

FONTENOT'S DINNER MENU

UPDATED 3/22

APPETIZERS

FRIED GREEN TOMATOES \$10

SERVED WITH A REMOULADE SAUCE

ZUCCHINI FRITTERS \$10

PANKO ZUCCHINI, FETA CHEESE AND FRESH HERBS WITH A GINGER LIME MAYO

CRAB AND SHRIMP CAKES \$16

WITH A GINGER LIME MAYO

SHRIMP DYNAMITE \$14

PANKO BREADED AND TOSSED IN A SWEET REMOULADE

BACON WRAPPED SCALLOPS^ \$12

WITH A CHIPOLTE MAPLE GLAZE

CAJUN SAMPLER \$14

FRIED GREEN TOMATOES, OKRA AND ANDOUILLE SAUSAGE

CALAMARI \$11

WITH A MAE PLOY AND REMOULADE SAUCE

SEAFOOD SAMPLER \$17

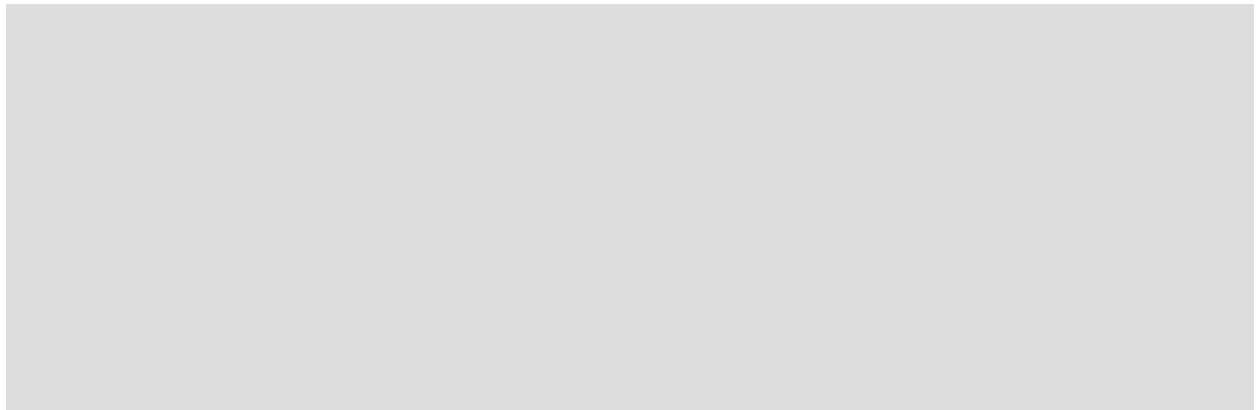
CRAB AND SHRIMP CAKE, FISH STICKS AND CALAMARI

MUSSELS ^ \$15

STEAMED WITH GARLIC, SHALLOTS, TOMATOES AND SPINACH IN A WHITE WINE SAUCE

PORK BELLY WONTON \$11

FRIED WONTONS FILLED WITH CRISPY PORK BELLY AND SLAW AND A SWEET AND SPICY MUSTARD



SEAFOOD

ALASKAN COD LAFAYETTE ^ \$27

BLACKENED AND SERVED WITH SHRIMP SAUTEED IN GARLIC, CAPERS, TOMATOES AND BASIL

FONTENOT'S SCALLOPINI ^ \$29

JAPANESE LANTERN SCALLOPS BAKED WITH ROASTED TOMATO, FRESH BASIL, GARLIC AND PECORINO CHEESE

CAJUN COMBO \$28

BLACKENED OR FRIED CATFISH TOPPED WITH SHRIMP ETOUFFEE AND FRIED SHRIMP

CHILI SEARED SCALLOPS*^ \$29

OVER A ROASTED CORN TEQUILA CREAM SAUCE WITH JASMINE RICE

SHRIMP ETOUFFEE \$22

A RICH SAUCE OF GARLIC, PEPPERS, ONIONS, CELERY AND TOMATOES WITH JASMINE RICE

BOURBON STREET CATFISH ^ \$25

PECAN ENCRUSTED WITH A BOURBON PEACH SAUCE TOMATOES WITH JASMINE RICE

BBQ SHRIMP AND BLACKENED COD ^ \$25

A TRADITIONAL LOUISIANA STYLE BBQ SHRIMP SAUCE SERVED OVER A POTATO CAKE

CHICKEN TOULOUSE* ^ \$24

BLACKENED AND TOPPED WITH A SUN-DRIED TOMATO, ARTICHOKE AND SPINACH SPICY VODKA CREAM SAUCE

TURF

8 OZ COLORADO TOP SIRLOIN*^ \$30

CHOICE OF GARLIC BUTTER, BACON BLUE CHEESE CREAM SAUCE **SLOW ROASTED**

PORK RIBS ^ \$24

BABY BACK PORK RIBS SMOTHERED IN A CHIPOLTE MAPLE BBQ SAUCE

KOBE BEEF BURGER* \$17

SERVED WITH CAJUN FRENCH FRIES CHEESE \$1 BACON \$2 AVOCADO \$1

PASTA

THESE DISHES ARE SERVED OVER FRESH LINGUINE

RAVIOLI \$22

SWEET ONION AND GRUYERE CHEESE WITH A ROASTED TOMATO BROWN BUTTER
ADD CHICKEN, SHRIMP, COD OR SAUSAGE \$5

CLAM LINGUINI \$22

WITH A LEMON BUTTER SAUCE

CAJUN PASTA \$25

ANDOUILLE SAUSAGE AND SHRIMP WITH FRESH SPINACH TOSSED IN A WHITE WINE
SAUCE

LAFAYETTE PASTA \$23

SHRIMP, GARLIC, CAPERS, TOMATOES AND FRESH BASIL

PICATTA \$26

DIJON AND CAPER WHITE WINE CREAM SAUCE TOPPED WITH FRIED CHICKEN
BREAST

SOUPS & SALADS

GUMBO \$15

SHRIMP, CHICKEN, PEPPERS, OKRA, TOMATOES AND CAJUN SPICES SERVED OVER
RICE

SOUTHWESTERN COBB ^ \$18

CHICKEN OR SHRIMP, AVOCADO, BACON, ROASTED CORN, SWISS AND
CHEDDAR CHEESE, BOILED EGG OVER FRESH GREENS

BEET SALAD^ \$19

HOMEMADE GOLDEN & RED PICKLED BEETS, POACHED PEARS, ROMA TOMATOES,
GORGANZOLA AND APPLEWOOD SMOKED BACON OVER FRESH GREENS WITH A
BALSAMIC REDUCTION WITH
YOUR CHOICE OF CHICKEN OR SHRIMP

