

# Stroubes

107 3rd St 70801-1302 · +12254482830 · Updated: Jan 14, 2026

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## STARTERS 14

<b>Abita Bbq Shrimp And Grits</b>	<b>\$12.00</b>
<b>Pepper Calamari</b>	<b>\$10.00</b>
<b>Escargot</b>	<b>\$8.00</b>
<b>Crab And Corn Gnocchi</b>	<b>\$14.00</b>
<b>Tuna Surf And Turf</b>	<b>\$14.00</b>
<b>Stroubes Roll</b>	<b>\$14.00</b>
<b>Foie Gras</b>	
<b>Duck Braised Baby Back Ribs</b>	<b>\$10.00</b>
<b>Lamb Lollipop</b>	<b>\$14.00</b>
<b>Fried Green Tomatoes</b>	<b>\$14.00</b>
<b>Mussels</b>	<b>\$10.00</b>
<b>Popcorn Drum</b>	<b>\$10.00</b>
<b>Duck And Andouille Eggrolls</b>	<b>\$9.00</b>
<b>Charbroiled Oysters</b>	<b>\$10.00</b>

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## SOUPS 3

<b>Duck And Oyster Gumb</b>	<b>\$8.00</b>
<b>Turtle Soup Au Sherry</b>	<b>\$8.00</b>
<b>Corn, Crab And Brie Bisque</b>	<b>\$8.00</b>

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## SALADS 7

<b>Tomato Mozzarella Salad</b>	<b>\$12.00</b>
<b>Blue Cheese Wedge</b>	<b>\$7.00</b>
<b>Caesar Salad</b>	<b>\$7.00</b>

<b>Shrimp Remoulade</b>	<b>\$13.00</b>
<b>Stroubes Salad</b>	<b>\$8.00</b>
<b>Grilled Romaine</b> with fried oysters	<b>\$14.00</b>
<b>Berry Spinach Salad</b>	<b>\$8.00</b>

## STEAKS 3

<b>Filet Mignon</b>	<b>AVAILABLE OPTIONS</b>
	6 Oz: \$26.00
	9 Oz: \$34.00
<b>New York Strip</b>	<b>\$33.00</b>
<b>Ribeye</b>	<b>\$34.00</b>

## STEAKS - COMPLEMENTS 8

<b>Pink Peppercorn Au Poivre</b>	<b>\$4.00</b>
<b>Blue Shroom</b>	<b>\$5.00</b>
<b>Balsamic Braised Onions And Baby Portabellas</b>	<b>\$5.00</b>
<b>Stroubes Oscar Style</b>	<b>\$12.00</b>
<b>Blue Cheese And Roasted Garlic Compound Butter</b>	<b>\$3.00</b>
<b>Creole Horseradish Crema</b>	<b>\$3.00</b>
<b>Jumbo Lump Crabmeat And Hollandaise</b>	<b>\$12.00</b>
<b>Truffle Demi Jus</b>	<b>\$6.00</b>

## ENTREES 12

<b>Duck Duo</b>	<b>\$28.00</b>
steens cane syrup glazed and cinnamon infused roasted duck cont of leg and grilled breast, praline sweet potatoes, stewed collards and sweet & spicy peache	
<b>Baby Back Ribs</b>	<b>\$24.00</b>
pork ribs braised in duck fat with a raspberry pepper glaze, housemade duck dirty rice and spicy coleslaw	
<b>Lobster Ravioli</b>	<b>\$24.00</b>
housemade ravioli, jumbo shrimp, lobster, corn and tomato concasse in a brown butter & herb sauce	
<b>Louisiana Drum</b>	<b>\$28.00</b>
pan-fried drum, crawsh pilaf, grilled asparagus, jumbo lump crab and parmesan, sherry cream	

<b>Scallops</b>	<b>\$34.00</b>
bacon wrapped, pan-seared u10 diver scallops, bean and pea succotash, herbed goat cheese and red onion & tasso jam	
<b>Mahi Mahi</b>	<b>\$29.00</b>
grilled mahi mahi, roasted corn & tasso cheese grits, grilled asparagus, saute of jumbo lump crab, pecans, green onions and basil in a white wine butter	
<b>Soft Shell Crab</b>	<b>\$27.00</b>
fried louisiana blue crab, corn maque choux risotto, abita bbq shrimp and pickled mirliton	
<b>Asian Cajun Tuna</b>	
blackened tuna, stir-fried crawsh risotto, sesame sauteed baby spinach, marinated seaweed salad and crawsh sushi roll with a sweet soy reduction	
<b>Double Down Pork</b>	<b>\$28.00</b>
frenched pork chop, bacon blue cheese grits, crispy fried shallot rings and spicy apples with bacon demi jus	
<b>Upscale Down South Sea Bass</b>	<b>\$34.00</b>
butter roasted sea bass, asparagus and crab risotto with tasso and creole tomato ragout	
<b>Lamb Rack</b>	<b>\$34.00</b>
lamb rack, goat cheese polenta and olive & sundried tomato ragout with roasted red pepper marmalade and shaved parmesan	
<b>Downtown Salmon</b>	<b>\$28.00</b>
butter roasted salmon, parsnip crushed potatoes, baby spinach, saute of baby corn, shrimp and pecan with a pernod and lemon butter glace	

## SIDE DISHES 14

<b>Garlic White Wine Braised Spinach</b>	<b>\$4.00</b>
<b>Broccolini</b>	<b>\$7.00</b>
with hollandaise	
<b>Wild Mushroom Parmesan Risotto</b>	<b>\$8.00</b>
<b>Roasted Shallot Crushed Potatoes</b>	<b>\$5.00</b>
<b>Organic Parmesan Grits</b>	<b>\$5.00</b>
<b>Sea Salt And Pepper Frites</b>	<b>\$5.00</b>
<b>Grilled Asparagus</b>	<b>\$7.00</b>
with hollandaise	
<b>Smoked Gouda Creamed Spinach</b>	<b>\$5.00</b>
<b>Corn Maque Choux</b>	<b>\$6.00</b>
<b>Smoked Goat Cheese Polenta</b>	<b>\$5.00</b>
<b>Ham Hock Collard Greens</b>	<b>\$5.00</b>
<b>Bacon And Blue Cheese Grits</b>	<b>\$5.00</b>

**Truffled Lobster Mac-n-cheese**

**\$11.00**

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**Truffled Brabant Potatoes**

**\$7.00**