



# BRUNCH

## 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. SAUTÉED LOUISIANA CRAWFISH TAILS** 9

**MARINATED CRAB CLAWS** *garlic-caper persillade, Leidenheimer French bread* 25

**BLACKENED CRAB CAKES** *creole remoulade* 19.5

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

## SOUPS & SALADS

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

**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** *entrée wedge* 27

*boiled jumbo shrimp, Louisiana crawfish tails, 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 SIRLOIN** 12 *to any salad*

## ENTRÉES

**EGGS BENEDICT** *poached eggs, bacon, toasted French bread, Hollandaise* 16\*

**GRAND ISLE** *blackened crab cakes, poached eggs, Bearnaise* 24\*

**TOURNEDOS** *poached eggs, sliced sirloin, toasted French bread, Bearnaise* 19\*

**THE HUNGRY WOMAN BREAKFAST** 16

*two eggs any style, Asiago stone ground grits, buttermilk biscuit and a choice of 2: bacon, andouille or boudin link*

**PECAN CRUSTED REDFISH** 32\*

**REDFISH MEUNIERE** *blackened or sautéed* 28\*

**ADD 2 oz. SAUTÉED LOUISIANA CRAWFISH TAILS** 9

**CRAWFISH ÉTOUFFÉE** *Louisiana crawfish & Leidenheimer French bread* 28

**SEAFOOD CRÊPES** *shrimp, scallop & redfish, savory fennel cream sauce, arugula salad* 25

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

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

**CREOLE FRIED CHICKEN & BROWN BUTTER WAFFLES** *with maple syrup* 17

**PO-BOYS** *fried oyster, fried shrimp, fried catfish* 15

*\*Accompanied by Appropriate Vegetables and/or Fresh Fruit*

**\*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

General Manager - Burton Flook

Executive Chef/Managing Partner - Frank Harris IV

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

## À LA CARTE SIDES & ADD ONS

2 oz. SAUTÉED LOUISIANA CRAWFISH TAILS 9  
BROWN BUTTER WAFFLE 4  
BUTTERMILK BISCUITS (2) 5  
FRESH FRUIT 4  
ASIAGO STONE GROUND GRITS 4

ANDOUILLE SAUSAGE 3  
BACON (3) 4  
CHEF'S VEGETABLES DU JOUR 4  
EXTRA SIDES OF VINAIGRETTES, DRESSINGS,  
SAUCES OR SYRUP 1.5

## JUST FOR KIDS

*For children 12 & under*

THE HUNGRY KID 10

*egg cooked any style, bacon,  
buttermilk biscuit*

CHICKEN & WAFFLE 9

*kid's size waffle, fried chicken strips, maple syrup*

CHOCOLATE CHIP WAFFLES 8

*kid's size waffle, whipped cream,  
chocolate syrup*

KID'S FRENCH TOAST 6

*real maple syrup, powdered sugar*

KID'S SIDE OF GRILLED VEGGIES OR FRESH FRUIT 3

## SWEETS

BEIGNETS *warm French Market doughnuts, powdered sugar* 5

BREAD PUDDING WITH WHISKEY SAUCE 8\*

CHEESECAKE *mixed berry compote* 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* 3 SCOOPS 8, 1 SCOOP 3  
*\*Contains pecans*

*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 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.**

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



6950 Fern Ave.  
Shreveport, LA 71105  
(318) 230-7130  
frankspizzanapoletana.com



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