



LUNCH

STARTERS

GULF OYSTERS ON THE HALF SHELL MP

PEEL & EAT SHRIMP 17

MARINATED CRAB CLAWS *garlic-caper persillade, Leidenheimer French bread* **18**

JUMBO LUMP CRABMEAT "BETSY" *garlic crostini* **18**

BOUDIN *sautéed peppers & onions, Great Raft Commotion-Creole mustard* **11**

SOUPS & SALADS

SOUP & SALAD *a cup of soup and a petit Caesar or house salad* **10**

SOUP DU JOUR *owl* **8**, *cup* **6**

CHICKEN & ANDOUILLE GUMBO *owl* **9**, *cup* **7**

SEA SCALLOP & STRAWBERRY *goat cheese, roasted pecans, Arugula & white Balsamic-honey vinaigrette* **19**

SEAFOOD WEDGE *boiled shrimp, crabmeat "Betsy," marinated crab claws, Iceburg with creamy Creole dressing, tomato & boiled egg* **19**

SHRIMP REMOULADE - FRIED GREEN TOMATO *red onion, Arugula, Provençal vinaigrette* **17**

FRIED OYSTERS *with Creole remoulade drizzle. Arugula, Herbsaint buttermilk dressing, red onion, Parmigiano* **14**

CAESAR *Romaine, FRANK'S Caesar dressing, Parmigiano, rosemary croutons* **9**

WITH SHRIMP 17, WITH CHICKEN 14, WITH STEAK 16

ENTRÉES

REDFISH MEUNIERE *blackened or sautéed* **27***

CRAWFISH ÉTOUFFÉE *Louisiana crawfish & Leidenheimer French bread* **18**

SHRIMP & GRITS *gulf shrimp, andouille, white wine-garlic broth, Asiago stone ground grits* **22**

MELISSA'S NEW ORLEANS BBQ SHRIMP *Leidenheimer French bread* **19**

CAJUN MEATLOAF *creole gravy, smashed potatoes* **12***

CREOLE FRIED CHICKEN *creole gravy, smashed potatoes* **19***

CRÊPES PROVENANCE *chicken breast, Creole mushroom cream sauce, bacon, greens salad* **15**

PO-BOYS **FRIED OYSTER, FRIED SHRIMP OR BOILED SHRIMP REMOULADE** **15**

**Accompanied by Appropriate Vegetables*

SWEETS

CHOCOLATE PANNA COTTA WITH MINT-ORANGE GREMOLATA **9**

BANANAS FOSTER WITH VANILLA ICE CREAM **9**

BREAD PUDDING WITH WHISKEY SAUCE & WHIPPED CREAM *contains pecans* **8**

ICE CREAMS & SORBETS *your server is happy to tell you about today's flavors* **1 SCOOP 3, 3 SCOOPS 8**

WARNING: THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES, SPECIAL REQUESTS OR NEEDS.

JUST FOR KIDS

for children 12 & under. All come with French fries

CHICKEN STRIPS *fried or grilled* 6

FRIED OYSTERS 7.5

SHRIMP-IN-PANTS *fried or grilled* 8

KID'S SIDE OF CHEF'S VEGGIES OR FRESH FRUIT 3

FRIED CATFISH 6

GRILLED CHEESE 6

BEVERAGES

COCA-COLA, DIET COKE, SPRITE, DR. PEPPER, DIET DR. PEPPER 2.5

ABITA ROOT BEER 12 oz. glass bottle 3.5

FRESH BREWED LEMONADE 3

MILK, ORANGE JUICE 3

ICED TEA *fresh brewed. sweetened & unsweetened* 2.8

SAN PELLEGRINO *sparkling Italian mineral water, 500 ml. glass bottle* 3.5

ACQUA PANNA *still Italian mineral water, 500 ml. glass bottle* 3.5

COFFEE

NEW ORLEANS BLEND COFFEE *Community dark roast with chicory* 2

CAFÉ AU LAIT *half New Orleans blend coffee and half hot milk* 4

FRENCH PRESS FOR TWO *Community espresso roast coffee, brought to the table, plunged and served.* 22 oz. 8

We love to eat. We love to cook for people, who love to eat, even more!

We make everything from scratch with traditional Louisiana Cajun & Creole recipes.

We buy domestic fish & seafood from gulf coast fishermen & purveyors and then treat it with respect.

We ONLY use Louisiana crawfish. We use local ingredients whenever possible.

We butcher all meat & fish in house from primal cuts, make our boudin, andouille & cure our bacon.

We use Leidenheimer French bread from New Orleans, for our po-boys and Bread pudding.



FRANK'S T-SHIRTS, KOOZIES, PINT GLASSES & GIFT CARDS ALWAYS MAKE THE BEST GIFTS!

TO PURCHASE, ASK YOUR SERVER, BARTENDER OR STOP BY HOSTESS STAND.

THANK YOU from the FRANK'S family of locally owned restaurants.



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