

Dons Seafood- Hammond

1915 S Morrison Blvd · +19853458550 · Updated: Jan 14, 2026

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APPETIZERS 13

ZYDECO SHRIMP

\$14.75

Popcorn Gulf shrimp with pepper jelly sauce.

JACKED UP SHRIMP

\$18.95

Broiled Gulf shrimp with bacon, jalapeños & pepper jack cheese.

SEAFOOD SPINACH DIP

\$19.75

Creamed spinach, Gulf shrimp & crabmeat topped with pepper jack cheese. Served with chips.

HUSHPUPIES

AVAILABLE OPTIONS

Half-Dozen: \$4.50

Dozen: \$6.50

ONION RINGS

\$10.50

BOUDIN BALLS

\$12.50

Made with pork and rice.

FRIED CRAB CLAWS

\$21.75

Freshly battered & lightly fried.

FRIED ALLIGATOR

\$16.50

Farm-raised & tenderized.

BLACKENED ALLIGATOR

\$17.50

Farm-raised & blackened.

SHRIMP REMOULADE

\$12.50

OYSTERS ON THE HALF SHELL

AVAILABLE OPTIONS

Half-Dozen: \$15.95

Dozen: \$24.95

CHARBROILED OYSTERS

AVAILABLE OPTIONS

Louisiana Gulf oysters on the half shell, charbroiled with garlic butter & Romano cheese.

Half-Dozen: \$16.95

Dozen: \$26.95

JACKED UP OYSTERS

AVAILABLE OPTIONS

Louisiana Gulf oysters on the half shell, charbroiled with bacon, jalapenos & pepper jack cheese.

Half-Dozen: \$16.95

Dozen: \$26.95

GUMBOS & SALADS 7

SEAFOOD GUMBO

AVAILABLE OPTIONS

Cup: \$8.50

SM: \$12.50

LG: \$16.50

CRAWFISH BISQUE

AVAILABLE OPTIONS

Cup: \$8.50

SM: \$12.50

LG: \$16.50

CHICKEN & ANDOUILLE GUMBO

AVAILABLE OPTIONS

Cup: \$7.25

SM: \$11.25

LG: \$14.25

SEAFOOD SALAD

\$20.50

Boiled Gulf shrimp, Louisiana crawfish and lump crabmeat over garden greens.

SHRIMP SALAD

\$16.50

BLACKENED CHICKEN CAESAR SALAD

\$16.25

FRIED CRAWFISH SALAD

\$15.95

SANDWICHES 7

ZYDECO SHRIMP TACOS

\$16.50

Popcorn Gulf shrimp in flour tortillas with avocado ranch slaw & pepper jelly sauce. Served with Cajun chargrilled corn.

GRILLED SHRIMP TACOS

\$16.50

Grilled Gulf shrimp in flour tortillas with avocado ranch slaw, onions & cilantro. Served with Cajun chargrilled corn.

CRAWFISH QUESADILLAS

\$16.25

Louisiana crawfish tails & andouille sausage with Cajun chargrilled corn & avocado cilantro ranch.

CLASSIC CHEESEBURGER

\$15.50

Half-pound hamburger with American cheese, mayo, lettuce, tomato, onion & pickles. Served with French fries.

JACKED UP CHEESEBURGER

\$16.75

Half-pound hamburger with sliced pepper jack cheese, mayo, lettuce, tomato, onion, pickles, bacon & jalapenos. Served with French fries.

FISH SANDWICH

\$13.95

Fried Louisiana catfish with mayo, lettuce, tomato, onion & pickles. Served with French fries.

SHRIMP POBOY

\$17.50

Fried Gulf shrimp on French bread with mayo, lettuce, tomato & pickles. Served with French fries.

SPECIALTIES 17

SEAFOOD PLATTER

Stuffed crab, stuffed Gulf shrimp, fried Louisiana catfish, fried Gulf shrimp, fried Louisiana Gulf oysters & shrimp etouffee. Served with French fries & coleslaw.

AVAILABLE OPTIONS

\$32.95

Add a cup of gumbo:

\$5.00

SEAFOOD COMBO

Stuffed Gulf shrimp, fried Louisiana catfish, fried Gulf shrimp, fried Louisiana Gulf oysters & shrimp etouffee. Served with French fries & coleslaw.

AVAILABLE OPTIONS

\$24.50

Add a cup of gumbo:

\$5.00

BROILED SHRIMP

Gulf shrimp, oven-broiled in our signature Cajun butter sauce. Served with a stuffed potato and green beans.

