



# LUNCH

## 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!"*

**LAFAYETTE** *six* 17

*NOLA butter, crumbled house cured bacon,  
breadcrumbs, Parmigiano*

**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

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## SOUPS & SALADS

**SOUP & SALAD** *a cup of soup and side Caesar or house salad* 11

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

**RED BEANS & RICE** *bowl* 10, *cup* 8

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

**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** *romaine, FRANK'S Caesar dressing, Parmigiano, rosemary croutons* 9

**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 CATFISH** 17\*

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

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

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

**SEAFOOD CRÊPES** *shrimp, scallop & redfish, savory fennel cream sauce, arugula salad* *entrée* 25, *petite* 14

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

**SEARED SEA SCALLOPS** *corn Maque 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\*

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

*\*Accompanied by Appropriate Vegetables*

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

# JUST FOR KIDS

*for children 12 & under, all come with French fries*

CHICKEN STRIPS *fried or grilled* 7

FRIED OYSTERS 8

SHRIMP-IN-PANTS *fried or grilled* 9

FRIED CATFISH 7

GRILLED CHEESE 6

KID'S SIDE OF VEGGIES OR FRUIT 3

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## 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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\*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.

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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.



**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.**

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



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