



LUNCH

We love to eat. **We** love to cook for people who love to eat even more!

We use traditional Louisiana recipes & techniques, every day.

We buy wild caught fish & seafood from Louisiana gulf coast fishermen & purveyors and treat it with respect.

We make our boudin from scratch. **We** use ONLY Louisiana crawfish. **We** use local ingredients whenever possible.

We butcher all our own meat & fish. **We** make our own sausage & cure our own bacon.

We serve Leidenheimer French bread brought up from New Orleans,
and use it for our Po-Boys and in our Bread pudding. **We** make all our desserts and ice creams.

Chef de Cuisine - Sean Sullivan
Sous Chef - Chris Watson
Commis de Cuisine - Jarvis Knight
Executive Chef - Frank Harris IV
General Manager - Alison Roberts

RAW BAR

OYSTERS ON THE HALF SHELL *twelve* or *six* - MP GF

with saltines, cocktail sauce, horseradish & lemon wedges.

BOILED GULF SHRIMP *twelve* - 13 GF

Peel & eat with cocktail sauce & lemon.

Today's selection of oysters is written on the chalkboard at the end of the bar.

STARTERS

BAKED CAJUN SPINACH & ARTICHOKE DIP - 10

*with crostini. **With jumbo lump crabmeat - 18***

GRATINÉED GULF OYSTERS ON THE HALF SHELL

IBERVILLE *six* - 16, *petite* - 8

Herbsaint compound butter, crushed saltines & Parmigiano.

BIENVILLE *six* - 18, *petite* - 9

brandy-garlic butter, crumbled bacon, bread crumbs & Parmigiano topped with Béarnaise sauce.

IBERVILLE & BIENVILLE *three of each* - 17

BLACKENED CRAB CAKES - 15, *petite* - 9

jumbo lump crabmeat cakes with jalapeño white remoulade, tomato batonnets & crispy capers on Autumn mixed greens.

BOUDIN CROQUETTES - 13

caramelized honey-Creole mustard sauce with Great Raft Commotion beer.

CRABMEAT BETSY - 18 GF

3 oz. gulf jumbo lump crabmeat in lemon aioli on thin sliced tomato with a drizzle of Champagne vinegar & E.V.O.O...with toasted crostini.

SOUPS

DUCK & TASSO GUMBO *owl* - 9, *cup* - 7

with house-made tasso, Basmati rice, green onions & French bread.

SOUP DU JOUR *owl* or *cup*

Your server is happy to tell you what the chefs have prepared for today!

SALADS

FRIED OYSTER SALAD - 14 GF, *petite* - 8

FRANK'S fried oysters, creole remoulade, autumn mixed greens tossed with Sullivan's Un-Ranch (creamy herbed buttermilk dressing), crumbled, house-cured bacon, shaved red onion & Parmigiano.

FLK CAESAR - 8, *petite* - 5

crisp Romaine lettuce tossed with FRANK'S Caesar dressing, black pepper-garlic croutons & Parmigiano.

SEAFOOD SALAD - 18, *petite* - 10 GF

jumbo lump crab, boiled shrimp, marinated crab claws, crisp Romaine lettuce, tomato, boiled egg & creamy Creole dressing.

ARTEMIS' WARM MUSHROOM SALAD - 13

locally raised mushrooms quickly sautéed with garlic on warm baby spinach tossed with brown butter-balsamic vinaigrette, shaved red onion & toasted pine nuts with a warm roasted garlic-goat cheese crostini.

THE BLACK & BLUE - 16, *petite* - 9 GF

cast iron seared flat-iron steak, sliced thin on autumn mixed greens tossed with sherry vinaigrette, tomato batonnets, shaved red onion and lightly drizzled with Worcestershire-Louisiana cane syrup glaze and crumbled Point Reyes Blue Cheese.

Ask your server about adding steak, chicken or shrimp to your salad.

SANDWICHES

"LA RUE ROYALE WITH CHEESE" BURGER - 13 **Add a soft cooked, fried egg - 2**

An 8 oz. patty of local Smith Family Farm's ground beef with red wine-rosemary & shallot reduction, grilled and finished with melted Asiago on a toasted Brioche bun with sliced tomato, sliced red onion, arugula & Creole mustard-mayo.

FRIED OYSTER PO-BOY - 15, *petite* - 9

FRIED SHRIMP PO-BOY - 14, *petite* - 8

FRIED CATFISH PO-BOY - 12, *petite* - 7

COCHON "FRENCH DIP" PO-BOY - 16, *petite* - 10

red wine braised pulled pork shoulder and house-made slaw tossed in white BBQ and a side of pork au jus for dipping.

