



# DINNER

## 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.*

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## 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

**CHARCUTERIE & CHEESE BOARD** 24

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## 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** *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*

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## ENTRÉES

**PECAN CRUSTED REDFISH** 32\*

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

*ADD 2 oz. SAUTÉED LOUISIANA CRAWFISH TAILS to any entrée* 9

**SEARED 6 OZ. BEEF SIRLOIN** *Sauce Bearnaise or tomato-caper Meunier* 30\*

**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

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

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

**CREOLE FRIED CHICKEN** *creole gravy, smashed potatoes* 20\*

*\*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

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

**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*

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## **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.*

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**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.**