



318-269-8111

http://www.ez-street2.net

Mayeaux's Steak Seafood

APPETIZERS

- LOUISIANA CRAB CAKES \$18.65
FRESH LOUISIANA LUMP CRAB MIXED WITH SEASONINGS AND BREAD CRUMBS FRIED TO A GOLDEN BROWN CRISP. SERVED THREE PER ORDER WITH REMOULADE
- STUFFED MUSHROOMS \$12.05
FIVE FRESH MUSHROOMS BAKED WITH HERBED BUTTER AND ITALIAN CHEESES
- MINI MEAT PIES \$12.05
A NATCHITOCHESES FAVORITE (1/2 DOZ)
- BLACKENED ALLIGATOR \$12.05
SERVED WITH REMOULADE SAUCE
- SHRIMP COCKTAIL \$12.05
SIX BOILED AND PEELED SHRIMP OVER A BED OF LETTUCE SERVED WITH A LEMON WEDGE AND COCKTAIL SAUCE
- CANE RIVER PIROGUE \$12.05
FRESH FRENCH BREAD SPLIT AND FILLED WITH A MEDLEY OF LOUISIANA SEAFOOD AND SPICES, COVERED WITH MELTED CHEESE
- CRAB FINGERS (1/4 LB) \$16.45
FRIED OR SAUTEED IN HERBED BUTTER SERVED WITH REMOULADE SAUCE
- CRAB FINGERS (1/2 LB) \$29.65
FRIED OR SAUTEED IN HERBED BUTTER SERVED WITH REMOULADE SAUCE
- CRAB & SPINACH STUFFED MUSHROOMS \$16.45
FRESH LUMP CRAB AND SPINACH HAND STUFFED IN FRESH MUSHROOMS AND COVERED WITH ITALIAN CHEESES
- CRAWFISH PIES \$12.05
A NATCHITOCHESES FAVORITE (1/2 DOZ)
- FRIED VEGGIES \$9.85
A MEDLEY OF FRESH SQUASH, ZUCCHINI, CAULIFLOWER, BROCCOLI, AND MUSHROOMS BATTERED AND FRIED TO A GOLDEN BROWN. SERVED WITH RANCH OR REMOULADE
- SQUASH CASSEROLE \$8.75
- FRIED ONION RINGS \$8.75
- FRIED MUSHROOMS \$8.75
- FRIED SHRIMP (6 JUMBO) \$12.05

SALADS

- RED FISH SALAD \$14.25
BLACKENED RED FISH CRUMBLER OVER A BED OF LETTUCE, CUCUMBERS, PURPLE ONION, CHERRY TOMATOES AND DRESSING
- SHRIMP REMOULADE SALAD \$13.15
EIGHT JUMBO BOILED SHRIMP,

HOUSE FAVORITES

- CATFISH ACADIANA \$25.25
TWO FARM RAISED CATFISH FILLETS FRIED GOLDEN BROWN, SERVED ON A BED OF RICE COVERED WITH CHEF CHRIS' 1ST PLACE BLUE RIBBON CRAWFISH ETOUFFEE RECIPE
- FRONT STREET POTATO \$17.55
OUR HOMEMADE STUFFED POTATO WITH CHEF CHRIS' CRAWFISH ETOUFFEE AND FRIED CRAWFISH TAILS
- RED BEANS & RICE \$17.55
WITH SAUSAGE. . . A LOUISIANA FAVORITE!
- SHRIMP & GRITS \$24.15
A LOUISIANA FAVORITE. . . A SIMPLE COMFORT FOOD!
- CRAB & SHRIMP AU GRATIN \$25.25
RICH AND CREAMY MEDLEY OF FRESH LOUISIANA LUMP CRAB AND GULF SHRIMP SAUTEED WITH SEASONINGS AND BAKED. SERVED WITH HOUSE SALAD AND FRENCH BREAD
- FETTUCCHINE \$21.95
OUR HOMEMADE ALFREDO HAS THE PERFECT BALANCE OF CREAM, WHITE CHEESES, SAUTEED PEPPERS, ONIONS, AND SEASONING. ADD YOUR CHOICE OF CRAWFISH, SHRIMP, OR CHICKEN. SERVED OVER NOODLES WITH FRENCH BREAD

