



SUPPER

OYSTER BAR

EAST COAST OYSTERS *per oyster* MP
house mignonette, lemon wedges

PREMIUM GULF OYSTERS *per oyster* MP
cocktail sauce, Atomic horseradish, lemon wedges & saltines

your server is happy to tell you about our selection of oysters from America's eastern shore.

STARTERS

GRATINÉED OYSTERS

ROCKEFELLER *six* 17
the most famous oyster dish in the world,
said in 1899, to be "rich enough for John D. Rockefeller himself!"

BIENVILLE *six* 18
NOLA butter, crumbled house cured bacon,
breadcrumbs, Parmigiano, Sauce Bearnaise

JUMBO SPICY BOILED SHRIMP *per shrimp* MP

FRIED GREEN TOMATOES *chive remoulade, Louisiana hot sauce gastrique* 9

ADD 2 oz. JUMBO LUMP CRABMEAT 12.5

MARINATED CRAB CLAWS *garlic-caper persillade, Leidenheimer French bread* 22

JUMBO LUMP CRABMEAT "BETSY" *garlic crostini* 19

BLACKENED CRAB CAKES *creole remoulade* 17

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

CHARCUTERIE & CHEESE BOARD 24

SOUPS & SALADS

CHICKEN, ANDOUILLE & TASSO GUMBO *bowl* 10, *cup* 8

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

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

SHRIMP REMOULADE & FRIED GREEN TOMATO 15

*blackened shrimp in chive remoulade on arugula with Provençal vinaigrette,
shaved red onion, Parmigiano & fried green tomato croutons*

SEAFOOD WEDGE 26

*boiled jumbo shrimp, "Crabmeat Betsy," marinated crab claws on romaine with creamy Creole dressing,
tomato, shaved red onion & boiled egg*

FRIED OYSTER SALAD 16

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

CAESAR 9

romaine, FRANK'S Caesar dressing, Parmigiano, rosemary croutons

ADD 6 SHRIMP 9, 5 FRIED OYSTERS 10, SLICED CHICKEN BREAST 6 or 3 oz. SLICED STEAK 12 to any salad

ENTRÉES

PECAN CRUSTED REDFISH 32*

REDFISH MEUNIERE *blackened or sautéed* 28*

ADD 2 oz. JUMBO LUMP CRABMEAT to any entrée 12.5

SEARED BEEF FILET *Sauce Bearnaise or tomato-caper Meunier* 45*

CRAWFISH ÉTOUFFÉE *Louisiana crawfish & Leidenheimer French bread* 28

SEAFOOD CRÊPES *shrimp, scallop & redfish, savory fennel cream sauce, arugula salad* 24

SHRIMP & GRITS *gulf shrimp, andouille, white wine-garlic broth on Asiago stone ground grits* 24

SEARED SEA SCALLOPS *Maque Choux choux rice pilaf, Louisiana hot sauce gastrique* 35

***MELISSA'S NEW ORLEANS BBQ SHRIMP** *Leidenheimer French bread* 20

CREOLE FRIED CHICKEN 19*

**Accompanied by Appropriate Vegetables*

***BBQ SHRIMP: 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. IT IS OUR PLEASURE TO PROVIDE HOT, DAMP, CLOTH NAPKINS IN A FINGER BOWL WITH LEMON TO CLEAN YOUR FINGERS AND CHIN. BON APPETITE! 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.

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

**THIS IS WHERE THE DAILY SPECIAL SHEET SHOULD BE.
IF YOU DON'T HAVE ONE AND IT'S AFTER 5:00PM,
PLEASE TELL YOUR SERVER THAT YOU'VE GOT TO HAVE ONE!**

SWEETS

BREAD PUDDING 8 *contains pecans*

whiskey sauce, whipped cream

CHEESECAKE 9

mixed berry compote

CHOCOLATE PANNA COTTA 9*

creole pecan praline crumble

BANANAS FOSTER 9

vanilla ice cream

ICE CREAMS & SORBETS 3 SCOOPS 8, 1 SCOOP 3

your server is happy to tell you about today's flavors

FRANK'S RULES

WE CARD EVERYONE, EVERYTIME.

Anyone ordering alcoholic beverages at any FRANK'S restaurant, will be asked to provide a valid, current, state issued driver's license or ID card showing that they are of legal drinking age in Louisiana...over the age of 21.

TO-GO CUPS ARE NOT ALLOWED FOR UNFINISHED ALCOHOLIC DRINKS.

CHILDREN AND PERSONS UNDER THE AGE OF 21 ARE NOT ALLOWED TO SIT AT THE BAR.

OUTSIDE FOOD & BEVERAGES *are not allowed, except for birthday cakes and wines that are not on our list.* **OUR CORKAGE FEE IS \$15 PER BOTTLE.**

TIPS/GRATUITIES. *Our servers take great pride in providing warm, gracious service to all our patrons. Gratuity is not automatically included in the guest check total, with the exception of parties of eight (8) or more, in which case a gratuity of 20% may be added by the server to the check's pre-tax total.*

BLATANT GRATUITY OMISSION. *In the rare event of B.G.O., a gratuity of 20% will be accepted and the responsible patrons' check adjusted.*

SPLITTING CHECKS. *It is our general policy, not to separate checks on parties of ten (10) or more.*

FRANK'S IS KID FRIENDLY...PLEASE SUPERVISE YOUR CHILDREN.

ALL OUTDOOR DINING AREAS ARE NON-SMOKING.

WE COOK FROM OUR HERB BEDS & HERB POTS, *treat them with respect, they are in your food.*

**FRANK'S GIFT CARDS, T-SHIRTS, KOOZIES & PINT GLASSES ALWAYS MAKE THE BEST GIFTS!
TO PURCHASE, ASK YOUR SERVER, BARTENDER OR STOP BY HOSTESS STAND.**