

# Austin's Restaurant

## APPETIZERS

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

## SOUPS & SALADS

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

**AUSTIN'S HOUSE OR CAESAR SALAD \$8 WITH ENTRÉE**

## STEAKS & LOBSTERS

STEAKS SERVED WITH YOUR CHOICE OF ONE SIDE

8 oz <b>PETITE FILET MIGNON</b>	<b>48</b>
12 oz <b>FILET MIGNON</b>	<b>54</b>
16 oz <b>PRIME RIBEYE</b>	<b>53</b>
14 oz <b>PRIME NEW YORK STRIP</b>	<b>54</b>
21 oz <b>PRIME BONE-IN COWBOY RIBEYE</b>	<b>64</b>
20 oz <b>PORTERHOUSE</b>	<b>52</b>
8 oz <b>PETITE FILET &amp; 1/2 STUFFED LOBSTER</b>	<b>65</b>
1.5 LB <b>STEAMED LOBSTER (SERVED WITH POTATOES)</b>	<b>45</b>
1.5 LB <b>WHOLE STUFFED LOBSTER (SERVED WITH POTATOES)</b>	<b>54</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 **42**

#### BARBECUE TWIN FILETS

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

<b>ADD BROILED LOBSTER TAIL</b>	<b>24</b>
<b>ADD LUMP CRABMEAT, SHRIMP OR SCALLOPS</b>	<b>18</b>
<b>ADD BLEU CHEESE CRUMBLES OR SAUTÉED MUSHROOMS</b>	<b>10</b>

## ENTREES

<p><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></p> <p><b>GRILLED ATLANTIC SALMON</b> <i>Topped with Lemon-Butter Caper Sauce over a bed of Garlic Mashed Potatoes and Sautéed Vegetables</i></p> <p><b>SEARED YELLOWFIN TUNA</b> <i>Grilled Yellowfin Tuna, Fresh Steamed Broccoli &amp; Braised Yams served with a side of Lemon-Butter</i></p> <p><b>PASTA ORLEANS</b> <i>Sautéed Gulf Shrimp, Louisiana Crawfish, Andouille, Penne tossed in a Roasted Garlic Cream</i></p> <p><b>CRAB AU GRATIN</b> <i>Lump Crab, Cheddar, served with Grilled Toast Points</i></p> <p><b>GULF FRIED SHRIMP</b> <i>Fried &amp; Butterflied Jumbo Gulf Shrimp served with a Steak Fries stack with Ketchup and Remoulade</i></p> <p><b>SEAFOOD MIXED GRILL</b> <i>Grilled Redfish, Shrimp &amp; Scallops served with Steamed Broccoli, Steakhouse Dirty Rice topped with Sweet Chili Glaze</i></p>	<p><b>26</b></p> <p><b>29</b></p> <p><b>29</b></p> <p><b>27</b></p> <p><b>34</b></p> <p><b>25</b></p> <p><b>44</b></p>	<p><b>LOUISIANA REDFISH</b> <i>Pan Roasted Redfish, topped Lump Crabmeat, Wild Mushrooms, served with Brabant Potatoes and Seasonal Vegetables</i></p> <p><b>SEAFOOD STUFFED REDFISH</b> <i>Crabmeat &amp; Crawfish stuffed Redfish, Brabant Potatoes, Vegetables, Lemon Butter</i></p> <p><b>“MAINE DAYBOAT” SCALLOPS</b> <i>Pan Seared Scallops wrapped in Applewood Smoked Bacon topped with Beurre Blanc, Seasonal Potatoes and Vegetables</i></p> <p><b>TROUT AMANDINE</b> <i>Pan Fried Trout, Romano Potatoes, Marcona Almonds, Seasonal Potatoes and Vegetables, Creole Meuniere and Lemon</i></p> <p><b>PECAN CRUSTED TROUT</b> <i>Pan Fried Trout, Romano Potatoes, Louisiana Pecans, Seasonal Potatoes and Vegetables, Creole Meuniere and Lemon</i></p> <p><b>ORANGE GLAZED DUCK</b> <i>Crispy Boneless Half Duck Breast, Creole Dirty Rice, Braised Yams, Orange Glaze</i></p> <p><b>BOURBON-MAPLE GLAZED DOUBLE CUT PORK CHOP</b> <i>Grilled Porkchop, Steakhouse Dirty Rice, Braised Yams, Bourbon-Maple Glaze</i></p>	<p><b>38</b></p> <p><b>38</b></p> <p><b>42</b></p> <p><b>29</b></p> <p><b>29</b></p> <p><b>33</b></p> <p><b>32</b></p>
---	--	--	--

## ITALIAN

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

## SIDES

<p><b>Twice Baked Potato</b></p> <p><b>Potatoes Au Gratin</b></p> <p><b>Steak Fries</b></p> <p><b>Sweet Potato Casserole</b></p> <p><b>Garlic Mashed Potatoes</b></p> <p><b>Baked Mac+ Cheese</b></p>	<p><b>11</b></p> <p><b>11</b></p> <p><b>9</b></p> <p><b>11</b></p> <p><b>10</b></p> <p><b>11</b></p>	<p><b>LA Sweet Yams</b></p> <p><b>Broccoli Au Gratin</b></p> <p><b>Creamed Spinach</b></p> <p><b>Sauteed Spinach &amp; Artichoke</b></p> <p><b>Fresh Broccoli</b></p> <p><b>Grilled Asparagus</b></p>	<p><b>10</b></p> <p><b>11</b></p> <p><b>11</b></p> <p><b>12</b></p> <p><b>10</b></p> <p><b>12</b></p>
---	--	---	---

- NO SEPARATE CHECKS -

• ESTABLISHED 1989 • [WWW.MREDSRESTAURANTS.COM](http://WWW.MREDSRESTAURANTS.COM) •