



12266 FM 1960 West (281) 970-2700
 7099 Highway 6 North (281) 550-8334
 Houston, Texas

Seafood Entrees

Your choice grilled, broiled or blackened Includes vegetable of the day and Potatoes
 Felix.

Scallops	14.95
Snapper	12.95
Tuna	12.95
Salmon	12.95
Trout	13.95
Bacon Wrapped BBQ Shrimp	13.95
Stuffed Snapper	13.95
Catch of the Day	Market

Speciality Toppings for Seafood Entrees

Courtboullion Shrimp and crawfish tailmeat in a tomato based brown Madera wine sauce with fresh ..	4.50
red and green bell peppers, onions, shallots and sliced mushrooms.	
Dark Pontchartrain A dark roux wine sauce with shrimp, crab and crawfish tailmeat, fresh red	4.50
and green bell peppers, onions, shallots and sliced mushrooms.	
Diablo A cream based, chipotle pepper sauce with fresh garlic, mushrooms crawfish tailmeat and	4.50
assorted herbs and spices.	
Étouffée Fresh crawfish tailmeat in a seafood based bouillon butter sauce with assorted herbs and	4.50
fresh ground spices.	
Light Pontchartrain Fresh shrimp and crawfish tailmeat in a heavy cream based sherry wine	4.50
sauce, with mushrooms, shallots, celery and fresh ground seasoning.	
Pamela Fresh lump white crabmeat sautéed with mushrooms, white wine and garlic butter.	4.50
Vermillion Our Chef's spiced chili paprika cream sauce with shrimp & crawfish tailmeat.	4.50


Appetizers

-  **Mamou Shrimp Dip** Our Chefs 6.95
awesome dip served in a 5oz. bowl
with homemade tortilla chips.
- Crab Roulees** Crabmeat dressing 6.95
rolled in dough and lightly fried.
- Stuffed Jalapeños** Jalapeños 6.95
stuffed with cheese and shrimp.
Served with ranch dressing.
- Fried Crab Patties** Fresh white 5.95
crab blended with herbs and served
with Vermillion sauce.
- Boudin** Boudin balls served with our 5.95
tangy alligator sauce.
- Fried Mushrooms** Golden fried 5.95
fresh garden mushrooms served with
dipping sauce.
- Raw Oysters** 4.50 1/2 Dozen
(Seasonal)
- Boiled Crawfish (Seasonal)** .. (Market)

Lafayette Platter Crab Roulees, 13.95 Alligator, Boudin and Crawfish tails.
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- Crab Fingers** Blue Point Crab 9.95
Claws served fried, sautéed or
broiled.
- Alligator** Served fried with Chef 7.95
Felix's spiced dipping sauce.
- Embouchette** Five fresh oysters and ... 7.95
shrimp wrapped in bacon and
deep-fried.
- Atchafalaya Platter** Crab 14.95
fingers, Catfish, Shrimp and
Mushrooms.
- Crawfish Tails** Fresh crawfish tails ... 6.95
battered with fresh herbs and spices
and golden fried.
- Raw Oysters (Seasonal)** ... 6.95 Dozen
- Boiled Shrimp (Seasonal)** 7.95

Gumbos and Bisque

-  **Seafood** 4.50 Cup 6.50 Bowl
- Gumbo** Make up your own
combination. (Shrimp, Crab, Oysters)
- Chicken &** 3.95 Cup 5.95 Bowl
- Sausage Gumbo** Chicken,
andouille and smoked sausage in an
authentic roux.

- Crawfish** 4.50 Cup 6.50 Bowl
- Bisque** A Cajun classic, plump
crawfish in an authentic dark bisque.
- Red Beans** 2.95 Cup 4.25 Bowl
and Rice Creamy kidney beans ladled
over a bed of steaming rice.

Crab & Corn Bisque White crab meat and garden fresh corn in a creamy bisque. 4.75 Cup 6.95 Bowl

Salads

-  **French Quarter Salad** Large 8.95
shrimp on fresh salad mix topped with
sun dried tomatoes & Feta cheese.
- Caesar Salad** Hearts of Romaine 6.95
lettuce in a creamy homemade
dressing topped with baked croutons
and parmesan cheese. (Grilled
Chicken add \$1.00, Grilled Shrimp
add \$2.00)

- Garden Dinner Salad** Fresh 2.75
garden vegetables with your choice of
dressing.
- Vermillion Chicken Salad** 7.95
Blackened chicken on a bed of fresh
garden salad mix
- Seafood Salad** Shrimp and crab 8.95
over fresh salad mix.


Napoleon Chicken Salad Fried chicken tenders on a bed of fresh garden salad mix with diced bacon, cheddar cheese and avocado. 8.95
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Fred Says "C'est bon"

Poorboy & Sandwiches

(Poorboys served with your choice of French fries or Zapp's potato chips, any seafood combo add 1.00, add cheese .75)

 Catfish 7.95 Alligator 7.95 Oyster 7.95 Quarter Burger 5.25	Crawfish 7.95 Shrimp 7.95 Sausage 6.95 Chicken Sandwich 6.95
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The Original Gambino's Muffuletta
 "Ya know like the first one you had in N'Awlins"
 6.75

Sides

Jambalaya 2.50 Veggies 2.50 Potatoes Felix 2.25	Rice Dressing 2.50 French Fries 2.25 Twice Baked Potato 2.25
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Kids Meals (10 and under)

(Includes French fries and Vanilla or Chocolate Ice Cream for dessert.)

