

Austin's Restaurant

APPETIZERS

AUSTIN'S CRAWFISH CRABCAKES..... 12

Louisiana Crawfish, Jumbo Lump Crab Cake topped with our Creole Crawfish Dill Sauce

GRILLED ARTICHOKE..... 12

Marinated Artichokes, Olive Oil, Parmesan, Lemon Garlic Aioli

SPICY SHRIMP..... 14

Gulf Shrimp, Applewood Smoked Bacon, Jalapeno, Lemon Butter

SHRIMP COCKTAIL OR REMOULADE..... 12

Creole boiled Jumbo Gulf Shrimp chilled served with Austin's Cocktail sauce or Remoulade sauce

FRIED GREEN TOMATOES..... 9

Topped with our Creole Crawfish Dill Cream Sauce

OYSTER FITZGERALD..... 16

Crispy Gulf Oysters, Creamed Spinach, Bacon, Lemon Garlic Aioli

LOUISIANA PANÉED OYSTERS..... 16

Topped with our Creole Remoulade

SMOKED SALMON..... 13

Smoked Norwegian Salmon served with Shaved Red Onion, Capers, Cream Cheese, Toast Points & Honey Mustard Dill Sauce

CRISPY SWEET & SOUR CALAMARI..... 12

Fried Calamari tossed in our Sweet & Spicy Glaze

CRISPY LOBSTER REMOULADE..... 16

Crispy Lobster Tail, Micro Greens and our Creole Remoulade

SOUPS & SALADS

GUMBO YA-YA..... 8 / 11

Chicken, Andouille, Shrimp, Crawfish, Crab with steamed White Rice

TURTLE SOUP..... 8 / 11

Hardboiled Egg, Lemon Juice & Dry Sherry

FRENCH ONION..... 8

Traditional French Onion Topped with Melted Swiss

LOUISIANA CREOLE CRAB SALAD..... 17

Sliced Red Tomato, Fresh Mozzarella, Jumbo Lump Crabmeat, Baby Greens, Sweet Basil Balsamic Vinaigrette

ARTICHOKE & ASPARAGUS..... 10

Fresh Artichoke and Asparagus atop a bed of Romaine Lettuce tossed with Bleu Cheese Dressing

CRABMEAT AUSTIN..... 16

Jumbo Lump Crabmeat, Fresh Iceberg, Cherry Tomatoes, Honey Mustard Dijon

EVANGELINE..... 9

Mixed Greens, Marcona Almonds, Cherry Tomatoes, Dried Cranberries, Balsamic Vinaigrette

FRESH MOZZARELLA & TOMATO..... 12

Fresh Mozzarella, Creole Tomatoes, Spring Mix, Olive Oil, Balsamic Reduction

BLEU CHEESE WEDGE..... 9

Wedge of Iceberg Lettuce, Tomato Wedges, Bacon, Crumbled Bleu Cheese, Brown Butter Croutons and Bleu Cheese Dressing

AUSTIN'S HOUSE OR CAESAR SALAD \$7 WITH ENTRÉE

STEAKS & LOBSTERS

STEAKS SERVED WITH YOUR CHOICE OF ONE SIDE

8 oz PETITE FILET MIGNON.....	38
12 oz FILET MIGNON.....	44
14 oz PRIME RIBEYE.....	40
14 oz PRIME NEW YORK STRIP.....	39
21 oz PRIME BONE-IN COWBOY RIBEYE.....	44
20 oz PORTERHOUSE.....	40
8 oz PETITE FILET & 1/2 STUFFED LOBSTER.....	52
1.5 LB STEAMED LOBSTER (SERVED WITH POTATOES).....	34
1.5 LB WHOLE STUFFED LOBSTER (SERVED WITH POTATOES).....	40

Signature Steak Dishes

FILET AUSTIN

Two 4 oz. Filet Medallions topped with caramelized onions and flame grilled Asparagus served over a bed of creamed Spinach **31**

BARBECUE TWIN FILETS

Our flame grilled duo of 4 oz. Filet Medallions and Barbecued Jumbo Shrimp served over Garlic Mashed Potatoes **34**

ADD LUMP CRABMEAT, SHRIMP OR SCALLOPS 10

ADD BLEU CHEESE CRUMBLES OR SAUTÉED MUSHROOMS 6

ENTREES

STUFFED SHRIMP ORLEANS.....21

Jumbo Gulf Shrimp stuffed with a Crawfish Crabmeat Stuffing served over Steakhouse Dirty Rice and topped with an Andouille Cream Sauce

