

French Quarter Starters

SHRIMP COCKTAIL

Jumbo shrimp with our own tangy cocktail sauce 9

STUFFED MUSHROOMS

Large mushroom caps stuffed with crabmeat dressing 10

OYSTER ROCKEFELLER (Seasonal)

Cooked in our rich creamy Rockefeller sauce

½ dozen 12

CAJUN POPCORN

Crawfish breaded & deep fried N'awlins style 10

OYSTERS ON THE HALF SHELL (Seasonal)

½ Dozen Market Price

dozen Market Price

SHRIMP REMOULADE

Jumbo shrimp with Remoulade Sauce. An authentic Creole favorite 9

FRIED GATOR (SWAMP BITES)

Breaded & deep fried or blackened alligator 10

TASTE OF LOUISIANA

A trio of fried crawfish tails, alligator and popcorn shrimp 11

PEEL & EAT SHRIMP

1 Pound jumbo shrimp spiced and iced 15

CRAB FINGERS

Deep fried to perfection 10

LOUISIANA JUMBO LUMP CRAB CAKES 13

A Ralph & Kacoo's specialty with Remoulade Sauce

Gumbos & Soups

CAJUN SOUP OF THE DAY

Cup Bowl

Our Chef's own selection from Kacoo's

Original recipes 6 9

CRAWFISH ETOUFFEE

Crawfish tails in our spicy roux over rice 6 9

R&K SEAFOOD GUMBO

Ralph & Kacoo's guarded recipe 6 9

CRAWFISH BISQUE

Crawfish tails simmered in a rich brown roux 6 9

SHRIMP STEW

A 40 year Louisiana tradition 6 9

Please pay your server.

Most major credit cards accepted. No checks please.

A 18% gratuity will be added to parties of six or more. Thank you!

*CAUTION: Eating raw oysters may cause severe illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system.



Salads

Add Chicken... 4 Add Shrimp or Crawfish... 5
Add Crabmeat... 9

AVOCADO & CRAB

Avocado with crabmeat salad and served on a bed of crisp greens with sliced eggs, tomatoes, olives and red bell peppers 16

OUR FAMOUS SENSATION SALAD

Crisp mixed green salad tossed in a garlic-herb vinaigrette garnished with tomato, black olives, Parmesan and Romano cheeses 5

THE HOUSE SALAD

Mixed greens, tomatoes, onions, olives and croutons, and your choice of homemade dressings 5

CRAWFISH SALAD

Mixed iceberg and romaine lettuce topped with fried crawfish and your choice of homemade dressing 11

CLASSIC CAESAR SALAD

Romaine lettuce tossed with Caesar dressing, Parmesan and Romano cheeses and croutons 8

KING LOUIE SALADS

Iceberg and romaine tossed in our zesty seafood dressing. Topped with tomatoes, purple onion, red bell pepper and egg slices.

- SHRIMP..... 13
- CRABMEAT - Jumbo Lump Crabmeat 15
- SEAFOOD - Shrimp, Crabmeat and Crawfish..... 19

Freshly prepared salad dressings – House Sensation (Herb Vinaigrette), Classic Ranch, Caesar, Thousand Island, Honey Mustard and Bleu Cheese

Bayou Specialties

All platters served with your choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes, Steamed Fresh Vegetables or Cajun Rice.

MAHI-MAHI TOULOUSE

Mahi-Mahi fillet topped with soft-shell crab, crawfish tails and hollandaise sauce 23

THE RUBY

Fresh Fish fillet broiled with crabmeat stuffing, topped with jumbo lump crabmeat and hollandaise sauce 22

CATFISH ACADIANA

Catfish stuffed with crabmeat stuffing, oven broiled, served on Lafitte sauce, topped with hollandaise sauce 17

ATCHAFALAYA

Grilled fillet of fish topped with crawfish etouffee 22

MAHI-MAHI BOURBON STREET

Charbroiled Mahi-Mahi topped with sautéed shrimp & hollandaise sauce 19

SHRIMP CHARLES

Gulf shrimp stuffed with crabmeat stuffing, deep fried & topped with crabmeat and hollandaise sauce 22

SHRIMP OR CRABMEAT AU GRATIN

Shrimp or crabmeat in seasoned white wine cream sauce, topped with cheese and baked Shrimp 16 Crabmeat..... 19

STUFFED BELL PEPPER

A local favorite stuffed with crabmeat and shrimp 18

CEDAR PLANK SALMON

Fresh fillet, smoked on a cedar plank, topped with lemon butter sauce 22



Louisiana Platters

All platters served with your choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes, Steamed Fresh Vegetables or Cajun Rice.

