

APPETIZERS

Lobster Rangoons 13.5
Wontons stuffed with Maine Lobster and cream cheese, fried to perfection and served with our sweet chili sauce.

Louisiana Crab Cakes 15.5
Jumbo lump crabmeat served with our tangy remoulade sauce.

Barbecue Jumbo Shrimp 13
Peeled, spicy New Orleans style barbecue shrimp.

Mardi Gras Shrimp 12
Fried shrimp tossed in our spicy remoulade sauce.

Oysters Lagniappe* 13.5
Baked with our Lagniappe stuffing and jumbo lump crabmeat.

Stuffed Mushrooms 10
Mushroom caps filled with jumbo lump crabmeat and shrimp.

Smoked Tuna Dip 11
Housemade with Yellowfin Tuna. Served with crackers.

Blackened Scallops 13.5
Blackened bay scallops served with our pineapple-rum butter sauce.

Eggplant Orleans 13
Medallions of eggplant, deep fried and topped with jumbo lump crabmeat and hollandaise sauce.

Blue Crab Claws Market Price
A Gulf Coast favorite. Available fried or sautéed.

SOUPS

Cajun Seafood Gumbo c-5.5 b-7.5
Made with jumbo lump crabmeat, shrimp and oysters.

Corn & Crab Bisque c-5.5 b-7.5
A rich, cream soup with jumbo lump crabmeat and fresh yellow corn. This is a Lagniappe favorite!

SALADS

{ Add Jumbo Lump Crabmeat to any Salad - 6 }

Shrimp Salad 14.5
Iceberg, Romaine and baby spinach, tossed with generous portions of fresh shrimp and our creamy house dressing.

Jumbo Lump Crabmeat Salad 17.5
Iceberg, Romaine and baby spinach, tossed with a creamy house dressing and topped with fresh jumbo lump crabmeat.

Hot Shrimp Salad 14.5
Fried shrimp on a bed of iceberg, Romaine and baby spinach, finished with our Dijon vinaigrette dressing.



SPECIALTY DRINKS

Lagniappe Voodoo Punch 8.5
Midori, Capt. Morgan's rum, Malibu rum and pineapple juice, garnished with fruit.

French Quarter Hurricane 8.5
An authentic New Orleans original. Myer's rum, Bacardi rum, grenadine, orange juice and pineapple.

Southern Sky 9
Our southern inspired and sinfully delicious take on a Long Island Tea. Skyy Passion Fruit vodka, Malibu rum, Jose Cuervo Gold, Patron Citronge Orange, sour mix and cranberry juice.

Bayou Breeze 8.5
Paradise on the Destin Harbor. Southern Comfort, Amaretto, orange juice and cranberry, garnished with fruit.

Raspberry Sunset Margarita 8.5
Herradura, Chambord, lime juice and a splash of sprite. A top shelf drink for a top shelf view.

King Cake Martini 8.5
Absolut Vanilla, Amaretto, Light Creme de Cacao, cranberry and pineapple juice. Remember, whoever gets the baby has to buy the next round.

FROZEN DRINKS

Strawberry Daiquiri 8.5
The perfect blend of strawberries and rum.

Pina Colada 8.5
A creamy blend of coconut, pineapple and rum.

Strawberry Margarita 8.5
Our tasty margarita mix blended with strawberries.

Margarita 8.5
An all-time favorite, a chilled blend of our amazing Margarita mix.

Peach Daiquiri 8.5
A refreshing blend of peaches infused with rum.

Mango Daiquiri 8.5
A delightful frozen concoction of mangos and rum.

CHILDREN'S MEALS

Cheeseburger, Fried Chicken Tenders, Grilled Cheese or Popcorn Shrimp. Served with French Fries and Fruit Cocktail. 8 (12 & under)



louisiana lagniappe
(lan yáp) a little something extra

Destin, Florida | Orange Beach, Alabama

*Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *Use caution when eating oysters, as they may contain shell fragments. We are not responsible for dental damage that may result from eating oysters.

Entrées include our homemade hushpuppies, house salad and your choice of Creole stuffed or baked potato.

CHEF'S SELECTIONS

Grouper Pontchartrain 34.5
Fresh Gulf Grouper, pan sautéed and topped with fried jumbo soft-shell crab, hollandaise sauce and honey roasted nuts.

Tournedos of Beef* 38.5
Medallions of Certified Angus Beef® Filet Mignon topped with sautéed jumbo lump crab meat and shrimp and finished with béarnaise sauce.

