

River Front

530 Park Ave 70510-3504 · +13378933070 · Updated: Jan 14, 2026

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STARTERS 11

Fried Button Mushrooms

\$7.00

Served with Ranch

Fried Fish Strips

\$9.00

Served with RiverFront Sauce

Fried Pickles

\$6.00

Served with Ranch

Fried Green Beans

\$7.00

Lightly battered & fried. Served with ranch dipping sauce

Gator Bites

\$13.00

Alligator tenderloin blackedned then fried

Crab Cakes

\$12.00

Served with riverfront sauce

Crawfish Nachos

\$14.00

Fried chips, crawfish etouffe, monterey jack, chives

Crab Claws

Fried to perfection or sauteed in a garlic butter sauce

Fire Roasted Oysters

\$11.00

1/2 dozen smokey fire roasted oysters cooked in our house made garlic butter, topped with smoked gouda, and served with toasted bread rounds

Crab Dip

Jumbo lump crabmeat, seasoning, cream cheese, and mascarpone cheese. Served with toasted bread rounds

Stuffed Mushrooms

\$13.00

Baked button mushrooms, crab cake stuffing, wine, garlic butter

SOUP 2

Seafood Gumbo

AVAILABLE OPTIONS

Served with rice

\$7.00

\$13.00

Corn & Crab Bisque

Cream base, crabmeat, sweet corn

AVAILABLE OPTIONS

\$7.00

\$13.00

GREENS 7

Iceberg Garden Salad

\$14.00

Iceberg lettuce, tomatoes, cucumber, topper of your choice

Cobb Salad

\$16.00

Spring mix, tomatoes, red onions, cucumbers, feta, parmesan cheese, bacon, eggs, torilla chips, topper of your choice

Caesar Salad

\$15.00

Romaine lettuce, parmesan cheese, croutons, eggs, topper of your choice

Seafood Salad

\$18.00

Cucumbers tomatoes, avocado, red onion, jumbo lump crabmeat, boiled shrimp, crab fingers

Stuffed Avocado Salad

AVAILABLE OPTIONS

Fresh avocado stuffed with a scoop of shrimp salad, served over spring mix & tomatoes drizzled with italian dressing.

\$11.00

Served with tortilla chips

\$14.00

Robert Salad

AVAILABLE OPTIONS

Spring mix, fresh sliced tomatoes, red onions, avocado, balsamic vinaigrette

\$11.00

Add Topper: \$6.00

Wedge Salad

\$16.00

Wedge of iceberg lettuce, balsamic reduction, blue cheese dressing, chopped bacon, topper of your choice

KID'S MENU 6

Buttered Noodles

\$5.00

Served with a soft drink

Hamburger

\$7.00

Cheeseburger

\$7.50

Chicken Nuggets

\$7.00

Fried Shrimp

\$7.00

Fried Catfish

\$7.00

FINS TAILS, & CLAWS 14

Gulf Shrimp

\$19.00

Grilled in garlic butter sauce or fried crispy

Catfish

\$17.00

Fried to perfection or grilled in butter sauce

Stuffed Catfish	\$18.00
Pond raised catfish stuffed with our seafood stuffing then baked	
Flounder Filet	AVAILABLE OPTIONS
Grilled in butter sauce	\$19.00
	Top with Mardi Gras Cream Sauce For: \$2.00
Crabmeat au Gratin	
Crabmeat combined with a traditional cajun style Au Gratin sauce	
Shrimp Angelo	\$18.00
Grilled shrimp over angel hair pasta, topped with becamel sauce	
Shrimp Trinity	\$20.00
Fried shrimp, grilled shrimp, and stuffed shrimp	
Shrimp & Crab Angelo	\$20.00
Grilled shrimp over angel hair pasta, topped with bechamel sauce and a fried crab cake	
Crawfish Etouffee	\$20.00
Grilled shrimp over angel hair pasta, topped with bechamel sauce and a fried crab cake	
Crab Cakes	\$20.00
3 grilled fresh claw meat crab cakes	
Crab Trinity	
Fried stuffed crab, crab claws, and Crab Au Gratin	
Eggplant Evangeline	\$19.00
Fried eggplant medallions topped with crabmeat bechamel sauce	
1/2 Fried Shrimp, 1/2 Etouffee	\$20.00
Fresh from the gulf lightly fried shrimp and louisiana crawfish tails in a rich etouffee gravy	
Catfish Acadian	\$19.00
Catfish fried in breadcrumbs topped with crawfish etouffee. Served with rice	

