



APPETIZERS

DUCK CONFIT EGGROLLS

our famous fried eggrolls, stuffed with roasted pulled duck meat, caramelized onions, and pepper jack cheese served with our pepper jelly vinaigrette 14

LA SHRIMP COCKTAIL ^{GF}

jumbo tail-on gulf shrimp served ice cold with our house made cocktail sauce 10

ST FRANCISVILLE SHRIMP

tail-on sautéed shrimp in a creole butter sauce served over garlic bread 12

FRIED CRAB CLAWS

fresh louisiana crab claws, battered and fried served with our house made cocktail sauce 13

FELICIANA FROG LEGS

fried frog legs served with our house made buffalo sauce and choice of blue cheese or ranch dressing 12

FRIED EGGPLANT

fresh cut eggplant spears, fried crispy and served with marinara sauce 10

THE FRANCIS FANCY FRIES

cheese fries with a twist, topped with our house made brown gravy, pulled pork, bacon, jalapeños, monterey jack and pepper jack cheese sauce 8 | 14

CRAB CAKES

our irresistible jumbo lump crab cakes topped with a house made citrus beurre blanc sauce 13

FRIED MOZZARELLA BITES

our delicious fried balls of cheese, served with our house made marinara 10

THE FRANCIS BUFFALO WINGS

jumbo whole chicken wings tossed in our wing sauce served with our house made blue cheese or ranch dressing 12

BUFFALO SHRIMP

butterflied jumbo shrimp tossed in our house made buffalo sauce, served with blue cheese or ranch dressing 14

SPINACH & ARTICHOKE DIP WITH SHRIMP & ANDOUILLE

our twist on the classic dip, creamy spinach and artichoke blended with shrimp and andouille, served with warm tortilla chips 12

SOUTHERN TABLE BOUDIN BALLS

served with our own house made pepper jelly vinaigrette 10

FRIED STEAK BITES

tender bite size pieces of filet with a spicy kick, served with ranch 12

Gumbos & Soup

SEAFOOD GUMBO

cup 7 | bowl 12

SWEET CORN & CRAB BISQUE

cup 7 | bowl 12

SOUTHERN TABLE

Specialty Salads



Salad dressings: Pepper Jelly Vinaigrette, Sensation, Balsamic Vinaigrette, Italian, Caesar, Ranch, Blue Cheese, Honey Mustard, Thousand Island, Oil and Vinegar

THE FRANCIS

STRAWBERRY CHICKEN SALAD ^{GF}

grilled chicken, fresh strawberries, candied pecans, avocado, purple onions and pepper jack cheese over a bed of spring mix served with choice of dressing 13

PEPPER JACK RIBEYE SALAD

grilled or fried ribeye bites served over crisp romaine lettuce topped with tomatoes, cucumbers, purple onions and pepper jack cheese served with choice of dressing 16

ROSEDOWN BLACKENED SHRIMP SALAD

blackened tail-on shrimp served over a bed of spring mix topped with purple onions, parmesan cheese, grilled asparagus spears, avocado and tomatoes served with choice of dressing 15

CRAB CAKE SALAD

two grilled crab cakes served on romaine lettuce tossed in our sensation or caesar dressing, topped with tomatoes, eggs and cucumbers 15

BOILED SHRIMP & AVOCADO SALAD

boiled tail-on gulf shrimp served over spring mix topped with avocado, purple onions, tomatoes and parmesan cheese served with choice of dressing 14

CHICKEN COBB SALAD

grilled chicken, bacon, eggs, tomatoes, blue cheese crumbles and avocado served over a bed of spring mix served with choice of dressing 13

BREEZY HILL BOURBON PECAN CHICKEN SALAD

bourbon pecan glazed chicken served over romaine lettuce topped with bacon, tomatoes, candied pecans and blue cheese crumbles served with choice of dressing 13

COMMERCE STREET SEAFOOD SALAD ^{GF}

grilled tail-on shrimp, crawfish and jumbo lump crab meat served over spring mix topped with roasted red bell peppers, tomatoes, cucumbers and avocado served with choice of dressing 17

SPECIALTY PO'BOYS, SANDWICHES & BURGERS

SMOKED PRIME RIB PO'BOY

in-house smoked prime rib dressed with grilled onions, mushrooms, pepper jack cheese, mayo, lettuce and tomato served open faced on po'boy bread with au jus and french fries 15

RIBEYE CLUB

grilled sliced ribeye dressed with mayo, lettuce, tomato, bacon, cheddar and pepper jack served on jalapeño cheddar bread served with french fries 13

BBQ CHICKEN PO'BOY

marinated chicken dressed with caramelized onions, bbq sauce, bacon, cheddar cheese, mayo, lettuce and tomato served open faced on new orleans style po'boy bread served with french fries 13

FARMHOUSE CHICKEN SANDWICH

grilled chicken dressed with applewood smoked bacon, avocado, mayo, lettuce and tomato on country style white bread served with french fries 13

HOT CLUB SANDWICH

hickory ham, smoked turkey and applewood smoked bacon dressed with cheddar and pepper jack cheese, mayo, lettuce and tomato served on country style white bread served with french fries 13

BLACKENED CHICKEN ON BRIOCHE

tender chicken breast topped with grilled onions, roasted red bell peppers, bacon, pepper jack, mayo, lettuce and tomato served with french fries 13

THE FRANCIS BURGER

our house made burger patty dressed with mayo, lettuce, tomato, and your choice of pepper jack, swiss or cheddar cheese served with french fries 11

BBQ BACON CHEESEBURGER

our house made burger patty dressed with bacon, grilled onions, bbq sauce, shredded cheddar cheese, mayo, lettuce and tomato served with french fries 13