\$22.95

FRIED SHRIMP

Fried Gulf shrimp. Served with French fries & coleslaw.

AVAILABLE OPTIONS

SM: \$16.50

LG: \$22.50

1/2 SHRIMP & 1/2 CATFISH

Fried Gulf shrimp & Louisiana catfish. Served with French fries & coleslaw.

AVAILABLE OPTIONS

SM: \$16.50

LG: \$22.50

FRIED CATFISH

Louisiana catfish, thin & crispy. Served with French fries & coleslaw.

AVAILABLE OPTIONS

SM: \$15.25

LG: \$20.25

1/2 CATFISH & 1/2 RED BEANS

Fried Louisiana catfish with red beans & rice. Served with hushpuppies.

\$15.95

1/2 SHRIMP & 1/2 ETOUFFEE

Fried shrimp & shrimp etouffee, served over rice.

\$17.50

BOILED SHRIMP

Gulf shrimp with corn & potatoes.

\$21.75

SHRIMP & GRITS

Grilled shrimp in a creamy garlic butter sauce over sweet corn grits with andouille sausage.

\$21.75

FRIED OYSTERS

Louisiana Gulf fried oysters. Served with French fries & coleslaw.

AVAILABLE OPTIONS

SM: \$17.95

LG: \$26.95

CRAWFISH ETOUFFEE

Louisiana crawfish, onion, bell pepper & celery in a light roux, served over rice.

\$20.25

1/2 CRAWFISH & 1/2 ETOUFFEE

Fried crawfish & crawfish etouffee, served over rice.

\$20.25

FRIED CHICKEN TENDERS

Fried chicken tenders with camp sauce. Served with French fries & coleslaw.

\$16.50

SHRIMP DINNER

A cup of shrimp gumbo, stuffed Gulf shrimp, fried Gulf shrimp, shrimp au gratin, Jacked Up Shrimp™, broiled Gulf shrimp, shrimp etouffee & a stuffed potato.

\$32.95

CRAWFISH DINNER	\$32.95
A cup of crawfish bisque, fried crawfish, crawfish au gratin, Jacked Up Crawfish, broiled crawfish, crawfish etouffee & a stuffed potato.	
CATFISH ACADIAN	\$21.75
Louisiana catfish fried and topped with crawfish étouffée, served over rice.	
OVEN & GRILL 13	
STUFFED CATFISH	\$22.95
Stuffed with Gulf shrimp & crab stuffing. Served with green beans & garlic mashed potatoes.	
GRILLED SALMON	\$25.95
Atlantic salmon with soy ginger glaze. Served with steamed vegetables & sweet potato casserole.	
BLACKENED REDFISH	\$29.25
Fresh Gulf fish. Served with green beans & garlic mashed potatoes.	
GRILLED CATFISH	AVAILABLE OPTIONS
Served with green beans & garlic mashed potatoes.	SM: \$15.50
	LG: \$20.50
GRILLED STUFFED SHRIMP	\$21.50
Stuffed with Gulf shrimp & crab stuffing. Served with green beans & a stuffed potato.	
CRABMEAT AU GRATIN	\$26.95
Louisiana lump crabmeat in a creamy au gratin sauce. Served with dinner salad & a stuffed potato.	
CAJUN RAVIOLI	\$20.75
Fried cheese-stuffed ravioli topped with a crawfish cream sauce.	
SHRIMP ALFREDO PASTA	\$20.75
Blackened Gulf shrimp with Alfredo sauce over penne pasta.	
MARINATED GRILLED CHICKEN	\$16.50
Served with green beans & garlic mashed potatoes.	
HAMBURGER STEAK	\$16.50
Stuffed with cheese & topped with onion gravy. Served with green beans & French fries.	
RIBEYE	\$35.95
12 oz. aged ribeye. Served with dinner salad & a stuffed potato.	
FILET MIGNON	\$42.50
8 oz. aged filet. Served with dinner salad & a stuffed potato.	
CAJUN COWBOY RIBEYE	\$44.95
20 oz. blackened bone-in aged ribeye. Served with dinner salad & a stuffed potato.	

