



louisiana lagniappe

(lan yap)
a little something extra

Destin, Florida

Orange Beach, Alabama

Appetizers

Lobster Rangoons 12

Wontons stuffed with Maine lobster and cream cheese, fried to perfection and served with a sweet chili sauce

Mardi Gras Shrimp 11

Fried shrimp tossed in a spicy remoulade sauce

Eggplant Orleans 12

Medallions of eggplant, deep fried, topped with jumbo lump crabmeat and Hollandaise sauce

Barbecue Jumbo Shrimp 11

Peeled, spicy New Orleans style barbecue shrimp

Oysters Lagniappe 12

Baked with Lagniappe stuffing and jumbo lump crabmeat

Louisiana Crab Cakes 13

Jumbo lump crabmeat served with a tangy remoulade

Blackened Shrimp 12

Jumbo blackened shrimp served with a pineapple-rum butter sauce

Blue Crab Claws *Market Price*

Available fried or sautéed

Stuffed Mushrooms 9

Mushroom caps filled with jumbo lump crabmeat and shrimp

Blackened Scallops 12

Blackened bay scallops served with a pineapple-rum butter sauce

Soups

Cajun Seafood Gumbo cup 5 bowl 7

Made with jumbo lump crabmeat, shrimp and oysters

Corn & Crab Bisque cup 5 bowl 7

A rich, cream soup with jumbo lump crabmeat and fresh yellow corn.

This is a Lagniappe favorite!

Salads

Shrimp Salad 13

Iceberg, Romaine and baby spinach, tossed with generous portions of fresh shrimp and our creamy house dressing

Jumbo Lump Crabmeat Salad 15

Iceberg, Romaine and baby spinach, tossed with a creamy house dressing and topped with fresh jumbo lump crabmeat

Hot Shrimp Salad 13

Fried shrimp on a bed of Iceberg, Romaine and baby spinach, finished with a warm Dijon vinaigrette dressing

Add Jumbo Lump Crabmeat to any Salad 6

Lagniappe Favorites

Maine Lobster & Shrimp Étouffée 32

One-half broiled Maine lobster served with shrimp étouffée over rice

Grouper Louisianne Pan Sautéed or Grilled 28

Fresh jumbo lump crabmeat in a seasoned butter tops this favorite

Eggplant Orleans 23

Medallions of eggplant, deep fried, topped with jumbo lump crabmeat and Hollandaise sauce

Grouper à la Kevin 25

Fresh Gulf Grouper with Lagniappe shrimp-mushroom sauce over rice

Barbecue Jumbo Shrimp 25

Peeled, spicy New Orleans style barbecue shrimp

Red Beans & Rice 18

Served with grilled Andouille sausage

Jambalaya 19

Chicken, Andouille sausage and shrimp cooked together with rice in a rich tomato sauce

Lagniappe Seafood Specialties

Grouper Almondine 24

Fresh Gulf Grouper, pan sautéed and topped with toasted almonds and lemon butter

Lagniappe Stuffed Shrimp 23

Fresh jumbo shrimp topped with a shrimp and jumbo lump crabmeat stuffing

Grouper Meuniere 24

Fresh Gulf Grouper, pan sautéed and finished with meuniere sauce

Shrimp Kevin 20

Lagniappe shrimp-mushroom sauce over rice

Grouper Pecan 24

Fresh Gulf Grouper, pan sautéed and topped with toasted pecans and meuniere sauce

Oysters Lagniappe 24

Baked with Lagniappe stuffing and jumbo lump crabmeat

Crab and Shrimp Au Gratin 23

Tender shrimp and jumbo lump crabmeat in a rich creamy sauce. Baked to perfection!

