

# RT's Restaurant

3804 Mount Vernon Ave 22305-2409 · +17036846010 · Updated: Jan 14, 2026

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## APPETIZERS 11

**Oysters on the Half Shell\*** **\$13.95**

Six Local Prime Oysters served with fresh Horseradish and Cocktail Sauce.

**Crawfish & Shrimp Beignets** **\$12.95**

Whole Shrimp and Crawfish wrapped in Angel Hair Pasta with house made Seafood Seasoning. Flash fried, served over Garlic Aioli Sauce (3pcs).

**Southern Fried Calamari** **\$12.95**

With Spicy Cajun Remoulade.

**Fried Oysters and Horseradish Cream** **\$12.95**

Served over Horseradish Cream Sauce with Fresh Tomato Corn Salsa (4pcs).

**Oysters Rockefeller\*\*** **\$13.95**

Four Oysters Topped with Creamed Spinach, Chopped Bacon & Hollandaise.

**Oysters Bienville\*\*** **\$13.95**

Four Oysters Topped with a Mushroom Cream Sauce with Bacon, Tasso Ham & Jumbo Lump Crabmeat.

**Oysters Uggie\*\*** **\$13.95**

Four Oysters Topped with Garlic, Bacon, Parmesan Cheese & Panko Breadcrumbs.

**Oysters Three Way\*\*** **\$19.95**

Two Bienville, Two Rockefeller & Two Uggie.

**Acadian Peppered Shrimp** **\$11.95**

New Orleans Style “BBQ” Head-on Shrimp.

**Scallops Wrapped in Bacon\*\*** **\$11.95**

Drizzled with a Steen’s Cane Syrup Glaze & Served on a bed of Cajun Onion Straws (3pcs).

**“Jack Daniel’s” Shrimp with Jumbo Lump Crabmeat** **\$13.95**

Our Specialty for Over 36 Years. Four Jumbo Shrimp sautéed with Cajun spices, Jack Daniel’s and Cream Sauce. Topped with Jumbo Lump Crabmeat.

## SALADS 6

**Mixed Green Salad** **\$7.95**

Mixed Greens, Cucumber & Cherry Tomatoes served with our home made Creole Mustard dressing.

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| <b>Chop Salad</b>                                                                                                                    | <b>\$9.95</b>  |
| Mix of Chopped Field Greens, Romaine, Tomato, Red Onion And Corn topped with Blue Cheese Crumbles. Served with Balsamic Vinaigrette. |                |
| <b>House Salad**</b>                                                                                                                 | <b>\$9.95</b>  |
| Mixed Greens with Blue Cheese Crumbles, Crisp Bacon, Chopped Egg & Hearts of Palm. Served with Our House Dressing.                   |                |
| <b>Creole Caesar Salad</b>                                                                                                           | <b>\$9.95</b>  |
| With House Made Caesar Dressing & Spicy Cornbread Croutons.                                                                          |                |
| <b>Fried Oyster Salad</b>                                                                                                            | <b>\$19.95</b> |
| Maryland Oysters served over Chopped Field Greens, Romaine, Tomato, Red Onion and Shoepeg Corn. Served with Creole Mustard Dressing. |                |
| <b>Pan Seared Salmon Salad</b>                                                                                                       | <b>\$19.95</b> |
| Over Mixed Greens, Cajun Onion Straws, Tomato Corn Salsa. Served with an Avocado Vinaigrette Dressing.                               |                |

**SOUPS & GUMBO** 3

|                                                        |                          |
|--------------------------------------------------------|--------------------------|
| <b>She Crab Soup</b>                                   | <b>AVAILABLE OPTIONS</b> |
| Rich & Creamy with a hint of Cajun Spice.              | Cup: \$6.95              |
|                                                        | Bowl: \$8.50             |
| <b>Alligator Stew**</b>                                | <b>AVAILABLE OPTIONS</b> |
| With a Touch of Sherry & Topped with Chopped Egg.      | Cup: \$6.95              |
|                                                        | Bowl: \$8.50             |
| <b>Chicken &amp; “Comeaux” Andouille Gumbo**</b>       | <b>AVAILABLE OPTIONS</b> |
| Served with Garlic-Parsley Rice and Chopped Scallions. | Cup: \$6.95              |
|                                                        | Bowl: \$8.50             |