TOPPINGS 7

SAUTEED MUSHROOMS	\$4.50
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SAUTEED SHRIMP	\$8.50
LUMP CRAB SAUTE	\$12.25
CRAB CREAM SAUCE	\$12.25
CRAWFISH CREAM SAUCE	\$8.25
CRAWFISH ETOUFFEE	\$8.25
SHRIMP ETOUFFEE	\$8.25

SIDES 14

DINNER SALAD	\$5.25
COLESLAW	\$5.25
HOMESTYLE GREEN BEANS	\$5.25
RED BEANS	\$5.25
STEAMED VEGETABLES	\$5.25
CHARGRILLED CORN	\$5.25
SWEET CORN GRITS	\$5.25
FRENCH FRIES	\$5.25
SWEET POTATO FRIES	\$5.25
SWEET POTATO CASSEROLE	\$5.25
GARLIC MASHED POTATOES	\$5.25
STUFFED POTATO	\$5.25
POTATO SALAD	\$5.25
MACARONI & CHEESE	\$5.25

CAJUN CLASSICS 14

SEAFOOD COMBO	AVAILABLE OPTIONS
Stuffed Gulf shrimp, fried Louisiana catfish, fried Gulf shrimp, fried Louisiana Gulf oysters & shrimp etouffee. Served with French fries.	\$24.50
	Add a cup of gumbo:
	\$5.00
CATFISH ACADIAN	\$21.75
Louisiana catfish fried and topped with crawfish etouffee, served over rice.	
FRIED SHRIMP	\$16.50

1/2 FRIED SHRIMP & 1/2 FRIED CATFISH	\$16.50
1/2 FRIED SHRIMP & 1/2 ETOUFFEE	\$17.50
FRIED CATFISH	\$15.25
1/2 FRIED CATFISH & 1/2 RED BEANS	\$15.95
FRIED OYSTERS	\$17.95
HAMBURGER STEAK	\$16.50
GRILLED CATFISH	\$15.50
GRILLED STUFFED SHRIMP	\$21.50
MARINATED GRILLED CHICKEN	\$16.50
CRAWFISH ETOUFFEE	\$20.25
FRIED CHICKEN TENDERS	\$16.50

PARTY TRAYS 12

Appetizer Tray **\$85.00**

An assortment of fried catfish, fried shrimp, crab fingers and onion rings accompanied by tartar and cocktail sauces.
(Appetizers for 10-15)

Fried Or Broiled Catfish Tray **\$75.00**

Farm-raised catfish, fried golden brown, accompanied by tartar sauce. (Appetizers for 10-15)

Fried Shrimp Tray **\$85.00**

Gulf shrimp, fried golden brown, accompanied by tarter and cocktail sauce. (Appetizers for 10-15)

½ Shrimp And ½ Catfish Tray **\$80.00**

Always popular, accompanied by cocktail and tartar sauces. (Appetizers for 10-15)

Fried Or Grilled Chicken Tender Tray **\$60.00**

Chicken breast tenders fried golden brown, accompanied by camp sauce. (50 pcs)

Boiled Shrimp Tray **AVAILABLE OPTIONS**

Gulf Shrimp, boiled in Don's seasonings accompanied by cocktail sauce. (Appetizers for 10-15)

\$85.00

peeled: \$95.00

Poboy Tray **AVAILABLE OPTIONS**

Fried Catfish, Fried Shrimp or Fried Oyster piled high on French bread dressed with mayo, lettuce, tomato and pickles.
(15-3" sandwiches)

\$65.00

Add Oysters: \$10.00

Shrimp Salad Tray **AVAILABLE OPTIONS**

Fresh Louisiana cold boiled shrimp set on a bed of lettuce with tomatoes, eggs, croutons, red onion and parmesan sheese. Small (Appetizers for 8-10), Large (Appetizers for 15-20)

Small: \$55.00

Large: \$95.00

Garden Salad Tray

An assortment of lettuce, tomatoes, onions, parmesan and croutons with your choice of dressing. Small (Appetizers for 8-10), Large (Appetizers for 15-20)

AVAILABLE OPTIONS

Small: \$20.00

Large: \$30.00

Pasta Tray

Shrimp, crawfish tails or chicken tossed in Don's alfredo sauce topped with cheese and baked golden brown. Small (Appetizers for 8-10), Large (Appetizers for 20-30)

AVAILABLE OPTIONS

Small: \$55.00

Large: \$105.00

Gallon of Gumbo, Bisque or Etouffee

served with rice and bread (serves 8-10)

\$90.00

Gallon of Red Beans

served with rice and bread (serves 8-10)

\$60.00

CAJUN CRAVINGS 9

Spinach And Artichoke Dip

A Don's favorite, served with chips. (Appetizers for 10-15)

\$95.00

Boudin Balls

An Acadiana favorite made with pork rice and served with pepper jelly. (40 pcs.)

