



TODAY'S SPECIALS

OYSTER BAR

PLEASANT BAY
Boston., MA
4/ea

ST. SIMON
Boston, MA
4/ea

GULF
San Antonio Bay, TX
1.5/ea

SOUP DU JOUR

ROASTED CHICKEN & MUSHROOM *bowl 8, cup 6*

CHEF SELECTIONS

Available after 5:00 pm

appetizer SEAFOOD GUMBO *shrimp, crab & oyster topped with basmati rice* 11

appetizer BBQ SHRIMP & GRITS *four jumbo head-on gulf shrimp, asiago stone-ground grits* 14

SEARED SCALLOPS *with rosemary confit potatoes & creamed broccolini, topped with a roasted garlic demi-glace* 30

ROASTED RACK OF LAMB *with cracked black pepper crust & mango chutney* 38*

**Accompanied By Appropriate Vegetables*

FRANK'S BAR

HURRICANE HARRIS *a FRANK'S twist on a New Orleans favorite...in a limited edition Mardi Gras cup* 6

WHITE WINE

DOMAINE MICHEL BRÉGEON, 2015 MUSCADET SEVRE ET MAINE SUR LIE, LOIRE VALLEY, FRANCE

100% MELON DE BOURGOGNE. 91 pts. Wilfred Wong-Wine.com

Enjoy a glass for 11 or a bottle for 42

RED WINE

KRUTZ FAMILY CELLARS, 2014 MAGNOLIA PINOT NOIR, SONOMA COAST, CALIFORNIA

100% PINOT NOIR. 91 pts. Jeb Dunnuck, 89 pts. Robert Parker's Wine Advocate

Enjoy a glass for 15 or a bottle for 55

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

We make everything from scratch with traditional Louisiana Cajun & Creole recipes.

We buy domestic fish & seafood from gulf coast fishermen & purveyors and then treat it with respect.

We ONLY use Louisiana crawfish. We use local ingredients whenever possible.

We butcher all meat & fish in house from primal cuts, make our boudin, andouille & cure our bacon.

We use Leidenheimer French bread from New Orleans, for our po-boys, burger and Bread pudding.

We make all our desserts, ice creams & biscuits.



FRANK'S T-SHIRTS, KOOZIES, PINT GLASSES & GIFT CARDS ALWAYS MAKE THE BEST GIFTS!

TO PURCHASE, ASK YOUR SERVER, BARTENDER OR STOP BY HOSTESS STAND.