

French Quarter Starters

OYSTERS on the half shell 1/2 Dozen Market Price
 Dozen Market Price

SHRIMP COCKTAIL

Jumbo shrimp with you choice of Remoulade or Cocktail sauce 9.99

FIRE CRACKER SHRIMP

Fried popcorn shrimp tossed in a spicy sauce 9.99

STUFFED MUSHROOMS

Large mushroom caps stuffed with crabmeat dressing 8.99

TASTE OF LOUISIANA

A trio of fried crawfish tails, alligator and popcorn shrimp 10.99

RALPH'S ONION RINGS

Jumbo onion rings piled high 6.99

CAJUN POPCORN

Crawfish tails breaded and fried n'awlins style 9.99

CRAB FINGERS

Fried or marinated Market Price

BREADED DILL PICKLES

Louisiana Favorite! Served with ranch dipping sauce 6.99

GATOR (Swamp Bites)

Alligator fried or blackened 9.99

PEEL AND EAT SHRIMP

Jumbo shrimp spiced and iced 1/2 Pound 9.99
 1 Pound 17.99

LOUISIANA JUMBO LUMP CRAB CAKES 9.99
 A Ralph & Kacoo's specialty with Remoulade Sauce



Gumbos & Soups

<u>CAJUN SOUP OF THE DAY</u>	Cup	Bowl
Our Chef's own selection from Kacoo's Original recipes	5.99	8.99
<u>CRAWFISH ETOUFFEE</u>		
Crawfish tails in our spicy roux over rice	6.99	9.99
<u>R&K SEAFOOD GUMBO</u>		
Ralph & Kacoo's guarded recipe	5.99	8.99
<u>CRAWFISH BISQUE</u>		
Crawfish tails simmered in a rich brown roux	6.99	9.99
<u>SHRIMP STEW</u>		
A 40 year Louisiana tradition	5.99	8.99

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! BR 12/11

WARNING

THIS FACILITY OFFERS RAW OYSTERS FROM THE GULF OF MEXICO. EATING THESE OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WHO HAVE LIVER DISEASE (FOR EXAMPLE ALCOHOLIC CIRRHOSIS), CANCER OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM.

Salads

Add Chicken... 3.99 Add Shrimp or Crawfish... 4.99
Add Crabmeat... 6.99

AVOCADO & CRAB

Avocado with crabmeat salad and served on a bed of crisp greens with sliced eggs, tomatoes, olives and red bell peppers 12.99

OUR FAMOUS SENSATION SALAD

Crisp mixed green salad tossed in a garlic-herb vinaigrette garnished with tomato, black olives, Parmesan and Romano cheeses 4.99

THE HOUSE SALAD

Mixed greens, tomatoes, onions, olives and croutons, and your choice of homemade dressings 4.99

CRAWFISH SALAD

Mixed iceberg and romaine lettuce topped with fried crawfish and your choice of homemade dressing 11.99

CLASSIC CAESAR SALAD

Romaine lettuce tossed with Caesar dressing, Parmesan and Romano cheeses and croutons 7.99

KING LOUIE SALADS

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

- SHRIMP..... 11.99
- CRABMEAT - Jumbo Lump Crabmeat 14.99
- SEAFOOD - Shrimp, Crabmeat and Crawfish..... 15.99

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

Bayou Specialties

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

THE RUBY

Fresh fillet of fish broiled with crabmeat dressing, topped with jumbo lump crabmeat and Hollandaise Sauce..... 19.99

ATCHAFALAYA

Grilled fresh fish fillet topped with crawfish etouffee..... 16.99

SHRIMP SPECIAL

Combination of fried gulf shrimp and shrimp stew over rice 16.99

CRAWFISH SPECIAL

Combination of fried crawfish tails and crawfish etouffee over rice..... 16.99

MAHI-MAHI BOURBON STREET

Grilled Mahi-Mahi topped with sautéed shrimp and Hollandaise Sauce 18.99

SHRIMP ST. CHARLES

Shrimp stuffed with crabmeat dressing, fried and topped with Hollandaise Sauce and lump crabmeat 19.99

CATFISH ACADIANA

Catfish stuffed with crabmeat dressing, oven broiled, served over Lafitte sauce and topped with Hollandaise Sauce 16.99

