



BRUNCH

STARTERS

OYSTERS ON THE HALF SHELL *per oyster* **MP**

FRANK'S shucks wild-caught and sustainably harvested oysters from the Gulf of Mexico and from America's Eastern Shore

PEEL & EAT BOILED GULF SHRIMP *twelve* **17**

MARINATED CRAB CLAWS **18**

OYSTERS ROCKEFELLER *"rich enough for John D. Rockefeller himself!"* **16**

PECAN SMOKED REDFISH DIP *with garlic toasts* **13**

CRAB CAKES *chive remoulade, tomato, crispy capers* **16**

PORK BOUDIN *with sautéed onions & sweet peppers, Great Raft Commotion-Creole mustard* **11**

JUMBO LUMP CRABMEAT "BETSY" *crostini* **18**

SOUPS & SALADS

SOUP & SALAD *a cup of soup du jour and a petit chef's salad* **10**

SOUP DU JOUR *owl* **8**, *cup* **6**

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

SHRIMP ÉTOUFFÉE *owl* **16**, *cup* **9**

CHEF'S *cherry tomato, bacon, red onion, Provencal vinaigrette, greens, Parmigiano, boiled egg* **10**

FRIED OYSTER *creole remoulade, greens with creamy buttermilk dressing, bacon, red onion, Parmigiano* **14**

SEAFOOD *boiled shrimp, crabmeat "Betsy," marinated crab claws, Romaine, creamy Creole dressing, tomato, boiled egg* **19**

CAESAR *Romaine, FRANK'S Caesar dressing, Parmigiano, black pepper-garlic croutons* **9**

WITH SHRIMP **17**, *WITH CHICKEN* **14**, *WITH STEAK* **16**

ENTRÉES

EGGS BENEDICT *poached eggs, bacon, toasted French bread, Hollandaise* **16***

GRAND ISLE *crab cakes, poached eggs, Bearnaise* **20***

EGGS SARDOU *fried artichoke bottom, creamed spinach, poached eggs, Hollandaise* **19***

THE HUNGRY WOMAN BREAKFAST *two eggs any style, Asiago stone ground grits, buttermilk biscuit and a choice of 2: bacon, andouille patty, boudin link* **14**

GULF REDFISH *blackened or sautéed* **27***

PECAN CRUSTED CATFISH **15***

STEAK & EGGS *two eggs any style, 5 oz. lunch beef filet, Bearnaise* **25***

CREOLE FRIED CHICKEN & BROWN BUTTER WAFFLES *with real maple syrup* **15**

GRILLADES & GRITS *smothered beef & pork, Cajun gravy, Asiago stone ground grits* **16**

SHRIMP & GRITS *gulf shrimp, andouille, white wine-garlic broth, Asiago stone ground grits* **22**

CRÊPES PROVENANCE *chicken breast, Creole mushroom cream sauce, bacon, greens salad* **15**

ESPLANADE BURGER *Smith Family Farm Beef, Asiago, cipollini onion-bacon jam, chive remoulade, Leidenheimer French bread, tomato, arugula* **14** *Add a soft cooked, fried egg* **2**

PO-BOYS

FRIED OYSTER **15**, **FRIED SHRIMP** **14**, **FRIED CATFISH** **12**

COCHON *braised pork shoulder with onion, pepperoncini & bell peppers, provolone, white BBQ cole slaw* **16**

**Accompanied By Appropriate Vegetables and/or Fresh Fruit*

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. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES, SPECIAL REQUESTS OR NEEDS.

JUST FOR KIDS

For children 12 & under

THE HUNGRY KID 10

*egg cooked any style, bacon, fresh fruit,
buttermilk biscuit*

CHICKEN & WAFFLE 8

kid's size waffle, fried chicken strips, real maple syrup, fresh fruit

CHOCOLATE CHIP WAFFLES 8

*kid's size waffle, whipped cream,
chocolate syrup, fresh fruit*

KID'S FRENCH TOAST 6

real maple syrup, powdered sugar, fresh fruit

KID'S SIDE OF GRILLED VEGGIES OR FRESH FRUIT 3

À LA CARTE SIDES & ADD ONS

HAND-PICKED, GULF JUMBO LUMP CRABMEAT (2 oz) 9

BROWN BUTTER WAFFLE 4

BUTTERMILK BISCUITS (2) 5

FRESH FRUIT 4

ASIAGO STONE GROUND GRITS 4

POTATO HASH 5

HOUSE-MADE ANDOUILLE SAUSAGE PATTY 3

HOUSE-CURED BACON (3) 4

CHEF'S VEGETABLES DU JOUR 4

CREAMED SPINACH 5

EXTRA SIDES OF VINAIGRETTES, DRESSINGS,
SAUCES OR SYRUP 2

SWEETS

BEIGNETS *warm French Market doughnuts, powdered sugar* 5

LUXARDO CHERRY - BELGIAN CHOCOLATE BUDINO 9

SALTED CARAMEL CHEESECAKE 9

BREAD PUDDING WITH WHISKEY SAUCE *contains pecans* 8

ICE CREAMS & SORBETS *your server is happy to tell you about today's flavors* 1 SCOOP 3, 3 SCOOPS 8

BEVERAGES

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

ABITA ROOT BEER 12 OZ. BTL. 3.5

COMMUNITY FRESH BREWED LEMONADE 3

MILK, ORANGE JUICE 3

ICED TEA *fresh brewed, sweetened & unsweetened* 2.8

SAN PELLEGRINO *sparkling Italian mineral water, 500 ml. glass bottle* 3.5

ACQUA PANNA *still Italian mineral water, 500 ml. glass bottle* 3.5

COFFEE

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

CAFÉ AU LAIT *half New Orleans blend coffee and half hot milk* 4

FRENCH PRESS 22 oz. *Community espresso roast coffee, brought to the table, plunged and served* 8

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.

THANK YOU from the FRANK'S family of locally owned restaurants in Shreveport & Monroe.



6950 Fern Ave.
Shreveport, LA 71105
(318) 230-7130
frankspizzanapoletana.com



1023 Provenance Pl. Blvd. Ste. 200
Shreveport, LA 71106
(318) 688-3535
frankslakitchen.com



2252 Tower Dr., Ste. 101
Monroe, LA 70201
(318) 387-1044
franksmoerroe.com