**RT'S SPECIALTIES** 14

|                                                                                                                               |                |
|-------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>“Death” By Gumbo**</b>                                                                                                     | <b>\$25.95</b> |
| Traditional New Orleans Seafood Soup with Shrimp, Oysters, Lump Crab, Crawfish Tails and Andouille Sausage. Served with Rice. |                |
| <b>Crawfish Étouffée</b>                                                                                                      | <b>\$22.95</b> |
| “Smothered” Cajun Style in a Rich Dark Roux, Served with Rice.                                                                |                |
| <b>Spicy Crawfish Red Beans &amp; Rice**</b>                                                                                  | <b>\$22.95</b> |
| Sautéed with Tasso Ham, Garlic, Spring Onion & Cajun Spices.                                                                  |                |
| <b>Shrimp &amp; Crab Étouffée</b>                                                                                             | <b>\$24.95</b> |
| Sautéed Shrimp & Jumbo Lump Crab Meat in a Dark Brown Étouffée. Served with Rice.                                             |                |
| <b>Shrimp Norman</b>                                                                                                          | <b>\$24.95</b> |
| Lightly Dusted Fried Gulf Shrimp & Jumbo Lump Crab Meat in a Dark Brown Étouffée. Served with Rice.                           |                |

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| <b>Oyster Nezpique**</b>                                                                                                     | <b>\$26.95</b> |
| Maryland Fried Oyster Topped with Lump Crab Meat & Tasso Ham in a Dark Brown Étouffée. Served with Rice.                     |                |
| <b>Smothered Catfish</b>                                                                                                     | <b>\$23.95</b> |
| Fried and Topped with a Dark Brown Shrimp Étouffée, Served with Rice.                                                        |                |
| <b>Shrimp &amp; Grits**</b>                                                                                                  | <b>\$23.95</b> |
| Gulf Shrimp Sautéed with Garlic, Spring Onion, Tasso Ham, Chopped Tomatoes & Fresh Basil Served over Andouille Cheese Grits. |                |
| <b>Crawfish &amp; Lump Crab Catahoula**</b>                                                                                  | <b>\$23.95</b> |
| Sautéed with Garlic, Spring Onion in an Andouille-Cheddar Cream Sauce. Served with Rice.                                     |                |
| <b>Crab and Crawfish Imperial</b>                                                                                            | <b>\$24.95</b> |
| Jumbo Lump Crabmeat & Spicy Crawfish Seasoned and Baked in a Rich Imperial Sauce. Served with One Side.                      |                |
| <b>Pasta Jambalaya**</b>                                                                                                     | <b>\$23.95</b> |
| Gulf Shrimp, Andouille Sausage, Pork, Chicken and Penne Pasta. Substitute Pasta with Rice for Gluten Free.                   |                |
| <b>RT's Special Crab</b>                                                                                                     |                |
| Baked Colossal Lump Crabmeat with a Spicy Peppercorn Crust. Served with One Side.                                            |                |

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|----------------------|--------------------------------|
| <b>Regular Sides</b> | <b>AVAILABLE OPTIONS</b>       |
|                      | Garlic Parsley Rice: \$4.95    |
|                      | Corn Maque Choux**: \$4.95     |
|                      | Creamed Spinach: \$4.95        |
|                      | Vegetable of the Day: \$5.95   |
|                      | Garlic Mashed Potatoes: \$4.95 |
|                      | Coleslaw: \$4.95               |
|                      | French Fries: \$4.95           |
|                      | Potato Salad: \$4.95           |
|                      | Baked Potato: \$4.95           |

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|----------------------------------------------------------------|------------------------------------------------------------|
| <b>Premium Sides</b>                                           | <b>AVAILABLE OPTIONS</b>                                   |
| (Substitute your regular side to a premium side for \$2 extra) | Asparagus Hollandaise: \$6.95                              |
|                                                                | Fried Brussel Sprouts - Glazed with Honey-Sriracha: \$6.95 |
|                                                                | Red Beans and Rice**: \$6.95                               |
|                                                                | Loaded Baked Potato: \$6.95                                |
|                                                                |                                                            |

SEAFOOD 10

|                                                                             |                |
|-----------------------------------------------------------------------------|----------------|
| <b>Southern Fried Catfish</b>                                               | <b>\$22.95</b> |
| Lightly Dusted in Corn Flour, Served with French Fries & a small Cole Slaw. |                |

Fried Jumbo Gulf Shrimp

\$25.95

Served with French Fries & a small Coleslaw (7pcs).

