

# FONTENOTS LUNCH MENU

## SOUP OF THE DAY

ASK ABOUT OUR CHEF'S DAILY SPECIAL  
CUP 6 BOWL 11

## GUMBO

A DARK, HEARTY "CAJUN SOUP" MADE WITH CHICKEN, SHRIMP, OKRA, TOMATOES AND CAJUN SPICES  
CUP 6 BOWL 13  
ADD ANDOUILLE SAUSAGE \$5 BLACKENED COD \$5

## CALAMARI

CORNMEAL BATTERED WITH MAE PLOY AND REMOULADE SAUCE

13

## FRIED GREEN TOMATOES

SERVED WITH REMOULADE SAUCE

11

## FRIED OKRA

SERVED WITH REMOULADE SAUCE

11

## SHRIMP COCKTAIL

SERVED WITH COCKTAIL SAUCE

13

## 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

17

## OPELOUSAS SALAD

FRIED CATFISH AND SHRIMP, SEASONAL VEGGIES, BOILED EGG, CHEDDAR AND SWISS CHEESE

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

17

## SHRIMP SALAD

SIX LIGHTLY SEASONED BOILED SHRIMP, SEASONAL VEGGIES, BOILED EGG, CHEDDAR AND SWISS CHEESE

16

## ITALIAN CHICKEN SPINACH SALAD

FRESH SPINACH WITH ARTICHOKE HEARTS, SUNDRIED TOMATO AND RED ONION WITH A BASIL VINAIGRETTE TOPPED WITH GRILLED CHICKEN AND PECORINO CHEESE

17

# 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

12

## KOBE BEEF BURGER\*

BLACKENED OR GRILLED HALF POUNDER

17

## VEGGIE BURGER

ZUCCHINI FRITTER, ROASTED TOMATOES, PROVOLONE AND GINGER LIME MAYO

11

# SIDES

BASKET OF CAJUN FRIES

6

BASKET OF SWEET POTATO FRIES

7

TOSSED GREEN SALAD

6

CORN BREAD

4

POTATO SALAD

4

COLESLAW

4

# ENTREES

SERVED WITH YOUR CHOICE OF CAJUN FRENCH FRIES, POTATO SALAD OR COLESLAW AND FRENCH BREAD	<b>FRENCH QUARTER CATFISH</b> 16 BLACKENED OR FRIED WITH A CORNMEAL BATTER	<b>SOUTHERN CHICKEN FRIED STEAK</b> 17 HAND BATTERED TOP SIRLOIN WITH ANDOUILLE SAUSAGE GRAVY
	<b>BAYOU SHRIMP</b> 16 LIGHTLY BATTERED AND FRIED SERVED WITH COCKTAIL SAUCE	<b>CHICKEN FRIED CHICKEN</b> 16 HAND BATTERED CHICKEN BREAST WITH ANDOUILLE SAUSAGE GRAVY
	<b>SOUTHERN STYLE ALASKAN COD</b> 16 BLACKENED WITH CAJUN SPICE	

# CAJUN FAVORITES

<b>FISH AND CHIPS</b> 16 ALASKAN COD LIGHTLY BREADED AND FRIED SERVED WITH TARTAR SAUCE AND CAJUN FRENCH FRIES
<b>SHRIMP ETOUFFEE</b> 16 SHRIMP, GARLIC, PEPPERS, ONIONS AND TOMATOES COMBINE IN A RICH SAUCE SERVED OVER RICE
<b>RED BEANS AND RICE</b> 12 SERVED WITH HOMEMADE CORNBREAD ADD SAUSAGE, COD OR CHICKEN 5

# WRAPS

<b>FRIED COD FAJITA WRAP</b> 14 LIGHTLY BREADED COD WITH SAUTEED PEPPERS AND ONIONS, CHEDDAR-JACK CHEESE AND GINGER LIME MAYO
<b>TURKEY BLAT WRAP</b> 14 FRESH ROASTED TURKEY, APPLE-WOOD SMOKED BACON, AVOCADO, LETTUCE AND TOMATO WITH RANCH DRESSING

<b>PHILLY PO'BOY</b> WITH SAUTEED ONIONS AND PEPPERS AND PROVOLONE CHEESE SM 13 LG 17	<b>ALASKAN COD PO'BOY</b> BLACKENED WITH CAJUN SPICES SM 12 LG 16	<b>SHRIMP PO'BOY</b> LIGHTLY BREADED AND FRIED SM 12 LG 16	<b>FRIED GREEN TOMATO PO'BOY</b> WITH PROVOLONE CHEESE AND REMOULADE SAUCE SM 10 LG 14	<b>PO'BOYS</b> SERVED ON FRENCH BREAD WITH LETTUCE, TOMATO AND MAYO ADD A SIDE OF FRIES \$3 SWEET POTATO FRIES \$4
<b>PULLED PORK PO'BOY</b> SLOW ROASTED WITH BBQ SAUCE AND PROVOLONE CHEESE SM 13 LG 17	<b>CRAIGY-T PO'BOY</b> CHICKEN, MUSHROOMS, PROVOLONE CHEESE AND BBQ SAUCE SM 12 LG 16	<b>CATFISH PO'BOY</b> BLACKENED OR FRIED WITH TARTAR SM 12 LG 16	<b>OYSTER ROCKEFELLER PO'BOY</b> FRIED OYSTERS, BASIL PESTO AND BACON SM 12 LG 16	
<b>ANDOUILLE SAUSAGE PO'BOY</b> WITH CHIPOTLE MAPLE BBQ SAUCE SM 12 LG 16	<b>CHICKEN PO'BOY</b> SAUTEED PEPPER AND ONIONS WITH SWISS CHEESE SM 12 LG 16	<b>CUBAN PO'BOY</b> PULLED PORK, FRESH ROASTED HAM, SWISS CHEESE, MUSTARD AND DILL PICKLES SM 13 LG 17	<b>CRAB AND SHRIMP CAKE PO'BOY</b> SERVED WITH GINGER LIME MAYO SM 15 LG 19	
				<b>TURKEY PO'BOY</b> ROASTED TURKEY, AVOCADO, BACON AND SWISS CHEESE SM 13 LG 17

THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS , OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. WE MAY ADD A 20% GRATUITY TO PARTIES OF 6 OR MORE