

# Rey's Restaurant

1130 Buck Jones Rd 27606-3325 · +19193800122 · Updated: Mar 21, 2026

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## APPETIZERS 10

<b>Shrimp Orleans</b>	<b>\$14.00</b>
Four gulf shrimp sautéed in a New Orleans butter	
<b>Shrimp Cocktail</b>	<b>\$14.00</b>
Jumbo white shrimp served with cocktail and spicy remoulade sauce	
<b>Crabmeat Cocktail</b>	<b>\$20.00</b>
Lump crabmeat served with cocktail and spicy remoulade sauce	
<b>Pan-Seared Scallops*</b>	<b>\$18.00</b>
With a garlic-lime butter	
<b>Fried Calamari</b>	<b>\$12.00</b>
With a basil aioli sauce	
<b>Seared Ahi Tuna*</b>	<b>\$12.00</b>
With wasabi cream and pickled ginger	
<b>Grilled Brie Served with Fresh Fruit and Toast Points</b>	<b>\$11.00</b>
<b>Fried Oysters</b>	<b>\$18.00</b>
Served over a New Orleans style succotash topped with a cajun aioli	
<b>N'awlins Crab Cakes</b>	<b>\$18.00</b>
Lump crabmeat with green and red bell peppers dressed with a garlic-lime butter	
<b>Beef Carpaccio*</b>	<b>\$11.00</b>
Seared and shaved, raw New York Strip served with toast points	

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## SOUPS 4

<b>New Orleans Turtle Soup</b>	<b>\$10.00</b>
A French Quarter classic	
<b>French Onion Soup</b>	<b>\$10.00</b>
<b>Grilled Chicken and Sausage Gumbo</b>	<b>\$10.00</b>
A classic made with andouille sausage	
<b>Shrimp Bisque</b>	<b>\$12.00</b>

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## SALADS 8

<b>Romaine Hearts Salad</b>	<b>\$10.00</b>
Made with hearts of palm, artichoke hearts and Danish bleu cheese crumbles tossed with raspberry vinaigrette	
<b>Caprese Salad</b>	<b>\$12.00</b>
Italian Burrata, fresh basil and white balsamic vinaigrette	
<b>Spinach Salad with Warm Bacon Dressing</b>	<b>\$10.00</b>
<b>Lettuce Wedge</b>	<b>\$10.00</b>
Topped with diced tomatoes, Danish bleu cheese crumbles, bacon bits and blue cheese dressing	
<b>Caesar Salad</b>	<b>\$10.00</b>
Traditional Caesar topped with Parmesan-Reggiano	
<b>Field Green Salad</b>	<b>\$8.00</b>
Baby mesculin, cucumber, goat cheese, roma tomatoes	
<b>Jackson Square Chop Salad</b>	<b>\$12.00</b>
Mixed greens, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons and Danish bleu cheese tossed in lemon basil dressing and topped with crispy fried onions	
<b>Calypso Berry Salad</b>	<b>\$12.00</b>
Mixed greens tossed with white balsamic vinaigrette and topped with blueberries, strawberries, toasted almonds, sliced yellow bell peppers and goat cheese	

## ENTREES - BEEF, VEAL & PORK <sup>8</sup>

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<b>Grilled Center Cut Corn-Fed Filets*</b>	<b>AVAILABLE OPTIONS</b>
	Filet Mignon (8 Oz.): \$43.00
	Filet Mignon (10 Oz.): \$49.00
<b>16 Oz. Prime New York Strip*</b>	<b>\$51.00</b>
<b>16 Oz. Prime Ribeye*</b>	<b>\$51.00</b>
<b>Beef Tournedos*</b>	<b>\$41.00</b>
Two 4 oz. medallions topped with your choice of grilled shrimp or fried oysters	
<b>Roasted Rack of Lamb*</b>	<b>\$45.00</b>
New Zealand lamb with a Dijon herb crust	
<b>Veal Piccata</b>	<b>\$22.00</b>
Sautéed with white wine, capers and lemon butter sauce	
<b>Veal Marsala</b>	<b>\$22.00</b>
Sautéed with butter, mushrooms and Marsala wine	
<b>Bourbon Street Pork Chops*</b>	<b>\$24.00</b>
Twin 6 oz. loin chops, marinated in garlic, soy and bourbon and topped with a white wine, apple and raisin chutney	

## ENTREES - CHICKEN <sup>3</sup>

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<b>French Quarter Chicken</b>	<b>\$22.00</b>
Airline breast stuffed with herb cheese and topped with lemon butter	
<b>Chicken Piccata</b>	<b>\$22.00</b>
Sautéed with capers, white wine, and lemon butter sauce	
<b>Chicken Marsala</b>	<b>\$22.00</b>
Sautéed with butter, mushrooms and Marsala wine	

## ENTREES - SEAFOOD 5

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<b>Grouper Lafayette</b>	<b>\$39.00</b>
Pan fried grouper topped with sautéed crabmeat over a New Orleans style butter	
<b>Blackened Tuna*</b>	<b>\$25.00</b>
Topped with strawberry, papaya, mango and cilantro tapenade	
<b>Broiled Cold-Water Lobster Tails</b>	<b>\$68.00</b>
Two 7 oz. tails	
<b>Scottish Salmon*</b>	<b>\$25.00</b>
Topped with strawberry, papaya, mango and cilantro tapenade	
<b>Broiled Flounder</b>	<b>\$30.00</b>
Filled with crabmeat stuffing and topped with shrimp and lemon butter	

## ENTREES - VEGETARIAN 2

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<b>Grilled Vegetable Platter</b>	<b>\$20.00</b>
Grilled or steamed asparagus, squash and zucchini seasoned with butter or olive oil, sea salt and black pepper served with a sweet, broiled tomato	
<b>Pasta Primavera</b>	<b>\$20.00</b>
Zucchini, squash and onions tossed in our house marinara sauce over gemelli pasta	

## ENTREE ADD-ONS 6

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<b>Sautéed Sweet Onions</b>	<b>\$6.00</b>
<b>Danish Bleu Cheese</b>	<b>\$8.00</b>
<b>Four Pan Seared Scallops</b>	<b>\$18.00</b>
<b>Four Grilled Shrimp</b>	<b>\$15.00</b>
<b>Fried Oysters</b>	<b>\$16.00</b>
<b>Oscar Style</b>	<b>\$18.00</b>
4 ounces lump crabmeat, asparagus and hollandaise	

## SIDES 12

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**Green Beans with Almonds**

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**Grilled Asparagus**

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**Au Gratin Potatoes**

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**Lyonnaise Potatoes**

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**Sautéed Mushrooms**

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**Garlic Mashed Potatoes**

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**Mashed Sweet Potatoes**

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**Sautéed Spinach**

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**Creamed Corn**

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**Steamed Broccoli**

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**Vegetable Medley**

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**Creamed Spinach**

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## **DESSERTS** 8

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**Bread Pudding with Whiskey Sauce** **\$10.00**

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**New York Style Cheesecake** **\$10.00**

Vanilla bean cheesecake with fresh berries

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**Crème Brulee** **\$10.00**

Topped with fresh berries

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**Sorbet with Fresh Fruit** **\$7.00**

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**Chocolate Raspberry Truffle Cake** **\$10.00**

Rich flourless cake with raspberry filling

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**Chocolate / Vanilla Ice Cream** **\$5.00**

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**Cherries Jubilee** **\$24.00**

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**Bananas Foster** **\$24.00**

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## **COFFEES** 3

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**French Press** **\$4.00**

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**Cappuccino** **\$5.00**

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**Espresso** **\$4.00**

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