



# SUPPER

## 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**

**CHARCUTERIE & CHEESE BOARD** **18**

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## SOUPS & SALADS

**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, Provencal vinaigrette, greens, Parmigiano, boiled egg* **10**

**FRIED OYSTER** *creole remoulade, greens with creamy buttermilk dressing, bacon crumbles, 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**

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## ENTRÉES

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

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

**DIVER SEA SCALLOPS** *sweet potato hash risotto, brussels sprouts, bacon jam* **32**

**SAUTÉED FILET OF BEEF TENDERLOIN** *brandy-green peppercorn demi* **38\***

**PORK RIBEYE** *parmigiano crust, mission fig BBQ sauce* **24\***

**DUCK CONFIT** *Sazerac-citrus glaze* **26\***

**CRÊPES PROVENANCE** *chicken breast, Creole mushroom cream sauce, bacon crumbles, 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*

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## 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.**

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



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