Bayou Grouper 35.5
Fresh Gulf Grouper, pan sautéed, topped with jumbo lump crabmeat and jumbo shrimp then finished with meuniere sauce.

Shrimp & Grits 25.5
Jumbo Gulf Shrimp tossed in a smoked tasso ham cream sauce served over stone ground cheese grits.

Blackened Redfish 37.5
Fresh filet of redfish, blackened then topped with jumbo lump crabmeat, medallions of lobster and both hollandaise and garlic beurre blanc sauce.

Live Maine Lobster Market Price
Whole Maine Lobster cooked to perfection.

Grouper Crevettes 28.5
Fresh Gulf Grouper, pan sautéed and topped with grilled jumbo shrimp and hollandaise sauce.

Louisiana Crab Cakes 28
Jumbo lump crabmeat served with a tangy remoulade.

Chargrilled Yellowfin Tuna* 29
Fresh Yellowfin Tuna topped with jumbo lump crabmeat and hollandaise sauce.

Crescent City Fettuccine 25.5
Jumbo shrimp tossed in a smoked tasso ham cream sauce with fettuccine, finished with Parmesan Romano cheese. (Also available with chicken instead of shrimp)

Blackened Shrimp or Scallops 26.5
Your choice of blackened jumbo shrimp or blackened bay scallops served with a pineapple-rum butter sauce.

Seafood Lagniappe 35
Fresh Gulf Grouper, pan sautéed and topped with lobster meat, hollandaise sauce and a light garlic-beurre blanc.

STEAKS

We proudly serve Certified Angus Beef®
All steaks are topped with Lagniappe herb butter.

Filet Mignon*(9 oz.) 36.5

Ribeye*(14 oz.) 34.5

Surf & Turf*
Add half a Maine Lobster to one of our steaks. 14

À LA CARTE

House Salad 4 - Baked Potato 3 - Cheese Grits 3 - Creole Stuffed Potato 3
French Fries 3 - Chef's Vegetables 3 - Honey Roasted Nuts 3

Hollandaise 3 - Béarnaise 3 - Pineapple-Rum Butter 3
Meuniere 3 - Garlic Beurre Blanc 3

LAGNIAPPE FAVORITES

Maine Lobster & Shrimp Étouffée 33.5
One-half broiled Maine Lobster served with shrimp étouffée over rice.

Eggplant Orleans 24.5
Medallions of eggplant, deep fried then topped with jumbo lump crabmeat and hollandaise sauce.

Grouper Kevin 26
Fresh Gulf Grouper with our Lagniappe Shrimp and mushroom sauce over rice.

Barbecue Jumbo Shrimp 27
Peeled, spicy New Orleans style barbecue shrimp.

Jambalaya 22
Chicken, Andouille sausage and shrimp cooked together with rice in a rich tomato sauce.

Grouper Louisianne Sautéed or Grilled 30
Fresh jumbo lump crabmeat in a seasoned butter atop a fresh fillet of Gulf Grouper.

SEAFOOD SPECIALTIES

Grouper Almondine 26
Fresh Gulf Grouper, pan sautéed and topped with toasted almonds and lemon butter.

Lagniappe Stuffed Shrimp 25.5
Fresh jumbo shrimp topped with our shrimp and jumbo lump crabmeat stuffing.

Grouper Meuniere 26
Fresh Gulf Grouper, pan sautéed and finished with meuniere sauce.

Grouper Pecan 26
Fresh Gulf Grouper, pan sautéed and topped with toasted pecans and meuniere sauce.

Oysters Lagniappe* 26
Baked with Lagniappe stuffing and jumbo lump crabmeat.

FRIED SEAFOOD

We proudly cook with peanut oil.

Jumbo Soft Shell Crabs 32
Lightly fried then topped with hollandaise and honey roasted nuts.

Lagniappe Seafood Platter* 36
Fresh Gulf Grouper, jumbo Gulf Shrimp, oysters and a softshell crab.

Jumbo Louisiana Shrimp 25
Perfectly fried Louisiana Shrimp, lightly battered in our signature breading.

Louisiana Oysters* 25.5
Louisiana Oysters fried to a delicate crispness.

Signature Items

Substitute your house salad for a cup of soup for 2.5

*Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *Use caution when eating oysters, as they may contain shell fragments. We are not responsible for dental damage that may result from eating oysters.