Grilled Cheese 2.99 Cheeseburger 3.29 Chicken Fingers 3.49 Fried Fish 3.49	Hamburger 2.99 Pasta Alfredo (No Fries) 3.99 Fried Shrimp 3.49 Grilled Chicken (With Veggies, No Fries) 3.99
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Beverages

(Complimentary refills on Soda, Tea, Coffee & Chicory)

Soda 1.65 Abita Root Beer 1.95 Community Iced Tea 1.65	Orange Juice, Cranberry Juice, Milk 1.95 Community Coffee 1.65 Community Chicory 1.65
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Lunch Specials

(Served From 11:00 AM to 4:00 PM Monday through Friday)


Red Beans & Rice & Sausage Creamy 6.50 red beans ladled over a bed of steaming rice. Served with a link of Smoked sausage and cornbread. Soup & Salad A dinner salad served with a cup .. 6.95 of gumbo. (Add \$.75 for Bisque) Stuffed Catfish Vermillion. Farm raised 7.95 catfish fillets stuffed with crab dressing and topped with our Chefs Vermillion sauce. Served with a side of white rice and the vegetable of the day. Panreed' Endymion Your choice of fresh 7.95 Snapper or chicken breast lightly breaded in Italian breadcrumbs and pan-fried. Served with a side of garlic pasta. Fried Combo Platter A lunch portion of fried 9.95 catfish, shrimp, and stuffed shrimp. Served with French fries or a twice baked potato.	Blackened Catfish Or Chicken Over 7.95 Pasta Our Chef's Orleans sauce and fettuccine pasta topped with your choice of chicken or catfish. Soup & Sandwich Tango Any half poorboy 7.50 with a cup of gumbo. Its simple. (Add \$.75 for Bisque) Grilled Pork Chop With Rice Dressing ... 6.95 Grilled Pork Chop served with our authentic cajun style rice dressing and fresh sautéed vegetables. Bread Bowl Gumbo Chicken and sausage 7.50 gumbo ladled in a Gambino's bread bowl, served with a Gambino's Muffaletta. Cajun Executioner Farm raised catfish fillet 7.50 deep-fried and served with red beans and rice and cornbread. Enough said.
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Fresh Seafood Fillet

A fresh 6 ounce fillet of Snapper, Salmon, or Tuna. Served with potatoes Felix and a fresh sautéed vegetable medley.
 9.95


Seafood Dinner Entrees

Include choice of fries or twice baked potato. Broiled items also served with vegetable of the day.

 Cattfish Dinner Two fresh water Cattfish Filets 8.95 served broiled or fried. Choose Two! Cattfish, Shrimp & Oysters .. 10.95 Louisiana Gulf white shrimp and oysters or fresh water cattfish served broiled or fried. Oyster Dinner 12 Louisiana Gulf Oysters fried 12.95 golden brown.	Shrimp Dinner 10 Louisiana Gulf White Shrimp 10.95 served broiled or fried. Stuffed Shrimp Dinner Gulf shrimp stuffed 10.95 with crabmeat served broiled or fried. Crawfish Dinner Succulent Louisiana crawfish 9.95 deep-fried to perfection.
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French Quarter Specialty Entrees

Crawfish Étouffée 10.95 Shrimp Creole 10.95	Shrimp Étouffée 10.95 Crab Au gratin 11.49
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Courtbouillon
 It's a big meal of Shrimp, Crawfish & Snapper in a Classic Cajun Tomato-Roux Sauce.
 11.49

Entrees From The Grill

Grilled items include vegetable of the day and twice baked potato or French Fries. Grilled Onions, Jalapeños, Mushrooms, Available on request \$.99

Rib-eye 10 Ounce (We Serve Only Choice 15.95 Black Angus Beef) Hamburger Steak (Topped With Cheese and 9.95 Chives) Chicken Breast (Grilled, Broiled, or Blackened) ... 9.95	Filet 8 Ounce (We Serve Only Choice Black 17.95 Angus Beef) Center Cut Pork Chops (Two 8 Ounce 12.95 Chops) Stuffed Chicken Breast 11.95
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Entree Platters

<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> Shrimp Platter Includes 5 fried large shrimp, 12.95 shrimp étouffée, and jambalaya. </div> Combo Platter Includes fried cattfish, shrimp, 13.95 oysters and stuffed shrimp, served with your choice of fries, twice baked potato or Potatoes Felix. Cajun Platter Includes, Boudin Balls, Alligator & ... 10.95 Cattfish, served with Red Beans & Rice (no substitutions please)	Crawfish Platter Includes fried crawfish tails, 12.95 crawfish étouffée, and jambalaya. <input type="checkbox"/> French Quarter Platter Includes fried stuffed ... 16.95 crab, cattfish, shrimp, oysters and stuffed shrimp, served with your choice of fries, twice baked potato or Potatoes Felix. Creole Platter Includes Stuffed Crab, Fried 13.95 Crawfish & Shrimp; served with Crawfish Étouffée
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Pasta Entrees

<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> Garlic Pasta with Scallops & Shrimp 10.49 Fresh scallops and shrimp sautéed in olive oil with mushrooms, garlic, and red & green bell peppers. Served over fettuccine pasta. </div> Shrimp or Chicken Scampi 5 large shrimp or 9.49 grilled chicken breast sautéed in garlic butter with fresh red, green and yellow bell peppers on a bed of Angel hair pasta in a basil cream sauce.	Shrimp Orleans A creamy Alfredo base with fresh .. 9.49 red and green bell peppers, sun dried tomatoes, assorted fresh ground herbs and spices, and topped with 5 large blackened shrimp. Chicken or Crawfish Fettuccine Fresh grilled .. 9.49 chicken or crawfish tails smothered in our chef's classic Alfredo sauce over fettuccine.
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Breaux Bridge Pasta

Grilled, diced chicken breast or crawfish tails in a white wine tomato shallot sauce with basil, bell peppers, tomatoes, and mushrooms over angel hair pasta.
 9.49

Add a Garden Dinner Salad to any of the above Entrees for 1.50