GRILLED ATLANTIC SALMON..... 23

Topped with Lemon-Butter Caper Sauce over a bed of Garlic Mashed Potatoes and Sautéed Vegetables

SEARED YELLOWFIN TUNA..... 23

Grilled Yellowfin Tuna, Fresh Steamed Broccoli & Braised Yams served with a side of Lemon-Butter

PASTA ORLEANS..... 22

Sautéed Gulf Shrimp, Louisiana Crawfish, Andouille, Penne tossed in a Roasted Garlic Cream

JUMBO LUMP CRAB AU GRATIN..... 26

Jumbo Lump Blue Crab, Cheddar, served with Grilled Toast Points

GULF FRIED SHRIMP..... 21

Fried & Butterflied Jumbo Gulf Shrimp served with a Steak Fries stack with Ketchup and Remoulade

SEAFOOD MIXED GRILL..... 34

Grilled Redfish, Shrimp & Scallops served with Steamed Broccoli and Steakhouse Dirty Rice

LOUISIANA REDFISH..... 29

Pan Roasted Redfish, topped Jumbo Lump Crabmeat, Wild Mushrooms, served with Brabant Potatoes and Seasonal Vegetables

SEAFOOD STUFFED REDFISH..... 29

Crabmeat & Crawfish stuffed Redfish, Brabant Potatoes, Vegetables, Lemon Butter

“MAINE DAYBOAT” SCALLOPS..... 29

Pan Seared Scallops wrapped in Applewood Smoked Bacon topped with Beurre Blanc, Seasonal Potatoes and Vegetables

TROUT AMANDINE..... 22

Pan Fried Trout, Romano Potatoes, Marcona Almonds, Sautéed Green Beans, Creole Meuniere and Lemon

PECAN CRUSTED TROUT..... 22

Pan Fried Trout, Romano Potatoes, Louisiana Pecans, Sautéed Green Beans, Creole Meuniere and Lemon

ORANGE GLAZED DUCK..... 27

Crispy Boneless Half Duck Breast, Creole Dirty Rice, Braised Yams, Orange Glaze

BOURBON-MAPLE GLAZED DOUBLE CUT PORK CHOP..... 24

Grilled Porkchop, Steakhouse Dirty Rice, Braised Yams, Bourbon-Maple Glaze

ITALIAN

VEAL AUSTIN..... 26

Panéed Baby White Veal, Bacon, Asparagus, Mushrooms, Jumbo Lump Crabmeat and Brabant Potatoes

VEAL & CRABMEAT..... 26

Panéed Baby White Veal, topped with Sautéed Lump Crabmeat with Button Mushrooms & Green Onions served with Potatoes & Vegetables

VEAL PARMESAN..... 23

Panéed Baby White Veal topped with our Marinara and Mozzarella Cheese, Angel Hair Pasta

VEAL PICATTA..... 23

Sautéed Baby White Veal, Angel Hair Pasta, Grilled Asparagus, Lemon-Butter Caper Sauce

VEAL MARSALA..... 23

Sautéed Baby White Veal, Angel Hair Pasta, Mushroom Marsala

VEAL & SEAFOOD FETTUCINI..... 26

Panéed Baby White Veal, Fettucini, Louisiana Crawfish, Gulf Shrimp tossed in a Roasted Garlic Cream Sauce

CHICKEN PICATTA..... 19

Sautéed Chicken Breast Angel Hair Pasta, Grilled Asparagus, Lemon-Butter Caper Sauce

CHICKEN MARSALA..... 19

Sautéed Chicken Breast, Angel Hair Pasta, Mushroom Marsala

CHICKEN PARMESAN..... 19

Panéed Chicken Breast topped with our Marinara and Mozzarella Cheese, Angel Hair Pasta

EGGPLANT PARMESAN..... 18

Panéed Eggplant Medallions topped with our Marinara and Mozzarella Cheese, Angel Hair Pasta

SIDES

Twice Baked Potato..... 8

Potatoes Au Gratin..... 9

Steak Fries..... 8

Shoestring Fries..... 8

Garlic Mashed Potatoes.....8

Potatoes/Vegetables du Jour..... 8

LA Sweet Yams..... 8

Broccoli Au Gratin 8

Creamed Spinach..... 8

Sauteed Spinach & Artichoke..... 9

Fresh Broccoli..... 7

Grilled Asparagus..... 8

- NO SEPARATE CHECKS -

• ESTABLISHED 1989 • WWW.MREDSRESTAURANTS.COM •