SIGNATURE DISHES 9

Fried Alligator	\$21.00
Fried bite size alligator tenderloin	
Bayou Sampler	\$21.00
Crawfish etouffee, fried catfish, and fried alligator	
Shrimp & Grits	\$18.00
Grilled shrimp over corn grits, smothered with smoked sausage gravy and topped with grilled onions, cheddar cheese, bacon crumbles and green onions	
Sesame Tuna	\$24.00
Sesame crusted tuna, cooked medium rare, topped with sliced avocado and jumbo lump crabmeat	

Seafood Enchiladas

\$19.00

Shrimp crabmeat & crawfish wrapped in a corn tortilla baked with a creamy enchilada sauce and monterey jack cheese

Seafood Stack

\$25.00

Fried crab cakes on top of fried eggplant medallions topped with crawfish etouffee, fried shrimp and green onions

Fried Oysters

\$22.00

Fresh louisiana gulf oysters lightly battered then fried

Soft Shell Crabs

AVAILABLE OPTIONS

1 Fried Soft Shell Crab: \$17.00

2 Fried Soft Shell Crabs:
\$26.00

Seafood Platter

\$24.00

Fried shrimp, catfish, oysters, crab claws, stuffed crab and stuffed shrimp

STEAK & CHICKEN 5

Hamburger Steak

AVAILABLE OPTIONS

Plain: \$15.00

With Onion and Mushroom Gravy: \$16.00

With Cheese: \$16.00

With Cheese and Gravy: \$17.00

Grilled Chicken

\$17.00

2 Grilled chicken breast

Chicken Angelo

\$16.00

Grilled chicken over angel hair pasta, topped with bechamel sauce and parmesan cheese

Filet Mignon

\$30.00

8 oz filet wrapped with bacon

Ribeye

AVAILABLE OPTIONS

8 or 12 oz Chairman's Reserve, served with Au Jus

\$18.00

\$24.00

SIDES 11

French Fries

Sweet Potato Fries

Fresh Fried Chips

Baked Potato

Sweet Potato Mash

Corn Grits

Green Salad

Cabbage & Tasso

Mixed Vegetables

Steamed Green Beans

Stuffed Potato

SALAD 6

Iceberg Garden Salad \$10.00

Iceberg lettuce, tomatoes, cucumber, topper of your choice

Cobb Salad \$13.00

Spring mix, tomatoes, purple onions, cucumbers, feta, parmesan cheese, bacon eggs, torilla chips, topper of your choice

Robert Salad AVAILABLE OPTIONS

Spring mix, fresh sliced tomatoes, purple onions, avocado, balsamic vinaigrette

\$11.00

Add Topper: \$6.00

Cesar Salad \$13.00

Romaine lettuce, parmesan cheese, croutons, eggs, topper of your choice

Stuffed Avocado Salad AVAILABLE OPTIONS

Fresh avocado stuffed with a scoop of shrimp salad, over spring mix tomatoes, italian dressing, tortilla chips

\$11.00

\$14.00

Wedge Salad \$13.00

Wedge of iceberg lettuce, balsamic reduction, blue cheese dressing, chopped bacon, topper of your choice

SEAFOOD 8

Flounder Filet \$12.00

Grilled in butter sauce

Catfish \$12.00

Fried to perfection or grilled in butter sauce

Gulf Shrimp \$13.00

Fried to perfection or grilled in garlic butter sauce

Crab Cakes \$14.00

Two fresh clawmeat crabcakes lightly breaded then grilled

Shrimp & Grits \$14.00

Grilled shrimp served on top of our delicious corn grits. Topped with smoked sausage gravy, cheddar cheese, green onions, grilled onions, and fresh bacon

Eggplant Evangeline **\$13.00**

Fried eggplant medallions topped with crabmeat bechamel sauce

Shrimp Angelo **\$13.00**

Grilled shrimp over a bed of angel hair pasta topped with bechamel sauce and parmesan cheese

Shrimp & Crab Angelo **\$14.00**

Grilled shrimp over angel hair pasta, topped with bechamel sauce, parmesan cheese, and a fried crab cake