BURGERS & POBOYS

- HAMBURGER \$14.25
HOMEMADE 1/2LB PATTY ON A SESAME SEED BUN SERVED WITH FRENCH FRIES OR ONION RINGS, DRESSED WITH CHOICE OF MAYO, MUSTARD LETTUCE, PURPLE ONION, AND PICKLES (ADD ADDITIONAL TOPPERS \$1.10 EA)
- SALMON BURGER \$14.25
GRILLED TO PERFECTION. . . TARTAR, LETTUCE, TOMATO, PURPLE ONION ON SESAME SEED BUN
- POBOY \$14.25
CATFISH, SHRIMP, OYSTER, SOFT SHELL CRAB, OR CRAWFISH ON FRESH FRENCH BREAD, SERVED WITH FRENCH FRIES OR ONION RINGS, DRESSED WITH TARTAR SAUCE, LETTUCE, AND TOMATO (FRIED, GRILLED, OR BLACKENED)
- FILET MIGNON POBOY \$18.65
COMES DRESSED WITH OUR HOMEMADE HORSERADISH SAUCE, LETTUCE, TOMATO, AND PURPLE ONION

SIDES

- LOADED POTATOES \$5.50
- CREAMED SWEET POTATOE \$5.50

STEAKS & CHOPS

- ALL ENTREES SERVED WITH CHOICE OF ONE SIDE**
- NEW YORK STRIP \$41.95
12 OZ HAND CUT
 - BONE IN RIBEYE \$76.95
24 OZ PRIME
 - BONE IN FILET \$54.95
12 OZ
 - TENDERLOIN MEDALLIONS \$30.75
SAUTEED WITH ONIONS, PEPPERS, MUSHROOMS, AND SUMMER SQUASH
 - FILET MIGNON \$43.95
8 OZ BACON WRAPPED - ADD CRAB \$6.55
 - HOUSE RIBEYE \$46.15
16-20 OZ
 - TWIN FRENCH CHOP \$21.95
18 OZ DOUBLE BONE IN PORK CHOP
 - HAMBURGER STEAK \$24.15
USDA PRIME RIBEYE HAND GROUND, SERVED WITH SAUTEED MUSHROOMS, ONIONS, AND GRAVY

FISH, SEAFOOD & POULTRY

- ALL ENTREES SERVED WITH ONE SIDE OF YOUR CHOICE**
- ADD 3 FRIED SHRIMP TO YOUR MEAL \$5.50
 - LOUISIANA RED FISH \$25.25
OVEN BROILED WITH FRESH LEMON AND PARSLEY, TOPPED WITH HERBED BUTTER AND CRAB. COMES WITH GRILLED ZUCCHINI
 - SALMON \$24.15
PAN GRILLED, TOPPED WITH OUR SIGNATURE HERBED BUTTER SHRIMP. SERVED WITH GRILLED ZUCCHINI
 - YELLOWFIN TUNA \$24.15
PAN-SEARED WITH ZEST OF LEMON, SEA SALT, AND CRACKED BLACK PEPPER. SERVED WITH GRILLED ZUCCHINI
 - BLACK & BLUE RED FISH & SHRIMP \$27.45
RED FISH AND SHRIMP BLACKENED AND TOPPED WITH CRUMBLER BLUE CHEESE, OVEN BAKED, SERVED WITH GRILLED SQUASH
 - PEPPER JACK CHICKEN \$20.85
GRILLED CHICKEN WITH A MIX OF SAUTEED PEPPERS AND ONIONS, MUSHROOMS AND TOPPED WITH OUR SPECIAL CHEESE BLEND, SERVED WITH GRILLED SQUASH
 - RED FISH COCODRIE \$30.75
PAN FRIED IN FLOUR TO A CRISP GOLDEN BROWN, COVERED WITH OUR SIGNATURE