Spicy Pecan Crusted Haddock

\$26.95

Topped with Jumbo Lump Crabmeat & Creole Mustard Sauce. Served with One Side.

Shellfish in Parchment

\$25.95

Baked Shrimp, Scallops & Jumbo Lump Crabmeat with Leeks, Red Onions and Carrots in a Crab Butter Cream Sauce. Served with One Side.

Maryland Fried Oysters

\$26.95

An RT’s Specialty, Served with French Fries & a small Cole Slaw.

Pan Roasted Salmon\*

\$24.95

Served on a bed of Horseradish cream and topped with Tomato Corn Salsa. Served with One Side.

Trout Orleans

\$24.95

Topped with Spicy Sautéed Shrimp, Lump Crab & Hollandaise. Served with One Side.

Crab and Crawfish Stuffed Flounder

\$25.95

Stuffed with Crab & Crawfish Imperial & finished with Crab Butter Cream Sauce. Served with Rice

Baked Stuffed Jumbo Gulf Shrimp

\$25.95

Stuffed with Crab & Crawfish Imperial & Finished with Crab Butter Cream Sauce. Served with Rice

All Lump Crab Cakes

Broiled or Pan Sautéed, Served with French Fries & a small Cole Slaw.

MEATS & POULTRY

4

New Orleans Steak Frites\*

\$27.95

10 oz. USDA Angus Choice Flat Iron, Served with French Fries & a Mixed Green Salad.

Spicy Pecan Crusted Chicken

\$23.95

Topped with Spicy Gulf Shrimp & Creole Mustard Sauce. Served with One Side.

Cajun Veal Oscar

\$26.95

Sautéed Veal Scaloppini Topped with Spicy Lump Crab, Crawfish, Spring Onions & Béarnaise. Served with One Side.

Filet Mignon

\$37.95

8 oz. USDA Angus Choice, Topped with a Red Wine Mushroom Sauce. Served with a Mixed Green Salad and One Regular Side.

DESSERTS

8

Key Lime Pie

\$7.95

A Tart, Creamy Classic with Chantilly Whipped Cream & Fresh Berries Compote.

Creole Bread Pudding

\$7.95

With Crushed Pineapples, Raisins and Pecans. Served warm with a Bailey’s Irish Cream Toffee Sauce & Chantilly Whipped Cream.

Coconut Cake “Melvin”

\$7.95

Soaked with Dark Rum and Topped with Chantilly Whipped Cream & Toasted Coconut.

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|---------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Southern Pecan Pie</b>                                                                                                                   | <b>\$8.50</b> |
| Served warm with Chantilly Whipped Cream.                                                                                                   |               |
| <b>Chocolate Mousse</b>                                                                                                                     | <b>\$6.95</b> |
| Decadent Mousse, With Rich Belgian Chocolate.                                                                                               |               |
| <b>Chocolate “Tres Leches” Cake</b>                                                                                                         | <b>\$7.95</b> |
| With Vanilla Ice Cream and Drizzled with Chocolate and Caramel Sauces.                                                                      |               |
| <b>Cajun Nightgown</b>                                                                                                                      | <b>\$8.95</b> |
| Tia Maria, Crème de Cacao and Hot Coffee, Topped with Whipped Cream & Drizzled with Drambuie. For those that prefer to drink their dessert. |               |
| <b>Ice Cream</b>                                                                                                                            | <b>\$6.95</b> |
| Ask your server for available flavors.                                                                                                      |               |

**CHILDREN’S MENU** 4

|                                                       |                |
|-------------------------------------------------------|----------------|
| <b>Chicken Tenders with French Fries</b>              | <b>\$9.95</b>  |
| <b>Catfish Sandwich with Tartar Sauce &amp; Fries</b> | <b>\$12.95</b> |
| <b>Mac n Cheese with Penne Pasta</b>                  | <b>\$9.95</b>  |
| <b>Popcorn Shrimp with French Fries</b>               | <b>\$12.95</b> |