All Po-Boys are made on toasted Leidenheimer French Bread from New Orleans & served with onion rings or French fries. Seafood Po-Boys come fully dressed with lettuce, tomato, pickles & tartar sauce unless requested otherwise.

WARNING: THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.

GF Indicates a gluten free item. **OUR KITCHEN IS NOT GLUTEN FREE.** Many menu items can be made gluten free by omitting items containing wheat, e.g.: croutons, crostini & French bread. Corn, rice & potatoes do not contain gluten.

We typically dredge our fish lightly in flour before it is sautéed, so please advise your server of any food allergies, special requests or needs.

FRANK'S Louisiana Kitchen - 1023 Provenance Place Blvd., Ste. 200 - Shreveport, LA 71106 - (318) 688-3535 - frankslakitchen.com

CLASSICS

MELISSA'S NEW ORLEANS BBQ SHRIMP* *six* - 19

jumbo, head on & shell on gulf shrimp in buttery, garlicky sauce with Worcestershire, rosemary & lemons, finished with Great Raft Reasonably Corrupt Black Lager with toasted garlic bread.

SHRIMP ÉTOUFFÉE *bowl* - 20, *cup* - 14

with Basmati rice & green onions.

CRÊPES PROVENANCE - 15, *petite* - 9

diced chicken breast in Creole-sautéed mushroom cream sauce with house cured bacon & green onions.

LOUISIANA SHRIMP & ANDOUILLE OVER GRITS - 24 GF

with house-made andouille sausage in white wine-garlic broth over creamy Asiago stone ground grits.

FISH ENTRÉES

PECAN CRUSTED MISSISSIPPI CATFISH - 15

on creamy Asiago stone ground grits with hazelnut French green beans.

GULF REDFISH - SAUTÉED OR BLACKENED - 31

with Meunière, Caper Meunière, Meunière Amandine or Béarnaise Sauce & two sides.

STEAK ENTRÉES

4 OZ. FLAT IRON STEAK - 15 GF

8 OZ. FILET OF BEEF TENDERLOIN - 38 GF

with Marchand de Vins sauce, garlic-brandy butter or Béarnaise sauce as well as two sides.

Our steaks are prepared with "black-pepper" or "herb" crust, cast-iron seared and cooked to your desired level of doneness.

ADD 2 OZ. OF HAND-PICKED, GULF JUMBO LUMP CRABMEAT *to any steak or fish entrée* - 9 GF
Your server is happy to tell you about today's available sides and to answer any questions that you may have.

JUST FOR KIDS

For children 12 & under.

CHICKEN STRIPS *fried or grilled with French fries.* - 6

FRIED OYSTERS *with French fries.* - 7.5

SHRIMP-IN-PANTS *fried or grilled with French fries.* - 8

FRIED CATFISH *with French fries.* - 6

KID'S PASTA *with Alfredo sauce, plain or butter.* - 6

ADD A KID'S SIDE OF GRILLED VEGGIES OR FRESH FRUIT - 3 GF

DESSERTS

ALISON'S LEMON CHEESECAKE - 9

with berry coulis.

BOURBON CHOCOLATE-PECAN PIE A LA MODE - 9

with house-made vanilla ice cream.

BREAD PUDDING - 8

Chef Van's "lighter than air" bread pudding with Bourbon sauce & whipped cream.

HOUSE MADE ICE CREAMS & SORBETS 1 SCOOP - 3, 3 SCOOPS - 8

flavors change daily... ask your server for today's flavors.

Our nut flavored gelati are made with real nuts. Please advise your server of any food allergies.

***ATTENTION: SEVERAL SOCIAL MEDIA "FOOD EXPERTS" HAVE CALLED OUR BBQ SHRIMP "MESSY" AND ASKED ME TO USE SHRIMP, DEVOID OF HEAD & SHELL. HONORING SUCH A REQUEST WOULD RESULT IN A DISH THAT LACKS THE BEAUTIFUL, DELICATE, SWEET FLAVOR & BOUQUET THAT ONLY WHOLE SHRIMP YIELD WHEN PREPARED IN THIS UNIQUE MANNER. THEREFORE, I HAVE POLITELY REFUSED ALL SUCH REQUESTS. WE PROVIDE WARM, DAMP, CLOTH NAPKINS TO CLEAN YOUR FINGERS AND CHIN. THANKS, FRANK**

