

APPETIZERS

AUSTIN'S CRAWFISH CRABCAKES <i>Louisiana Crawfish, Lump Crab Cake topped with our Creole Crawfish Dill Sauce</i>	19	OYSTER FITZGERALD <i>Crispy Gulf Oysters, Creamed Spinach, Bacon, Lemon Garlic Aioli</i>	24
GRILLED ARTICHOKE <i>Marinated Artichokes, Olive Oil, Parmesan, Lemon Garlic Aioli</i>	17	LOUISIANA PANÉED OYSTERS <i>Topped with our Creole Remoulade</i>	23
SPICY SHRIMP <i>Gulf Shrimp, Applewood Smoked Bacon, Jalapeno, Lemon Butter</i>	19	SMOKED SALMON <i>Smoked Norwegian Salmon served with Shaved Red Onion, Capers, Cream Cheese, Toast Points & Honey Mustard Dill Sauce</i>	18
SHRIMP COCKTAIL OR REMOULADE <i>Creole boiled Jumbo Gulf Shrimp chilled served with Austin's Cocktail sauce or Remoulade sauce</i>	17	CRISPY SWEET & SOUR CALAMARI <i>Fried Calamari tossed in our Sweet & Spicy Glaze</i>	16
FRIED GREEN TOMATOES <i>Topped with our Creole Crawfish Dill Cream Sauce</i>	14	CRISPY LOBSTER REMOULADE <i>Crispy Lobster Tail, Micro Greens and our Creole Remoulade</i>	24

SOUPS & SALADS

GUMBO YA-YA <i>Chicken, Andouille, Shrimp, Crawfish, Crab with steamed White Rice</i>	9 / 12	CRABMEAT AUSTIN <i>Lump Crabmeat, Fresh Iceberg, Cherry Tomatoes, Honey Mustard Dijon</i>	24
TURTLE SOUP <i>Hardboiled Egg, Lemon Juice & Dry Sherry</i>	9 / 12	EVANGELINE <i>Mixed Greens, Marcona Almonds, Cherry Tomatoes, Dried Cranberries, Balsamic Vinaigrette</i>	11
FRENCH ONION <i>Traditional French Onion Topped with Melted Swiss</i>	10	FRESH MOZZARELLA & TOMATO <i>Fresh Mozzarella, Creole Tomatoes, Spring Mix, Olive Oil, Balsamic Reduction</i>	16
LOUISIANA CREOLE CRAB SALAD <i>Sliced Red Tomato, Fresh Mozzarella, Lump Crabmeat, Baby Greens, Sweet Basil Balsamic Vinaigrette</i>	24	BLEU CHEESE WEDGE <i>Wedge of Iceberg Lettuce, Tomato Wedges, Bacon, Crumbled Bleu Cheese, Brown Butter Croutons and Bleu Cheese Dressing</i>	13
ARTICHOKE & ASPARAGUS <i>Fresh Artichoke and Asparagus atop a bed of Romaine Lettuce tossed with Bleu Cheese Dressing</i>	14	AUSTIN'S HOUSE OR CAESAR SALAD \$8 WITH ENTRÉE	

STEAKS & LOBSTERS

STEAKS SERVED WITH YOUR CHOICE OF ONE SIDE

8 oz PETITE FILET MIGNON	48
12 oz FILET MIGNON	54
16 oz PRIME RIBEYE	53
14 oz PRIME NEW YORK STRIP	54
21 oz PRIME BONE-IN COWBOY RIBEYE	64
20 oz PORTERHOUSE	52
8 oz PETITE FILET & 1/2 STUFFED LOBSTER	65
1.5 LB STEAMED LOBSTER (SERVED WITH POTATOES)	45
1.5 LB WHOLE STUFFED LOBSTER (SERVED WITH POTATOES)	54

FILET AUSTIN

Two 4 oz. Filet Medallions topped with caramelized onions and flame grilled Asparagus served over a bed of creamed Spinach **42**

Signature Steak Dishes

BARBECUE TWIN FILETS
Our flame grilled duo of 4 oz. Filet Medallions and Barbecued Jumbo Shrimp served over Garlic Mashed Potatoes **44**

- ADD BROILED LOBSTER TAIL** **24**
- ADD LUMP CRABMEAT, SHRIMP OR SCALLOPS** **18**
- ADD BLEU CHEESE CRUMBLES OR SAUTÉED MUSHROOMS** **10**

ENTREES

26	LOUISIANA REDFISH <i>Pan Roasted Redfish, topped Lump Crabmeat, Wild Mushrooms, served with Brabant Potatoes and Seasonal Vegetables</i>	38
29	SEAFOOD STUFFED REDFISH <i>Crabmeat & Crawfish stuffed Redfish, Brabant Potatoes, Vegetables, Lemon Butter</i>	38
29	"MAINE DAYBOAT" SCALLOPS <i>Pan Seared Scallops wrapped in Applewood Smoked Bacon topped with Beurre Blanc, Seasonal Potatoes and Vegetables</i>	42
27	TROUT AMANDINE <i>Pan Fried Trout, Romano Potatoes, Marcona Almonds, Seasonal Potatoes and Vegetables, Creole Meuniere and Lemon</i>	29
34	PECAN CRUSTED TROUT <i>Pan Fried Trout, Romano Potatoes, Louisiana Pecans, Seasonal Potatoes and Vegetables, Creole Meuniere and Lemon</i>	29
25	ORANGE GLAZED DUCK <i>Crispy Boneless Half Duck Breast, Creole Dirty Rice, Braised Yams, Orange Glaze</i>	33
44	BOURBON-MAPLE GLAZED DOUBLE CUT PORK CHOP <i>Grilled Porkchop, Steakhouse Dirty Rice, Braised Yams, Bourbon-Maple Glaze</i>	32

ITALIAN

34	VEAL AUSTIN <i>Panéed Baby White Veal, Bacon, Asparagus, Mushrooms, Lump Crabmeat and Brabant Potatoes</i>	34
34	VEAL & SEAFOOD FETTUCINI <i>Panéed Baby White Veal, Fettucini, Louisiana Crawfish, Gulf Shrimp tossed in a Roasted Garlic Cream Sauce</i>	26
29	CHICKEN PICATTA <i>Sautéed Chicken Breast Angel Hair Pasta, Grilled Asparagus, Lemon-Butter Caper Sauce</i>	26
29	CHICKEN MARSALA <i>Sautéed Chicken Breast, Angel Hair Pasta, Mushroom Marsala</i>	26
29	CHICKEN PARMESAN <i>Panéed Chicken Breast topped with our Marinara and Mozzarella Cheese, Angel Hair Pasta</i>	25
29	EGGPLANT PARMESAN <i>Panéed Eggplant Medallions topped with our Marinara and Mozzarella Cheese, Angel Hair Pasta</i>	25

SIDES

11	Twice Baked Potato	10
11	Potatoes Au Gratin	11
9	Steak Fries	11
11	Sweet Potato Casserole	12
10	Garlic Mashed Potatoes	10
11	Baked Mac+ Cheese	12
11	LA Sweet Yams	10
11	Broccoli Au Gratin	11
9	Creamed Spinach	11
11	Sauteed Spinach & Artichoke	12
10	Fresh Broccoli	10
11	Grilled Asparagus	12