SURF & TURF BURGER

our house made burger patty topped with grilled gulf shrimp, grilled mushrooms, grilled onions, pepper jack cheese, mayo, lettuce and tomato served with french fries 15

FRIED SHRIMP PO'BOY

fresh gulf shrimp fried to perfection served on lightly toasted new orleans style po'boy bread dressed with mayo, lettuce and tomatoes served with french fries 13

FRIED CATFISH PO'BOY

fried thin sliced catfish served on lightly toasted new orleans style po'boy bread dressed with mayo, lettuce and tomatoes served with french fries 13

FRIED OYSTER PO'BOY

fresh gulf oysters fried on lightly toasted new orleans style po'boy bread dressed with mayo, lettuce and tomatoes served with french fries 15



Southern Table Entrées

SEAFOOD

Specialties

EGGPLANT FELICIANA

fried eggplant medallions topped with crabmeat au gratin served with a stuffed potato and grilled asparagus 20

SHRIMP AND GRITS

peeled tail-on jumbo shrimp in a creole sauce over creamy southern style grits served with a house salad 20

BLACKENED REDFISH ^{GF}

blackened redfish topped with jumbo lump crab in a citrus beurre blanc sauce served with choice of potato and grilled asparagus 22

CRAB AU GRATIN ^{GF}

always with fresh jumbo lump crab meat, creamy and cheesy, served with choice of potato and grilled asparagus 20

CRAWFISH ETOUFFEE

a louisiana favorite! made with fresh louisiana crawfish tails served over steamed rice served with a house salad 16

CRAWFISH BISQUE

stuffed crawfish heads placed in a bowl of tomato based crawfish gravy over steamed rice served with a house salad 18

Platters

THIN FRIED CATFISH

thin cut catfish tossed in our house made batter and fried crispy served with choice of baked potato, stuffed potato, or french fries, and hushpuppies 18

FRIED SHRIMP

butterflied jumbo shrimp battered, and fried golden brown served with choice of baked potato, stuffed potato, or french fries, and hushpuppies 18

FRIED OYSTER

fresh gulf oysters fried to perfection served with choice of baked potato, stuffed potato, or french fries, and hushpuppies 20

DOUBLE PLAY

your choice of two: shrimp, oysters or catfish, served with choice of baked potato, stuffed potato, or french fries, and hushpuppies 22

TRIPLE PLAY

all your favorites: shrimp, catfish and oysters all tossed in our house made batter and served on one huge platter! served with choice of baked potato, stuffed potato, or french fries, and hushpuppies 25

Oysters

FRESH LOUISIANA RAW OYSTERS ON THE HALF SHELL ^{GF}

served with our house made cocktail sauce half dozen 8 | dozen 14

CHARGRILLED OYSTERS

served with garlic parmesan toast points half dozen 12 | dozen 20

JACKED UP OYSTERS

our original chargrilled oysters topped with bacon and jalapeños served with garlic parmesan toast points half dozen 14 | dozen 22



PASTA

SHRIMP, CRAWFISH & ANDOUILLE PASTA

gulf shrimp and louisiana crawfish in a romano cream sauce with andouille sausage over linguine served with a house salad 22

BLACKENED CHICKEN ALFREDO

our house made sauce tossed with pasta and topped with spicy seasoned chicken served with a house salad 16

STEAK & SHRIMP PASTA

grilled bite sized pieces of filet and tail-on shrimp cooked in a creole butter sauce over penne pasta with a house salad 22



BEEF & PORK

All steaks served with choice of potato and grilled asparagus

8 oz. CENTER CUT USDA PRIME FILET ^{GF} 34

12 oz. USDA PRIME RIBEYE ^{GF} 28

22 oz COWBOY RIBEYE ^{GF} 40

ADD A TOPPING:

Jumbo Lump Crabmeat 10

5 Jumbo Grilled Shrimp in Creole Butter Sauce 8

HAMBURGER STEAK ^{GF}

12 oz. hamburger steak topped with grilled onions and our house made brown gravy served with mashed potatoes and smothered green beans 14

JACKED UP HAMBURGER STEAK

our hamburger steak topped with bacon, jalapeños, grilled onions, queso, and brown gravy served with mashed potatoes and smothered green beans 16

FRIED PORK CHOP

boneless 8 oz. pork chop, hand breaded and fried to perfection served with red beans and rice 14

RED BEANS & RICE WITH SMOKED SAUSAGE

our homestyle red beans cooked with sliced smoked sausage, served over steamed rice, with garlic bread and a house salad 12

COUNTRY FRIED RIBEYE

our famous tenderized ribeye, fried crispy, served with mashed potatoes, white gravy and smothered green beans 16



SIDES

FRENCH FRIES 3

SWEET POTATO FRIES 4

MASHED POTATOES ^{GF} 3

STUFFED POTATO ^{GF} 5

BAKED POTATO ^{GF} 4

GRILLED ASPARAGUS ^{GF} 5

SMOTHERED GREEN BEANS 4

RED BEANS & RICE 4

KIDS ENTRÉES

GRILLED CHICKEN FINGERS

served with french fries 6

FRIED SHRIMP POPPERS

served with french fries 6

THIN FRIED CATFISH

Served with red beans 7

3 CHEESE GRILLED CHEESE

served with french fries 5

THE BELLA BURGER

served plain with french fries 6

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

20% Gratuity will be added to parties of 6 or more. ^{GF} - indicates menu items that can be prepared gluten free. Ask your server for specific details.

This facility offers raw oysters from the gulf of mexico. Eating these oysters may cause severe illness and even death in persons who have liver disease (for example alcoholic cirrhosis) cancer, or other chronic illnesses that weaken the immune system. If you eat raw oysters and become ill, you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.