BURGERS & SANDWICHES 3

Blaze Burger **\$12.00**

Hamburger topped with onions, mushrooms, cheddar, & chipotle mayo

Hamburger **AVAILABLE OPTIONS**

Served with lettuce, tomatoes, pickles, mustard, & mayo

\$10.00

Add Cheese: \$11.00

Shrimp Poboy **\$11.00**

Fried shrimp, served with lettuce, tomato, and tartar sauce

BY THE BOTTLE 10

Budweiser

Budlight

Miller Lite

Michelob Ultra

Coors Light

Heineken

Dos Equis

Corona

Yuengling

Yuengling Light

POURED ON DRAFT 6

Abita Amber

Canebrake

South Coast

Dos Equis

Blue Moon

Stella

WHITE 9

Raywood Chardonnay

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

Kendall Jackson Chardonnay

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

La Crema Chardonnay

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

La Crema Pinot Gris

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$36.00

Canyon Road Pinot Grigio

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

Santa Margherita Pinot Grigio

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

Chateau St. Michelle Reisling

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

Mia Dolcea Moscato D'asti

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Beringer White Zinfandel

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

RED 12

Raywood Merlot

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

Opolo Summit Creet Merlot

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

Raywood Cabernet**AVAILABLE OPTIONS**

Glass: \$6.00

Bottle: \$22.00

Freakshow Cabernet**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$38.00

Louis Martini Cabernet**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$38.00

Canyon Road Pinot Noir**AVAILABLE OPTIONS**

Glass: \$6.00

Bottle: \$22.00

Kendall Jackson Pinot Noir**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

La Crema Pinot Noir (Sonoma)**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$38.00

Jacob's Creek Shiraz**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$26.00

Trivento Cab / Malbec Blend**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$26.00

Chronology Red Blend**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$43.00

Opolo Counoise Grand Rouge**\$44.00****BUBBLES** ²**Beiler Pere & Fils****AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$26.00

Zonin Prosecco**\$7.00****SANGRIA** ¹**Red or White****AVAILABLE OPTIONS**

Glass: \$6.00

Bottle: \$18.00

MONDAY ¹

Seafood platter

\$16.00

Fried shrimp, stuffed crab, fried catfish, fried oysters, fried crab claws

TUESDAY ¹

10 oz. Ribeye

\$16.00

Add 4 shrimp for \$2 extra!

WEDNESDAY ¹

Shrimp Trinity

\$16.00

Fried Shrimp, Grilled Shrimp, Stuffed Shrimp

THURSDAY ¹

Crab Trinity.

\$16.00

Fried Crab fingers, fried stuffed crab, crabmeat au gratin. **Crabmeat is a seasonal item, in the event of unavailability, we may substitute items in this dish for other seafood items.

FRIDAY ¹

Seafood Variety Platter

\$12.00

Fried Shrimp, Catfish, Seafood Patty, Seafood Jambalaya. Served with a green salad

SANDWICHES ⁴

Chicken Salad Sandwiches

\$50.00

Turkey Sandwiches

\$50.00

Ham Sandwiches

\$50.00

Roast Beef Sandwiches

\$50.00

TRAYS ³

Vegetable Tray

\$50.00

Cheese Tray

\$50.00

Combination Vegetable, Fruit and Cheese tray

\$60.00

DIPS ⁵

Broccoli dip

\$45.00

Spinach and Artichoke dip

\$50.00

hot or cold

Crab dip	\$85.00
Shrimp dip	\$85.00
Crawfish dip	\$85.00

COLD ITEMS 3

7 Layer Mexican dip	\$45.00
Shrimp Mold	\$45.00
Pasta Salad	\$45.00

MEATS 12

Fried Stuffed Mushrooms	\$65.00
Saute'ed Stuffed Mushrooms	\$65.00
Meat Pies	\$80.00
Chicken Drumettes	\$55.00
B.B. Q. Meatballs	\$55.00
Fried Boudin Balls	\$60.00
Brisket with sliced white bread	\$85.00
Pork Jambalaya	\$75.00
Crawfish Fettuccini	\$125.00
Fried Catfish	\$95.00
Fried Popcorn Shrimp	\$95.00
Seafood Jambalaya	\$125.00

UNLIMITED SOFT DRINKS 7

Up to 25 people	\$20.00
25- 40 people	\$25.00
40 - 60 people	\$30.00
60 - 80 people	\$35.00
80 or more	\$40.00
Punch (bowl)	\$25.00

Coffee (pot)

\$15.00

BANQUET ROOM 8

Domestic Beer

\$2.75

Import Beer

\$3.00

Draft Beer

\$2.00

House wine by the glass

\$5.00

House wine by the bottle

\$30.00

approx. 10 glasses

Well liquor

\$5.00

Premium liquor

\$6.00

Frozen Drinks

\$5.00