SHRIMP OR CRABMEAT AU GRATIN

Shrimp or crabmeat in seasoned white wine cream sauce, topped with cheese and baked Shrimp..... 14.99 Crabmeat.... 18.99

STUFFED BELL PEPPER

A local favorite stuffed with crabmeat and shrimp..... 14.99

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 gratin 19.99

CRAB TRAP

Fried crab fingers, stuffed crab, fried soft-shell crab and crabmeat au gratin . . 19.99

THE SEAFOOD PLATTER

Thin cut catfish, gulf shrimp, oysters, stuffed shrimp, and stuffed crab 19.99

CRAWFISH FESTIVAL

Crawfish Bisque, fried crawfish tails, fried crawfish balls and crawfish étouffée 19.99

RALPH'S PLATTER

Thin cut catfish, gulf shrimp, oysters, soft shell crab, stuffed shrimp, stuffed crab, crawfish tails and gumbo 25.99

From the Grill

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



FRESH CATCH OF THE DAY

Fresh from the dock fish fillet prepared to your liking- blackened, grilled or broiled Market price

MAHI-MAHI

Grilled or blackened. 16.99

JUMBO GULF SHRIMP

Grilled or blackened. 16.99

CHICKEN BREAUX BRIDGE

Grilled chicken breast topped with sautéed crawfish tails, Andouille sausage and Lafitte sauce 15.99

CEDAR PLANK SALMON

Fresh fillet, smoked on a cedar plank, topped with lemon butter sauce 18.99

CHICKEN GAMBERETTI

Grilled chicken breast topped with mushrooms, artichoke hearts and shrimp in lemon butter wine sauce 15.99

CATFISH FILLETS

Available grilled or blackened 14.99

LOBSTER TAILS

Twin cold water lobster tails broiled to perfection. Served with drawn butter. Market Price

Steak and Seafood Combinations

Certified Angus Beef® RIBEYE -

grilled to perfection with

Your choice of one. . . . 23.99 Your choice of two. . . . 26.99

Shrimp (Grilled, Fried or Blackened),
Fried Oysters or grilled Mahi-Mahi Fillet

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®.

- RIBEYE 11 or 16 oz.**
 Heavy marbling makes it our most flavorful steak. . . . 18.99/22.99
- BACON WRAPPED FILET 7 oz.**
 Petit and tender. 18.99
- KING FILET 9 oz.**
 Center cut, "Best of the Best" 25.99
- SIRLOIN 12 oz.**
 Juicy and full of flavor 16.99
- STEAK & LOBSTER**
 11oz Ribeye and a cold water Lobster Tail. Market price

Steak Toppings: Sautéed Mushrooms 3.99;
 Mushrooms & Grilled Onions 3.99;
 Lump Crabmeat 7.99; Shrimp or Crawfish 4.99;
 Add a salad for 2.99



Southern Fried Classics

All classics served with French Fries and cole slaw.

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| THIN CUT CATFISH 13.99 | CATFISH FILLETS 15.99 |
| GULF SHRIMP 15.99 | OYSTERS 15.99 |
| SOFT-SHELL CRABS . . . 18.99 | CRAWFISH TAILS 14.99 |
| STUFFED SHRIMP 16.99 | STUFFED CRABS 15.99 |

DELTA DOUBLE 16.99
 Combination of any two of the Southern Fried Classics

Pasta

Add a Dinner Salad 2.99

- FETTUCCINI ALFREDO BY THE SEA**
 Shrimp and Lump Crabmeat tossed in a rich Alfredo Sauce 15.99
- BLACKENED CHICKEN PRIMAVERA**
 Blackened chicken and fresh vegetables folded in Angel Hair Pasta 13.99
- SHRIMP SCAMPI**
 Shrimp Scampi served over Angel Hair Pasta with steamed vegetables 15.99

Side Dishes

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| Steamed Fresh Vegetables 2.99 | Baked Potato 2.99 |
| Broccoli with Hollandaise 3.99 | French Fries 1.99 |
| Asparagus 3.99 | Fettuccini Alfredo 2.99 |
| Cajun Stuffed Potato 2.99 | Mashed Potatoes 1.99 |
| Cajun Rice 1.99 | Sautéed Mushrooms 3.99 |
| Hollandaise Sauce 1.99 | Lafitte Sauce 1.99 |