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BEVERAGES

SOFT DRINKS & MINERAL WATER

COCA-COLA, DIET COKE, SPRITE, DR. PEPPER, DIET DR. PEPPER, POWERADE - 2.5

ABITA ROOT BEER *12 oz. btl.* - 3.5, COMMUNITY FRESH BREWED LEMONADE - 3

MILK, ORANGE JUICE - 3

SAN PELLEGRINO *sparkling Italian mineral water*, ACQUA PANNA *still Italian mineral water - both in 500 ml btl.* - 3.5

COMMUNITY COFFEE & TEA

NEW ORLEANS BLEND COFFEE *Community dark roast with chicory.* - 2.95

CAFÉ AU LAIT *half Community dark roast coffee with chicory and half hot milk.* - 4

FRENCH PRESS 22 oz. *Community espresso roast coffee, brought to the table, plunged and served...perfect for two!* - 8

ICED TEA *fresh brewed Community tea, Sweetened & Unsweetened.* - 2.8

BEER

ON DRAUGHT

FRANK'S features an ever-changing list of local & regional craft beers on draught, as well as these imports.

All pours are 1 pint (16 oz.)

HEINEKEN* - 7, NEWCASTLE BROWN ALE* - 7, STELLA ARTOIS - 6

**All pints of Heineken & Newcastle Brown Ale are poured using the Brewlock system, a revolutionary new dispensing system developed by Heineken to bring brewery fresh beer to the consumer, guaranteeing perfectly carbonated brewery fresh taste, just as the brew master intended.*

LONG-NECKS

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, MILLER LITE & COORS LIGHT - 4.5

HAPPY HOURS

MONDAY-FRIDAY: 11AM - 7PM, SATURDAY: 11AM - 5PM, SUNDAY BRUNCH: 11AM - CLOSE.

\$3 DOMESTIC BOTTLES. \$2 OFF ALL DRAUGHT BEERS. \$2 OFF BY THE GLASS HOUSE WINES.

PLUS...

NEW ORLEANS MILK PUNCH - 4

*Old Charter 8 yr. bourbon,
Myer's dark rum,
milk, demerara syrup,
& grated nutmeg.*

MIMOSA

By the glass-4 / By the pitcher-16

*Fresh squeezed orange juice
& sparkling white wine.*

WELL MARTINIS - 4

Sobieski vodka & Seagram's gin

CREOLE BLOODY MARY - 4

*Packed with essential vitamins
& nutrients!
House-made San Marzano mix
& Sobieski vodka.*



WTF! T-SHIRTS, KOOZIES, GLASSES & FRANK'S GIFT CARDS

MAKE GREAT GIFTS! TO PURCHASE, ASK YOUR SERVER, BARTENDER OR STOP BY HOST STAND.

(Look cool and do your part to help clean up the English language...what a deal! Welcome to Frank's!)

FRANK'S RULES

WE CARD EVERYONE, EVERYTIME.

Anyone ordering alcoholic beverages at any FRANK'S restaurant, will be asked to provide a valid, current, state issued driver's license or ID card, showing that they are of legal drinking age in Louisiana...over the age of 21.

Absolutely no to-go cups allowed for unfinished alcoholic drinks.

Our servers take great pride in providing warm, gracious service to all our patrons. Gratuity is not included in the guest check total, with the exception of parties of eight (8) or more, in which case a gratuity of 20% may be added to the pre-tax total.

In the rare event of B.G.O. (BLATANT GRATUITY OMISSION) a gratuity of 20% will be accepted and the responsible patrons' check adjusted.

It is our policy, not to separate checks on parties of ten (10) or more.

No outside food or beverages are allowed, except for birthday cakes and wines that are not on our list. **Our corkage fee is \$15 per bottle.**

FRANK'S is kid friendly...PLEASE SUPERVISE YOUR CHILDREN.

Do not move tables. Ask a staff member. If it doesn't affect the reservations/floorplan, we will do it for you. Outdoor dining areas are non-smoking.

TV sporting events are shown on a first request basis unless we say otherwise; e.g. *the Cal State Fullerton game will not be shown if LSU is on!*

THANK YOU FROM THE FRANK'S FAMILY OF LOCALLY OWNED RESTAURANTS



6950 Fern Ave.

Shreveport, LA 71105

(318) 230-7130

frankspizzanapoletana.com



FRANK'S
LOUISIANA KITCHEN

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