



LUNCH

STARTERS

GULF OYSTERS ON THE HALF SHELL MP

GRATINÉED OYSTERS

ROCKEFELLER 16

the most famous oyster dish in the world, said in 1899 to be "rich enough for John D. Rockefeller himself!"

LAFAYETTE 16

garlic-parsley-brandy butter, crumbled crispy house cured bacon, breadcrumbs, Parmigiano

PEEL & EAT SHRIMP 17

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

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

JUMBO LUMP CRABMEAT "BETSY" *garlic crostini* 18

BLACKENED CRAB CAKES *creole remoulade* 16

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

SOUPS & SALADS

DUCK & TASSO GUMBO *bowl 10, cup 8*

SOUP DU JOUR *bowl 8, cup 6*

RED BEANS & RICE *andouille, hot water cornbread* 10

SEAFOOD WEDGE 19

Iceberg lettuce with creamy Creole dressing, boiled shrimp, crabmeat "Betsy," marinated crab claws, tomato, boiled egg, green onion

WARM ARTIMIS' MUSHROOM SALAD 13

baby spinach tossed with locally raised mushrooms sautéed with garlic & red onion, finished with toasted pecans, brown butter-balsamic vinaigrette, roasted garlic goat cheese crostino

FRIED OYSTER SALAD 16

fried oysters with Creole remoulade drizzle, crumbled crispy house cured bacon, Arugula, Herbsaint buttermilk dressing, red onion, Parmigiano

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

ADD SHRIMP 8, ADD CHICKEN 5, ADD 4 OZ. BEEF FILLET 17

ENTRÉES

PECAN CRUSTED REDFISH 32*

REDFISH MEUNIÈRE *blackened or sautéed* 28*

ADD 2 OZ. JUMBO LUMP CRABMEAT 9

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

SEARED SEA SCALLOPS *sweet potato hash risotto, brussels sprouts, cipollini onion-bacon jam* 32

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

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

GRITS & GRILLADES *smothered beef in rich Cajun gravy, Asiago stone ground grits* 16

CRÊPES PROVENANCE *chicken breast, Creole mushroom cream sauce, crumbled crispy house cured bacon, greens salad* 15

PO-BOYS *FRIED OYSTER, FRIED SHRIMP, FRIED CATFISH OR ROAST BEEF & GRAVY* 15

**Accompanied by Appropriate Vegetables*

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.

Chef de Cuisine - Sean Sullivan Sous Chef - Chris Watson Executive Chef/Managing Partner - Frank Harris IV

General Manager - Banetha Guillory

1023 Provenance Place Blvd., Ste. 200 - Shreveport, LA 71106 - (318) 688-3535 - frankslakitchen.com

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

FRIED CATFISH 6

GRILLED CHEESE 6

KID'S SIDE OF VEGGIES OR FRUIT 3

SWEETS

BREAD PUDDING WITH WHISKEY SAUCE 8*

TURTLE PECAN CHEESECAKE 9*

CHOCOLATE PANNA COTTA WITH CREOLE PRALINE CRUMBLE 9*

BANANAS FOSTER WITH VANILLA ICE CREAM 9

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

**Contains pecans*

BEVERAGES

COCA-COLA, DIET COKE, SPRITE, BARQ'S ROOT BEER, DR. PEPPER, DIET DR. PEPPER 2.5

MILK, ORANGE JUICE 3

COMMUNITY LEMONADE & ICED TEA *sweetened & unsweetened* 2.8

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

COFFEE

COMMUNITY NEW ORLEANS BLEND COFFEE *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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