



LUNCH

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
- JUMBO LUMP CRABMEAT "BETSY" *crostini* 18
- PORK BOUDIN *with sautéed onions & sweet peppers, Great Raft Commotion-Creole mustard* 11
- ARTEMIS' MUSHROOM TOASTS 12

SOUPS & SALADS

- SOUP & SALAD *a cup of soup du jour and a petit chef's salad* 10
- SOUP DU JOUR *bowl* 8, *cup* 6
- DUCK & TASSO GUMBO *bowl* 9, *cup* 7
- SHRIMP ÉTOUFFÉE *bowl* 16, *cup* 9
- CHEF'S *cherry tomato, bacon, red onion, Provençal vinaigrette, greens, Parmigiano, boiled egg* 10
- SEAFOOD *boiled shrimp, crabmeat "Betsy," marinated crab claws, Romaine, creamy Creole dressing, tomato, boiled egg* 19
- FRIED OYSTER *creole remoulade, greens with creamy buttermilk dressing, bacon, red onion, Parmigiano* 14
- 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*
- GULF REDFISH *blackened or sautéed* 27*
- PECAN CRUSTED CATFISH 15*
- SHRIMP & GRITS *gulf shrimp, andouille, white wine-garlic broth, Asiago stone ground grits* 22
- LUNCH BEEF FILET *5 oz., brandy-green peppercorn demi* 25*
- CAJUN MEATLOAF *Cajun Mornay sauce, smashed potatoes* 12*
- RED BEANS & RICE *andouille, French bread* 10
- CREOLE FRIED CHICKEN *creole gravy, smashed potatoes* 19*
- 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
- 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*

SWEETS

- 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

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. All come with French fries

CHICKEN STRIPS *fried or grilled* 6

FRIED OYSTERS 7.5

SHRIMP-IN-PANTS *fried or grilled* 8

FRIED CATFISH 6

GRILLED CHEESE 6

KID'S SIDE OF GRILLED VEGGIES OR FRESH FRUIT 3

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