Fried Seafood *We proudly cook with peanut oil*

Jumbo Soft Shell Crabs 30

Lightly fried then topped with Hollandaise and honey roasted nuts

Lagniappe Seafood Platter 33

Fresh Gulf Grouper, jumbo Gulf shrimp, oysters and a softshell crab

Jumbo Louisiana Shrimp 23

Louisiana Oysters 24

Children's Specials *12 years and under please*

Cheeseburger, Fresh Chicken Tenders, Grilled Cheese or Popcorn Shrimp All served with French Fries and Fruit Cocktail, \$8 each

*CONSUMING RAW OR UNDERCOOKED HAMBURGERS, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Chef's Selections

Entrées

Grouper Pontchartrain 32

Fresh Gulf Grouper, pan sautéed and topped with a fried jumbo soft-shell crab, honey roasted nuts and Hollandaise sauce

***Tournados of Beef 36**

Medallions of Certified Angus Beef® Filet Mignon topped with sautéed jumbo lump crab meat and shrimp, finished with béarnaise sauce

Bayou Grouper 34

Fresh Gulf Grouper, pan sautéed, topped with jumbo lump crabmeat and jumbo shrimp, finished with meuniere sauce

Shrimp & Grits 23

Jumbo shrimp tossed in a smoked tasso ham cream sauce served over stone ground cheese grits

Blackened Redfish 36

Fresh filet of Redfish, blackened and topped with jumbo lump crabmeat, medallions of lobster, finished with Hollandaise and garlic-beurre blanc sauces

Whole Live Maine Lobster *Market Price*

Maine lobster broiled to perfection

Grouper Crevettes 27

Fresh Gulf Grouper, pan sautéed and topped with grilled jumbo shrimp and Hollandaise sauce

Louisiana Crab Cakes 26

Jumbo lump crabmeat served with a tangy remoulade

Seafood Lagniappe 33

Fresh Gulf Grouper, pan sautéed and topped with lobster meat, Hollandaise sauce and a light garlic-beurre blanc

***Chargrilled Yellowfin Tuna 28**

Fresh Yellowfin Tuna topped with jumbo lump crabmeat and Hollandaise sauce

Crescent City Fettuccine 24

Jumbo shrimp tossed in a smoked tasso ham cream sauce with fettuccine, finished with Parmesan Romano cheese (Available with chicken instead of shrimp upon request)

Blackened Shrimp or Scallops 25

Your choice of blackened jumbo shrimp or blackened bay scallops served with a pineapple-rum butter sauce

Steaks *We proudly serve Certified Angus Beef®*

Add a broiled Maine lobster to any of our steaks - Market Price

***Filet Mignon (9 oz.) 34**

***Ribeye (14 oz.) 33**

All steaks topped with Lagniappe herb butter

*Entrées include our homemade hushpuppies, house salad
and your choice of Creole stuffed or baked potato*

Substitute your house salad for a cup of soup for \$2

For your convenience, an 18% gratuity will be added to parties of 7 or more, which can be changed at your discretion.

Specialty Drinks

French Quarter Hurricane 8

An authentic New Orleans original.

Myer's rum, Bacardi rum, grenadine, orange juice and pineapple.

Southern Sky 9

Our southern inspired & sinfully delicious take on a Long Island Ice Tea.
Skyy Passion Fruit, Malibu rum, Jose Cuervo gold, Patrón Citronge Orange,
sour and cranberry juice

Lagniappe Voodoo Punch 8

Midori, Captain Morgan's rum, Malibu rum, pineapple juice and garnished with fruit.
Limit one voodoo curse per drink.

Bayou Breeze 8

Paradise on the Destin harbor.

SoCo, Amaretto, orange juice and cranberry, garnished with fruit.

King Cake Martini 8

Absolut Vanilla, Amaretto, Light Creme de Cacao, cranberry and pineapple juice.
Remember whoever gets the baby has to buy the next round.

Sunset Margarita 8

Herradura, Chambord, lime juice and a splash of sprite.
A top shelf drink for a top shelf view.

Strawberry Daiquiri
Piña Colada
Margarita

Peach Daiquiri
Mango Daiquiri
Strawberry Margarita

A La Carte

House Salad 4
Red Beans & Rice 3
Baked Potato 3
Stone Ground Cheese Grits 3
Creole Stuffed Potato 3
French Fries 3
Chef's Vegetables 3
Honey Roasted Nuts 3

A La Carte Sauces

Hollandaise 3
Béarnaise 3
Pineapple-Rum Butter Sauce 3
Meuniere 3
Garlic-Beurre Blanc 3



louisiana lagniappe
(lan yap)

a little something extra

Louisiana Lagniappe was established in 1984 in the sleepy little fishing town of Destin, Florida. Every day we offer the freshest seafood available and quality Certified Angus Beef steaks. 02/12

We proudly print our



menu on recycled paper