

Don's Seafood

126 Lake Dr 70433-5067 · +19853277111 · Updated: Jan 14, 2026

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APPETIZERS 13

Zydeco Shrimp \$14.00

Popcorn shrimp with pepper jelly sauce.

Jacked Up Shrimp™ \$18.00

DON'S original - Broiled shrimp with bacon, jalapeños and pepper jack cheese.

Seafood Spinach Dip \$19.00

Creamed spinach, shrimp and crabmeat topped with melted pepper jack cheese. Served with chips.

Hush Puppies

AVAILABLE OPTIONS

Half-Dozen: \$4.00

Dozen: \$6.00

Boudin Balls \$12.00

Made with pork and rice.

Fried Crab Claws \$21.00

Freshly battered and lightly fried.

Fried Alligator \$16.00

Farm-raised and tenderized.

Blackened Alligator (Gf) \$17.00

Farm-raised and blackened.

Shrimp Remoulade \$12.00

Oysters On The Half Shell

AVAILABLE OPTIONS

Half-Dozen: \$15.00

Dozen: \$24.00

Charbroiled Oysters (Gf)

AVAILABLE OPTIONS

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

Half-Dozen: \$16.00

Dozen: \$26.00

Jacked Up Oysters™

AVAILABLE OPTIONS

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

Half-Dozen: \$16.00

Dozen: \$26.00

Onion Rings \$10.00

GUMBOS & SALADS 7

Seafood Gumbo

Acadian dark roux gumbo with shrimp and crabmeat.

AVAILABLE OPTIONS

Cup: \$8.00

SM: \$12.00

LG: \$16.00

Crawfish Bisque

Traditional Louisiana dark roux-based recipe. Served with our hand stuffed crawfish heads.

AVAILABLE OPTIONS

Cup: \$8.00

SM: \$12.00

LG: \$16.00

Chicken And Andouille Gumbo

Boneless chicken and smoked andouille sausage.

AVAILABLE OPTIONS

Cup: \$7.00

SM: \$11.00

LG: \$14.00

Seafood Salad (Gf, Ef)

Boiled shrimp, crawfish and lump crabmeat served over garden greens.

\$20.00

Shrimp Salad (Gf, Ef)

\$16.00

Blackened Chicken Caesar Salad (Gf)

\$16.00

Fried Crawfish Salad

\$16.00

SANDWICHES 7

Zydeco Shrimp Tacos

Popcorn shrimp served in flour tortillas, with avocado ranch slaw, pepper jelly sauce, and Cajun chargrilled corn.

\$16.00

Grilled Shrimp Tacos

Grilled shrimp served in flour tortillas, with avocado ranch slaw, onions, cilantro, and Cajun chargrilled corn.

\$16.00

Crawfish Quesadillas

Crawfish tails and andouille sausage with Cajun chargrilled corn and avocado cilantro ranch.

\$16.00

Classic Cheeseburger

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

\$15.00

Jacked Up Cheeseburger

Half-pound hamburger with pepper jack cheese, mayo, lettuce, tomato, onion, pickles, bacon and jalapeños with French fries.

\$16.00

Fish Sandwich

Fried catfish with mayo, lettuce, tomato, onion and pickles with French fries.

\$14.00

Shrimp Poboy

Fried shrimp piled high on French bread with mayo, lettuce, tomato, pickles, with French fries.

\$17.00

DON'S SPECIALTIES 17

Seafood Platter

Stuffed crab, stuffed shrimp, fried catfish, fried shrimp, fried oysters, shrimp étouffée, French fries and coleslaw.

Add a cup of gumbo for \$4

AVAILABLE OPTIONS

\$32.00

Add a cup of gumbo for:\$5.00

Seafood Combo

Stuffed shrimp, fried catfish, fried shrimp, fried oysters, shrimp étouffée, French fries and coleslaw. Add a cup of

gumbo for \$4

AVAILABLE OPTIONS

\$24.00

Add a cup of gumbo for:

\$5.00

The Fourchon

Fried Gulf Fish with jumbo lump crab cream sauce and corn grits.

\$35.00

Fried Shrimp

Gulf shrimp with French fries and coleslaw.

AVAILABLE OPTIONS

SM: \$16.00

LG: \$22.00

1/2 Shrimp & 1/2 Catfish

Fried and served with French fries and coleslaw.

AVAILABLE OPTIONS

SM: \$16.00

LG: \$22.00

Fried Catfish

Pond-raised, thin and crispy with French fries and coleslaw.

AVAILABLE OPTIONS

SM: \$15.00

LG: \$20.00

1/2 Catfish & 1/2 Red Beans

Fried catfish with red beans and rice, and hush puppies.

\$15.00

1/2 Shrimp & 1/2 Étouffée

Fried shrimp and shrimp étouffée.

\$17.00

Boiled Shrimp (Gf)

Gulf shrimp with corn and potatoes.

\$21.00

Shrimp & Grits

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

\$21.00

Fried Oysters

Louisiana Gulf fried oysters with French fries and coleslaw.

AVAILABLE OPTIONS

SM: \$17.00

LG: \$26.00

Crawfish Étouffée

Louisiana crawfish, onions, bell pepper and celery, in a light roux.

\$20.00

1/2 Crawfish & 1/2 Étouffée

Fried crawfish & crawfish étouffée, served over rice.

\$20.00

Camp Chicken

Fried chicken tenders with camp sauce with French fries and coleslaw.

