

# Austin's Restaurant

## APPETIZERS

<b>AUSTIN'S CRAWFISH CRABCAKES</b>	<b>17</b>	<b>OYSTER FITZGERALD</b>	<b>19</b>
<i>Louisiana Crawfish, Lump Crab Cake topped with our Creole Crawfish Dill Sauce</i>		<i>Crispy Gulf Oysters, Creamed Spinach, Bacon, Lemon Garlic Aioli</i>	
<b>GRILLED ARTICHOKE</b>	<b>15</b>	<b>LOUISIANA PANÉED OYSTERS</b>	<b>21</b>
<i>Marinated Artichokes, Olive Oil, Parmesan, Lemon Garlic Aioli</i>		<i>Topped with our Creole Remoulade</i>	
<b>SPICY SHRIMP</b>	<b>17</b>	<b>SMOKED SALMON</b>	<b>16</b>
<i>Gulf Shrimp, Applewood Smoked Bacon, Jalapeno, Lemon Butter</i>		<i>Smoked Norwegian Salmon served with Shaved Red Onion, Capers, Cream Cheese, Toast Points &amp; Honey Mustard Dill Sauce</i>	
<b>SHRIMP COCKTAIL OR REMOULADE</b>	<b>15</b>	<b>CRISPY SWEET &amp; SOUR CALAMARI</b>	<b>14</b>
<i>Creole boiled Jumbo Gulf Shrimp chilled served with Austin's Cocktail sauce or Remoulade sauce</i>		<i>Fried Calamari tossed in our Sweet &amp; Spicy Glaze</i>	
<b>FRIED GREEN TOMATOES</b>	<b>12</b>	<b>CRISPY LOBSTER REMOULADE</b>	<b>19</b>
<i>Topped with our Creole Crawfish Dill Cream Sauce</i>		<i>Crispy Lobster Tail, Micro Greens and our Creole Remoulade</i>	

## SOUPS & SALADS

<b>GUMBO YA-YA</b>	<b>8 / 11</b>	<b>CRABMEAT AUSTIN</b>	<b>21</b>
<i>Chicken, Andouille, Shrimp, Crawfish, Crab with steamed White Rice</i>		<i>Lump Crabmeat, Fresh Iceberg, Cherry Tomatoes, Honey Mustard Dijon</i>	
<b>TURTLE SOUP</b>	<b>8 / 11</b>	<b>EVANGELINE</b>	<b>9</b>
<i>Hardboiled Egg, Lemon Juice &amp; Dry Sherry</i>		<i>Mixed Greens, Marcona Almonds, Cherry Tomatoes, Dried Cranberries, Balsamic Vinaigrette</i>	
<b>FRENCH ONION</b>	<b>8</b>	<b>FRESH MOZZARELLA &amp; TOMATO</b>	<b>14</b>
<i>Traditional French Onion Topped with Melted Swiss</i>		<i>Fresh Mozzarella, Creole Tomatoes, Spring Mix, Olive Oil, Balsamic Reduction</i>	
<b>LOUISIANA CREOLE CRAB SALAD</b>	<b>21</b>	<b>BLEU CHEESE WEDGE</b>	<b>11</b>
<i>Sliced Red Tomato, Fresh Mozzarella, Lump Crabmeat, Baby Greens, Sweet Basil Balsamic Vinaigrette</i>		<i>Wedge of Iceberg Lettuce, Tomato Wedges, Bacon, Crumbled Bleu Cheese, Brown Butter Croutons and Bleu Cheese Dressing</i>	
<b>ARTICHOKE &amp; ASPARAGUS</b>	<b>12</b>		
<i>Fresh Artichoke and Asparagus atop a bed of Romaine Lettuce tossed with Bleu Cheese Dressing</i>			

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

## STEAKS & LOBSTERS

STEAKS SERVED WITH YOUR CHOICE OF ONE SIDE

<b>8 oz PETITE FILET MIGNON</b>	<b>43</b>
<b>12 oz FILET MIGNON</b>	<b>49</b>
<b>16 oz PRIME RIBEYE</b>	<b>46</b>
<b>14 oz PRIME NEW YORK STRIP</b>	<b>46</b>
<b>21 oz PRIME BONE-IN COWBOY RIBEYE</b>	<b>58</b>
<b>20 oz PORTERHOUSE</b>	<b>47</b>
<b>8 oz PETITE FILET &amp; 1/2 STUFFED LOBSTER</b>	<b>59</b>
<b>1.5 LB STEAMED LOBSTER (SERVED WITH POTATOES)</b>	<b>39</b>
<b>1.5 LB WHOLE STUFFED LOBSTER (SERVED WITH POTATOES)</b>	<b>46</b>

### 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*

**36**

#### BARBECUE TWIN FILETS

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

**39**

<b>ADD BROILED LOBSTER TAIL</b>	<b>16</b>
<b>ADD LUMP CRABMEAT, SHRIMP OR SCALLOPS</b>	<b>14</b>
<b>ADD BLEU CHEESE CRUMBLES OR SAUTÉED MUSHROOMS</b>	<b>9</b>

