



SUPPER

STARTERS

GULF OYSTERS ON THE HALF SHELL MP

PEEL & EAT SHRIMP 17

MARINATED CRAB CLAWS *garlic-caper persillade, Leidenheimer French bread* 17

GRATINÉED OYSTERS *garlic-parsley, brandy butter, breadcrumbs, Parmigiano* 16

JUMBO LUMP CRABMEAT "BETSY" *garlic crostini* 18

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

CHARCUTERIE & CHEESE BOARD 22

SOUPS & SALADS

SOUP DU JOUR *owl 8, cup 6*

CHICKEN & ANDOUILLE GUMBO *owl 9, cup 7*

SEAFOOD WEDGE *boiled shrimp, crabmeat "Betsy," marinated crab claws, Iceberg 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

PECAN CRUSTED REDFISH 34*

REDFISH MEUNIERE *blackened or sautéed* 32*

CRAWFISH ÉTOUFFÉE *Louisiana crawfish & Leidenheimer French bread* 18

SEARED SEA SCALLOPS *roasted sweet corn, baby heirloom tomatoes, poblano, sherry vinegar & e.v.o.o.* 32

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

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

SAUTÉED BEEF FILET *Cajun Au Poivre* 38*

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

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

**Accompanied by Appropriate Vegetables*

****ATTENTION:** SEVERAL SOCIAL MEDIA "FOOD EXPERTS" HAVE CALLED OUR BBQ SHRIMP "MESSY" AND ASKED ME TO USE SHRIMP, DEVOID OF HEAD & SHELL. HONORING SUCH A REQUEST WOULD RESULT IN A DISH THAT LACKS THE BEAUTIFUL, DELICATE, SWEET FLAVOR & BOUQUET THAT ONLY WHOLE SHRIMP YIELD WHEN PREPARED IN THIS UNIQUE MANNER. THEREFORE, I HAVE POLITELY REFUSED ALL SUCH REQUESTS. WE PROVIDE WARM, DAMP, CLOTH NAPKINS TO CLEAN YOUR FINGERS AND CHIN.

THANKS, FRANK

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

SWEETS

- CHOCOLATE PANNA COTTA WITH CREOLE PRALINE CRUMBLE 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

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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