SHRIMP TRAWL

Fried gulf shrimp, stuffed shrimp, shrimp stew,
boiled shrimp and shrimp au gratin24

CRAB TRAP

Fried crab fingers, stuffed crab, fried soft-shell crab and
crabmeat au gratin24

THE SEAFOOD PLATTER

Thin cut catfish, gulf shrimp, oysters, soft-shell crab,
stuffed shrimp, and stuffed crab22

CRAWFISH FESTIVAL

Crawfish Bisque, fried crawfish tails, fried crawfish balls
and crawfish étouffée.21

Above platters also available broiled

From the Grill

All platters served with your choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes, Steamed Fresh Vegetables or Cajun Rice.

MAHI-MAHI

Topped with a lemon wine butter sauce.
Also available blackened or broiled.15

GRILLED COMBO

Six grilled gulf shrimp & a grilled Mahi-Mahi fillet
with our lemon wine butter Sauce19

CHICKEN BREAUX BRIDGE

Grilled chicken breast topped with sautéed crawfish tails,
Andouille sausage and Lafitte sauce18

LOBSTER TAILS

Twin 8 oz. cold water lobster tails broiled to perfection
served with drawn butter Market Price

CATFISH FILET

Blackened, broiled or grilled14

GULF SHRIMP

Blackened, broiled or grilled16

CHICKEN GAMBERETTI

Charbroiled chicken breast topped with mushrooms,
artichoke hearts & shrimp in a lemon butter wine sauce18

SESAME SEARED TUNA

Served rare with wasabi, ginger & teryaki soy sauce24

Steak and Seafood Combinations

Certified Angus Beef® RIBEYE -

Grilled to perfection and
served with a grilled Mahi-Mahi fillet or shrimp. 33



Certified Angus Beef® Steaks



All platters served with your choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes, Steamed Fresh Vegetables or Cajun Rice.
 All Steaks are Certified Angus Beef® brand, tender, aged and hand cut by our staff.
 Note: not responsible for well-done steaks!

Abundantly flavorful.
 Incredibly tender. Naturally juicy.
 That's the Certified Angus Beef® brand – Angus beef at it's best®.

<u>14 OZ. RIBEYE</u>	27
<u>8 OZ. FILET</u>	28
<u>14 OZ. NEW ORLEANS STRIP</u>	26
<u>SURF & TURF</u>	Market Price



Southern Fried Classics

All platters served with your choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes, Steamed Fresh Vegetables or Cajun Rice.

THIN-CUT CATFISH	14	CATFISH FILLETS	14
GULF SHRIMP	15	OYSTERS	16
SOFT-SHELL CRABS.....	19	CRAWFISH TAILS	15
STUFFED SHRIMP.....	17	STUFFED CRAB	17

DELTA DOUBLE 18
 Combination of any two of the southern fried classics

Pasta

FETTUCINI ALFREDO BY THE SEA Grilled shrimp and lump crabmeat folded in our special alfredo sauce.....	24
BLACKENED CHICKEN PRIMAVERA Blackened chicken and fresh vegetables folded in Angel Hair Pasta	21
SHRIMP SCAMPI Our famous shrimp scampi served over angel hair pasta	21

Side Dishes

Steamed Fresh Vegetables	5	Red Beans and Rice.....	5
Broccoli with Hollandaise	5	French Fries	5
Asparagus.....	5	Fettuccini Alfredo	5
Cajun Stuffed Potato	5	Mashed Potatoes.....	5
Cajun Rice	5	Sautéed Mushrooms.....	5
Hollandaise Sauce	4	Lafitte Sauce.....	4