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## ENTREES

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<b>STUFFED SHRIMP ORLEANS</b> <i>Jumbo Gulf Shrimp stuffed with a Crawfish Crabmeat Stuffing served over Steakhouse Dirty Rice and topped with an Andouille Cream Sauce</i>	<b>24</b>	<b>LOUISIANA REDFISH</b> <i>Pan Roasted Redfish, topped Lump Crabmeat, Wild Mushrooms, served with Brabant Potatoes and Seasonal Vegetables</i>	<b>33</b>
<b>GRILLED ATLANTIC SALMON</b> <i>Topped with Lemon-Butter Caper Sauce over a bed of Garlic Mashed Potatoes and Sauteed Vegetables</i>	<b>27</b>	<b>SEAFOOD STUFFED REDFISH</b> <i>Crabmeat &amp; Crawfish stuffed Redfish, Brabant Potatoes, Vegetables, Lemon Butter</i>	<b>34</b>
<b>SEARED YELLOWFIN TUNA</b> <i>Grilled Yellowfin Tuna, Fresh Steamed Broccoli &amp; Braised Yams served with a side of Lemon-Butter</i>	<b>27</b>	<b>“MAINE DAYBOAT” SCALLOPS</b> <i>Pan Seared Scallops wrapped in Applewood Smoked Bacon topped with Beurre Blanc, Seasonal Potatoes and Vegetables</i>	<b>38</b>
<b>PASTA ORLEANS</b> <i>Sautéed Gulf Shrimp, Louisiana Crawfish, Andouille, Penne tossed in a Roasted Garlic Cream</i>	<b>25</b>	<b>TROUT AMANDINE</b> <i>Pan Fried Trout, Romano Potatoes, Marcona Almonds, Seasonal Potatoes and Vegetables, Creole Meuniere and Lemon</i>	<b>27</b>
<b>CRAB AU GRATIN</b> <i>Lump Crab, Cheddar, served with Grilled Toast Points</i>	<b>29</b>	<b>PECAN CRUSTED TROUT</b> <i>Pan Fried Trout, Romano Potatoes, Louisiana Pecans, Seasonal Potatoes and Vegetables, Creole Meuniere and Lemon</i>	<b>27</b>
<b>GULF FRIED SHRIMP</b> <i>Fried &amp; Butterflied Jumbo Gulf Shrimp served with a Steak Fries stack with Ketchup and Remoulade</i>	<b>23</b>	<b>ORANGE GLAZED DUCK</b> <i>Crispy Boneless Half Duck Breast, Creole Dirty Rice, Braised Yams, Orange Glaze</i>	<b>31</b>
<b>SEAFOOD MIXED GRILL</b> <i>Grilled Redfish, Shrimp &amp; Scallops served with Steamed Broccoli and Steakhouse Dirty Rice</i>	<b>39</b>	<b>BOURBON-MAPLE GLAZED DOUBLE CUT PORK CHOP</b> <i>Grilled Porkchop, Steakhouse Dirty Rice, Braised Yams, Bourbon-Maple Glaze</i>	<b>29</b>

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## ITALIAN

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<b>VEAL AUSTIN</b> <i>Panéed Baby White Veal, Bacon, Asparagus, Mushrooms, Lump Crabmeat and Brabant Potatoes</i>	<b>31</b>	<b>VEAL &amp; SEAFOOD FETTUCINI</b> <i>Panéed Baby White Veal, Fettucini, Louisiana Crawfish, Gulf Shrimp tossed in a Roasted Garlic Cream Sauce</i>	<b>31</b>
<b>VEAL &amp; CRABMEAT</b> <i>Panéed Baby White Veal, topped with Sautéed Lump Crabmeat with Button Mushrooms &amp; Green Onions served with Potatoes &amp; Vegetables</i>	<b>31</b>	<b>CHICKEN PICATTA</b> <i>Sautéed Chicken Breast Angel Hair Pasta, Grilled Asparagus, Lemon-Butter Caper Sauce</i>	<b>23</b>
<b>VEAL PARMESAN</b> <i>Panéed Baby White Veal topped with our Marinara and Mozzarella Cheese, Angel Hair Pasta</i>	<b>27</b>	<b>CHICKEN MARSALA</b> <i>Sautéed Chicken Breast, Angel Hair Pasta, Mushroom Marsala</i>	<b>23</b>
<b>VEAL PICATTA</b> <i>Sautéed Baby White Veal, Angel Hair Pasta, Grilled Asparagus, Lemon-Butter Caper Sauce</i>	<b>27</b>	<b>CHICKEN PARMESAN</b> <i>Panéed Chicken Breast topped with our Marinara and Mozzarella Cheese, Angel Hair Pasta</i>	<b>23</b>
<b>VEAL MARSALA</b> <i>Sautéed Baby White Veal, Angel Hair Pasta, Mushroom Marsala</i>	<b>27</b>	<b>EGGPLANT PARMESAN</b> <i>Panéed Eggplant Medallions topped with our Marinara and Mozzarella Cheese, Angel Hair Pasta</i>	<b>22</b>

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## SIDES

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Twice Baked Potato	9	LA Sweet Yams	9
Potatoes Au Gratin	9	Broccoli Au Gratin	9
Steak Fries	8	Creamed Spinach	9
Sweet Potato Casserole	9	Sauteed Spinach & Artichoke	10
Garlic Mashed Potatoes	9	Fresh Broccoli	8
Potatoes/Vegetables du Jour	8	Grilled Asparagus	9

- NO SEPARATE CHECKS -

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