

# FONTENOT'S

## Soup of the Day

Ask about our chef's daily special  
Cup 4 Bowl 9

## Gumbo

A dark, hearty "Cajun soup" made with chicken, shrimp, okra, tomatoes and Cajun spices  
Cup 4 Bowl 12  
Add Andouille Sausage \$5 Blackened Cod \$5

### Calamari

Cornmeal battered with Mae Ploy and remoulade sauce

11

### Shrimp Cocktail

Served with cocktail sauce

12

### Chicken Wings

Your choice of Sweet and Spicy Bourbon Mollasses  
Taditional Buffalo or Old Bay Dry Rub

9

### Fried Green Tomatoes

Served with remoulade sauce

10

### Fried Okra

Served with remoulade sauce

10

### Andouille Sausage

Served with remoulade sauce

11

## SALADS

### Cobb Salad

Grilled chicken or shrimp, avocado, applewood smoked bacon, roasted corn, boiled egg, swiss and cheddar cheese

16

### Opelousas Salad

Fried catfish and shrimp, seasonal veggies, boiled egg, cheddar and swiss cheese

15

### Shrimp Salad

Six lightly seasoned boiled shrimp, seasonal veggies, boiled egg, cheddar and swiss cheese

15

### Greek Salad

Sun-dried tomato, artichoke hearts, olive tapenade and feta cheese on fresh spinach with a balsamic glaze and your choice of chicken, shrimp or cod

16

### Beet Salad

Homemade golden and red pickled beets, poached pears, roma tomatoes, gorgonzola and applewood smoked bacon with a balsamic reduction and your choice of chicken or shrimp

16

### Chicken Muffaletta Salad

Grilled chicken with roasted red pepper and provolone, fresh mushrooms and olive tapenade over spring mix

16

## BURGERS

Served on a sesame seed bun dressed with lettuce, tomato and mayo with Cajun fries  
Add Cheese \$1, Bacon \$2, Avocado \$1, Mushrooms \$1

### Hamburger\*

Blackened or grilled third pounder

11

### Kobe Beef Burger\*

Blackened or grilled half pounder

16

### Veggie Burger

Zucchini fritter, roasted tomatoes, provolone and ginger lime mayo

10

## SIDES

BASKET OF CAJUN FRIES

5

BASKET OF SWEET POTATO FRIES

6

TOSSED GREEN SALAD

4

CORN BREAD

3

POTATO SALAD

3

COLESLAW

3

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# ENTREES

Served with your choice of Cajun french fries, Potato Salad or coleslaw and french bread

<b>French Quarter Catfish</b> Blackened or fried with a cornmeal batter	14
<b>Bayou Shrimp</b> Lightly battered and fried served with cocktail sauce	14
<b>Southern Style Alaskan Cod</b> Blackened with Cajun spice	15

<b>Southern Chicken Fried Steak</b> Hand battered top sirloin with andouille sausage gravy	16
<b>Chicken Fried Chicken</b> Hand battered chicken breast with andouille sausage gravy	15
<b>Tacos</b> Your choice of Alaskan Cod, Chicken or Pork served on two soft corn tortillas with homemade coleslaw, a roasted corn pico de gallo and avocado	13

# CAJUN FAVORITES

<b>Fish and Chips</b> Alaskan cod lightly breaded and fried served with tartar sauce and Cajun french fries	15
<b>Shrimp Etouffee</b> Shrimp, garlic, peppers, onions and tomatoes combine in a rich sauce served over rice	15
<b>Red Beans and Rice</b> Served with homemade cornbread Add Sausage, Cod or Chicken 5	11

# WRAPS

<b>Fried Cod Fajita Wrap</b> Lightly breaded cod with sauteed peppers and onions, cheddar-jack cheese and ginger lime mayo	13
<b>Turkey BLAT Wrap</b> Fresh roasted turkey, apple-wood smoked bacon, avocado, lettuce and tomato with ranch dressing	12

**Philly Po'boy**  
With sauteed onions and peppers and provolone cheese  
sm 12 lg 16

**Pulled Pork Po'boy**  
Slow roasted with BBQ sauce and provolone cheese  
sm 12 lg 16

**Andouille Sausage Po'boy**  
With chipotle maple BBQ sauce  
sm 11 lg 15

**Alaskan Cod Po'boy**  
Blackened with Cajun spices  
sm 11 lg 15

**Craigy-T Po'boy**  
Chicken, mushrooms, provolone cheese and BBQ sauce sm 11 lg 15

**Chicken Muffaletta Po'boy**  
with roasted red pepper, provolone cheese and olive tempenade  
sm 11 lg 15

**Shrimp Po'boy**  
Lightly breaded and fried  
sm 11 lg 15

**Catfish Po'boy**  
Blackened or Fried with tartar  
sm 11 lg 15

**Cuban Po'boy**  
Pulled pork, fresh roasted ham, swiss cheese, mustard and dill pickles  
sm 12 lg 16

**Fried Green Tomato Po'boy**  
With provolone cheese and remoulade sauce  
sm 9 lg 13

**Oyster Rockefeller Po'boy**  
Fried oysters, basil pesto and bacon  
sm 11 lg 15

**Crab and Shrimp Cake Po'boy**  
Served with ginger lime mayo  
sm 11 lg 15

# PO'BOYS

Served on french bread with lettuce, tomato and mayo. Add a side of Fries \$2 Sweet Potato Fries \$3

**Turkey Po'boy**  
Roasted turkey, avocado, bacon and Swiss cheese  
sm 12 lg 16

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