\$16.00

Shrimp Dinner

A cup of shrimp gumbo, stuffed shrimp, fried shrimp, jacked up shrimp, broiled shrimp, shrimp étouffée, shrimp au gratin, and stuffed potato.

\$32.00

Crawfish Dinner	\$32.00
A cup of crawfish bisque, fried crawfish, crawfish au gratin, Jacked Up Crawfish, broiled crawfish, crawfish étouffée & a stuffed potato.	
Catfish Acadian	\$21.00
Louisiana catfish filet fried & topped with crawfish étouffée, served over rice.	
OVEN & GRILL 13	
Stuffed Catfish	\$22.00
Stuffed with shrimp and crab stuffing. With green beans and garlic mashed potatoes.	
Grilled Salmon (Gf, Ef)	\$25.00
Atlantic salmon with soy ginger glaze, steamed vegetables and sweet potato casserole.	
Blackened Redfish (Gf, Ef)	\$29.00
With green beans and garlic mashed potatoes.	
Grilled Catfish (Ef)	AVAILABLE OPTIONS
With green beans and garlic mashed potatoes.	SM: \$15.00
	LG: \$20.00
Grilled Stuffed Shrimp	\$21.00
Stuffed with shrimp and crab stuffing with green beans and a stuffed potato.	
Crabmeat Au Gratin	\$26.00
Louisiana lump crabmeat in a creamy au gratin sauce. Served with a dinner salad & a stuffed potato.	
Cajun Ravioli	\$20.00
Fried cheese stuffed ravioli topped with a crawfish cream sauce.	
Shrimp Alfredo Pasta	\$20.00
Blackened shrimp with Alfredo sauce over penne pasta.	
Marinated Grilled Chicken Breast (Gf, Ef)	\$16.00
With green beans and garlic mashed potatoes.	
Hamburger Steak	\$16.00
Stuffed with cheese and topped with onion gravy. With green beans and French fries.	
Ribeye (Gf)	\$35.00
12 oz. aged ribeye. Served with dinner salad & a stuffed potato.	
Filet Mignon (Gf, Ef)	\$42.00
8 oz. aged filet. Served with dinner salad & a stuffed potato.	
Cajun Cowboy Ribeye	\$45.00
20 oz. blackened bone-in aged ribeye. Served with dinner salad & a stuffed potato.	

SIDES 14

Dinner Salad (Gf, Ef)	\$5.00
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Coleslaw (Gf)	\$5.00
Homestyle Green Beans (Gf, Ef)	\$5.00
Red Beans	\$5.00
Steamed Vegetables (Gf, Ef)	\$5.00
Chargrilled Corn (Gf)	\$5.00
Sweet Corn Grits	\$5.00
French Fries (Gf)	\$5.00
Sweet Potato Fries (Gf)	\$5.00
Sweet Potato Casserole (Gf)	\$5.00
Garlic Mashed Potatoes (Gf)	\$5.00
Stuffed Potato (Gf)	\$5.00
Potato Salad	\$5.00
Macaroni & Cheese	\$5.00

TOPPINGS ⁷

Sautéed Mushrooms (Gf)	\$4.00
Sautéed Shrimp (Gf)	\$8.00
Lump Crab Sauté (Gf)	\$12.00
Crab Cream Sauce	\$12.00
Crawfish Cream Sauce	\$8.00
Crawfish Étouffée	\$8.00
Shrimp Étouffée	\$8.00

CAJUN CLASSICS ¹⁴

1/2 Catfish And 1/2 Red Beans	\$15.00
1/2 Fried Shrimp And 1/2 Fried Catfish	\$16.00
1/2 Fried Shrimp And 1/2 Shrimp Étouffée	\$17.00

Seafood Combo

AVAILABLE OPTIONS

\$24.00

Add a cup of gumbo for: \$5.00

Fried Shrimp	\$16.00
Catfish Acadian	\$21.00
Fried Oysters	\$17.00
Fried Catfish	\$14.00
Grilled Catfish (Gf, Ef)	\$15.00
Grilled Stuffed Shrimp	\$21.00
Marinated Grilled Chicken	\$16.00
Hamburger Steak	\$16.00
Crawfish Étouffée	\$20.00
Camp Chicken	\$16.00

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 **AVAILABLE OPTIONS**

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

Small: \$20.00

Large: \$30.00

Pasta Tray

AVAILABLE OPTIONS

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)

Small: \$55.00

Large: \$105.00

Gallon of Gumbo, Bisque or Etouffee

\$90.00

served with rice and bread (serves 8-10)

Gallon of Red Beans

\$60.00

served with rice and bread (serves 8-10)

CAJUN CRAVINGS 9

Spinach And Artichoke Dip

\$95.00

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

Boudin Balls

\$55.00

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

Hush Puppies

\$20.00

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

Macaroni & Cheese

\$45.00

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

Steamed Vegetables

\$35.00

(Serves 10-15)

Potato Salad

\$15.00

By the quart (serves 6-8)

Mashed Potatoes

\$35.00

(Serves 10-15)

Sweet Potato Casserole

\$35.00

(Serves 10-15)

Homemade Bread Pudding Or Brownies

\$35.00

(Serves 15-20)

BEVERAGES 3

Sweet Tea

\$12.00

(1 Gallon)

Unsweetened Tea

\$12.00

(1 Gallon)

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* **\$9.00**

popcorn shrimp* **\$9.00**

catfish* **\$9.00**

hamburger **\$9.00**

grilled cheese **\$9.00**
