies

Fried Shrimp.....	(7) 17
.....	(12) 25
Fried Catfish.....	18
Fried Crawfish.....	19
Sauteéd Crabcakes (2).....	24
Fried Oysters.....	19
1/2 & 1/2 Platter (Choose 2).....	21
Fried Gulf Coast Sampler.....	33
<i>Fried Catfish Filet, 4 Fried Shrimp, Fried Crawfish, Crabcake and Fried Oysters</i>	

{ Po-Boys }

All Po-Boys are served on Gambino's Bakery French Bread
Served with French Fries and Hushpuppies

Fried Shrimp.....	16
Fried Catfish.....	16
Fried Crawfish.....	17
Fried Oysters.....	18
Grilled Shrimp.....	21
Grilled Chicken.....	16

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to your food or ingredients used in food items.

{ Fresh Fish Preparations }

Blackened Fresh Fish with Mango Salsa.....	
<i>Topped with 3 Jumbo Shrimp, Mango Salsa and Mango Wine Butter Sauce served over sautéed Green Beans</i>	
Pan Seared Fresh Fish with Scallops and Artichokes.....	
<i>Topped with Scallops, Mushrooms, Artichoke Hearts, Walnuts, Spinach and Lemon Butter Sauce served with Steamed Rice</i>	
Pan Seared Fresh Fish with Scallops and Hominy.....	
<i>Served over sautéed Hominy, Pancetta, Red Onions, Roasted Red Bell Peppers, Spinach and Cream</i>	
Blackened Fresh Fish with Sautéed Shrimp and Asparagus.....	
<i>Served with Jambalaya, topped with sautéed Shrimp, Tomatoes, Asparagus, Mushrooms and Lemon Butter Sauce</i>	
Pan Seared Fresh Fish with Crab Meat.....	
<i>Topped with Mushrooms, Tomatoes, Remoulade Sauce, and Green Onions served over sautéed Green Beans</i>	
Blackened Fresh Fish with Sautéed Crawfish.....	
<i>Topped with Mushrooms, Green Onions, and Smoked Cream Sauce served with Steamed Rice</i>	
Blackened Fresh Fish with Crawfish Etouffee.....	
<i>Topped with Green Onions and served over Steamed Rice</i>	
Pan Seared Fresh Fish with Crawfish & Shrimp.....	
<i>Topped with Sautéed Crawfish, Shrimp, Green Onions, and Buttery Creole Sauce served with Steamed Rice</i>	

{ New Orleans Classics }

Etouffee.....	21
<i>Choice of Shrimp or Crawfish served over Steamed Rice</i>	
Creole.....	21
<i>Choice of Shrimp or Crawfish served over Steamed Rice</i>	
Jambalaya.....	
<i>Cajun Style Rice with Roasted Pork Shoulder and Andouille Sausage</i>	
With Grilled Chicken.....	19
With Grilled Shrimp.....	21
Duck St. Charles.....	26
<i>Pan Seared Duck with St. Charles Sauce and Jambalaya</i>	
Blackened Pork St. Charles.....	22
<i>With St. Charles Sauce and Jambalaya</i>	
Stuffed Shrimp 1/2 & 1/2.....	30
<i>3 Broiled Shrimp and 3 Fried Shrimp with Jambalaya</i>	
Broiled Gulf Coast Sampler.....	48
<i>3 Broiled Stuffed Shrimp and Pan Seared Barramundi topped with sautéed Crab and Crawfish in a Wine Butter Sauce served with Jambalaya</i>	

{ House Favorites }

Blackened Lamb & Stuffed Shrimp.....	43
<i>Blackened Lambchops served with St. Charles Sauce, Jambalaya and 3 Stuffed Jumbo Shrimp</i>	
Barramundi Rissoto.....	45
<i>Pan Seared Barramundi served over Spinach and Crab Red Wine Rissoto topped with Wine Butter Sauce</i>	
Cajun Fettuccine Alfredo.....	21
<i>With your choice of Shrimp, Crawfish, or Chicken</i>	
Tri-Color Fusilli Seafood Pasta.....	30
<i>Shrimp, Scallops & Crab tossed with Mushrooms & Suga Rosa Sauce topped with Parmesan Cheese and Basil</i>	
Scampi Style Jambalaya.....	30
<i>Sautéed Shrimp and Scallops topped with sautéed Tomatoes, Green Onions, Basil and Wine Butter Sauce served with Jambalaya</i>	
Grilled Pork Ribeye.....	22
<i>Served with Jambalaya and sautéed Green Beans</i>	
Grilled Chicken.....	23
<i>Topped with sautéed Artichokes, Tomatoes, Mushrooms, Capers, Green Onions and Wine Butter Sauce served with Jambalaya</i>	
Cheeseburger.....	15

Gluten Free \$3 Split Plate Charge Additional Charge for Substitutions