\$55.00

Hush Puppies

Our version of the famous Southern classic. (40 pcs.)

\$20.00

Macaroni & Cheese

Just like Grandma's. (Serves 10-15)

\$45.00

Steamed Vegetables

(Serves 10-15)

\$35.00

Potato Salad

By the quart (serves 6-8)

\$15.00

Mashed Potatoes

(Serves 10-15)

\$35.00

Sweet Potato Casserole

(Serves 10-15)

\$35.00

Homemade Bread Pudding Or Brownies

(Serves 15-20)

\$35.00

BEVERAGES 3

Sweet Tea

(1 Gallon)

\$12.00

Unsweetened Tea

(1 Gallon)

\$12.00

Lemonade **\$12.00**
(1 Gallon)

FAMILY BOXES 9

Fried Shrimp **\$65.00**

Includes fries or mashed potatoes, hush puppies, coleslaw, and bread pudding

Fried Catfish **\$60.00**

Includes fries or mashed potatoes, hush puppies, coleslaw, and bread pudding

Fried Shrimp & Catfish **\$65.00**

Includes fries or mashed potatoes, hush puppies, coleslaw, and bread pudding

Fried Chicken Tenders **\$55.00**

Includes fries or mashed potatoes, hush puppies, coleslaw, and bread pudding

Grilled Shrimp **\$65.00**

Includes mashed potatoes or steamed veggies, green beans and bread pudding

Grilled Catfish **\$60.00**

Includes mashed potatoes or steamed veggies, green beans and bread pudding

Grilled Shrimp & Catfish **\$65.00**

Includes mashed potatoes or steamed veggies, green beans and bread pudding

Grilled Chicken Tenders **\$55.00**

Includes mashed potatoes or steamed veggies, green beans and bread pudding

Grilled Salmon **\$65.00**

Includes mashed potatoes or steamed veggies, green beans and bread pudding

BRUNCH 1

SATURDAY AND SUNDAY

FROM THE BAR 6

Bottomless Mimosa **\$12.00**

Fresh orange juice and champagne served by the carafe or by the glass

Don's Bloody Mary **\$5.00**

House specialty

Voodoo Marie **\$12.00**

20oz Bloody Mary with Tito's and a whole bunch of veggies.

Bayou Satsuma Mimosa **\$9.00**

Champagne, Bayou Satsuma Rum, Bols Peach Schnapps and fresh squeezed orange juice.

French 75 **\$10.00**
Champagne, Hendricks Gin and elderflower liqueur.

Don's Classic Old Fashioned **\$10.00**
Bourbon of choice, Cherry & Orange Angostura Bitters and Signature Sugar Stick.

COFFEE BREWS 2

Cajun Latte **\$6.00**
An adult version of a latte: coffee spiked with rum and sweetened with rum sauce

Nutty Irishman **\$6.00**
Coffee spiked with Jameson, Frangelico, Baileys Irish Cream.

BRUNCH SPECIALTIES 6

Crab Cake Atchafalaya **\$19.00**
Fried crab cakes topped with Louisiana crawfish cream sauce.

Chicken and Waffles **\$13.00**
Homemade waffles topped with our Camp Chicken and maple syrup. Served with fruit.

Crawfish Scrambler **\$14.00**
Scrambled eggs, Louisiana crawfish, Poche's andouille sausage, topped with cheddar cheese. Served with diced hashbrowns and fruit.

Bayou Benedict **\$14.00**
Poached eggs over a biscuit, topped with Poche's andouille sausage, Louisiana crawfish and hollandaise. Served with diced hashbrowns and fruit.

Crab Cake Benedict **\$19.00**
Poached eggs over fried crab cakes, topped with hollandaise. Served with diced hashbrowns and fruit

Shrimp and Grits **\$20.00**
Grilled Gulf shrimp in a creamy garlic butter sauce over sweet corn grits.

A LA CARTE 6

Bacon **\$4.00**

Biscuits **\$4.00**

Waffle **\$4.00**

Hash Browns **\$4.00**

Scrambled Eggs **\$4.00**

Fruit Bowl **\$4.00**

KIDS 5

chicken tenders*	\$9.50
popcorn shrimp*	\$9.50
catfish*	\$9.50
hamburger	\$9.50
grilled cheese	\$9.50