SLICED EGG, PURPLE ONION,
CHERRY TOMATOES, CROUTONS
AND "HOMEMADE REMOULADE"
DRESSING
STEAK SALAD \$18.65
SIX OUNCES OF GRILLED
TENDERLOIN OVER A BED OF
LETTUCE, SLICED EFFS, PURPLE
ONION, CUCUMBER, CHERRY
TOMATOES, SHREDDED CHEESE
AND DRESSING
SPINACH SALAD w/ WARM \$9.85
BACON DRESSING
OUR HOMEMADE BACON AND
BALSAMIC DRESSING POURED
OVER A BED OF BABY SPINACH
MIXED WITH SLICED PURPLE
ONION AND GARNISHED WITH
SLICED BOILED EGGS
HOUSE SALAD \$6.55
ICEBERG LETTUCE MIXED WITH
CHERRY TOMATOES AND
CUCUMBERS
CAESAR SALAD \$8.75
FRESH ROMAINE, HOMEMADE
DRESSING, CROUTONS AND
PARMESAN CHEESE

ETOUFFEE OR GUMBO

SERVED OVER RICE

CRAWFISH ETOUFFEE - CUP \$9.85
CRAWFISH ETOUFFEE - \$16.45
BOWL
SERVED WITH HOUSE SALAD
AND FRENCH BREAD
CHICKEN & SAUSAGE \$9.85
GUMBO - CUP
CHICKEN & SAUSAGE \$16.45
GUMBO - BOWL
SERVED WITH HOUSE SALAD
AND FRENCH BREAD

POTATOES
FRENCH FRIES \$4.50
MAC AND CHEESE \$7.70
GRILLED SQUASH \$6.60
ONION RINGS \$7.70
SAUTEED MUSHROOMS \$6.60
SQUASH CASEROLE \$7.70
CREAMED SPINACH AU
GRATIN \$7.70
STEAMED VEGGIES \$6.60
GREEN BEANS \$6.60
COOKED DOWN WITH BACON
AND ONIONS
CUP OF PIROGUE SAUCE \$7.70
GOES GREAT ON EVERYTHING!

KIDS

SERVED WITH FRIES

CHICKEN TENDERS \$12.05
CORN DOG \$12.05

DESSERT

BUTTERMILK PIE \$6.55
HOMEMADE BROWNIE WITH \$6.55
NUTS ALA MODE

"PIROGUE SAUCE" AND
ADDITIONAL CRAB MEAT,
SHRIMP, AND CRAWFISH.
SERVED WITH A HOUSE SALAD
CANE RIVER BBQ SHRIMP \$21.95
TWELVE HEAD-ON-FRESH GULF
SHRIMP SIMMERED IN OUR SPICY
BUTTER SAUCE, MADE WITH OUR
LOCALLY BREWED CANE RIVER
PILSNER. SERVED WITH BOILED
RED POTATOES AND FRENCH
BREAD
FRIED CRAWFISH TAILS \$20.85
A LOCAL FAVORITE. SERVED
WITH REMOULADE
FRIED FROG LEGS \$21.95
A GENEROUS SERVING,
LIGHTLY FLOURED AND FRIED TO
A GOLDEN BROWN
FRIED SHRIMP (6) \$17.55
GULF FRESH, FRIED TO A
GOLDEN BROWN
FRIED SHRIMP (9) \$20.85
GULF FRESH, FRIED TO A
GOLDEN BROWN
CATFISH STRIPS SM \$17.55
POND RAISED CATFISH FRIED
TO A CRISP GOLDEN BROWN
CATFISH STRIPS LG \$21.95
POND RAISED CATFISH FRIED
TO A CRISP GOLDEN BROWN
SOFT SHELL CRAB (1) \$17.55
LIGHTLY FLOURED, FRIED TO A
GOLDEN BROWN
SOFT SHELL CRAB (2) \$21.95
LIGHTLY FLOURED, FRIED TO A
GOLDEN BROWN
SEAFOOD PLATTER \$41.55
A GENEROUS SERVING OF
SHRIMP, CATFISH STRIPS, AND
ONE SOFT SHELL CRAB