

REGATTA[®] LLC

SEAFOOD & STEAKHOUSE

SEAFOOD

Classic Cajun Crawfish Etouffee	19
A Louisiana classic dish of crawfish tails simmered in a sauce made from a light roux, served over rice and then we up the game by topping it off with fried crawfish tails; served with a house salad	
Regatta Creamy Crab Cakes (2)	22
Blue Point Crab mixed in a creamy Bechamel Sauce, fried to perfection then topped with a roasted red bell pepper sauce; served with a side and a house salad	
Grilled Ahi Tuna	25
Ahi tuna grilled to your specification; served over roasted red pepper sauce; served with a side and a house salad	
Shrimp and Grits	23
Our signature corn grits topped with sautéed shrimp and smoked sausage cream sauce and served with a house salad	
Fried Soft Shelled Crabs	24
Jumbo soft-shelled crabs fried to perfection and served with waffle fries and a house salad	
Poseidon's Feast	28
The ultimate seafood platter teaming with fried shrimp, oysters, fish, frog legs and crab fingers, and hush puppies, served with waffle fries and a house salad	
Fish Platter (Grilled or Fried)	16.5
Fish filets served with waffle fries and a house salad	
Shrimp Platter (Grilled or Fried)	21.5
Shrimp served with waffle fries and a house salad	
Oyster Platter	21
Fried oysters served with waffle fries and a house salad	
Point Au Chene Pasta	19
Fried Soft shell crab atop penne pasta with a creamy corn maque choux and andouille sauce; served with a side and a house salad	

BEVERAGES

Community[®] Coffee (regular or decaffeinated) ...	2
Community[®] Iced Tea (Sweet or Unsweet)	2.5
Soft Drinks	2.5
Coke [®] • Diet Coke [®] • Coke Zero [®] • Sprite [®] Orange Fanta [®] • Barq's [®] Root Beer Minute Maid [®] Lemonade • Arnold Palmer [®]	

FREE REFILLS ON TEA & SODAS ONLY

SPECIAL REQUESTS, SUBSTITUTIONS, AND EXTRAS (IF & WHEN POSSIBLE) MAY INCUR AN EXTRA CHARGE. ASK YOUR SERVER FOR DETAILS.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE.

FARM AND FOWL

The Duke (8 Ounce Filet)	22.5
Served with a side and house salad	
The Ponderosa (10 Ounce Rib Eye)	22.5
Served with a side and house salad	
The Delmonico (14 Ounce Rib Eye)	24
Served with a side and house salad	

Add One Of These Amazing Toppers & Take Your Steak To The Next Level!

Sauteed Mushrooms	3
Grilled Onions	3
House Made Crawfish Etouffee	6
Bon Temps Chicken	17
A broiled 8 oz chicken breast topped with sautéed mushrooms, onions, and pepper jack cheese; served with a side and house salad	
Voodoo Chicken Pasta	17
Blackened chicken breast with a creole tomato cream sauce served over fettuccini pasta; served with a side and house salad	
Regatta Grilled Duck Breast	24
A farm raised duck breast grilled to perfection, served with a brandy mushroom cream sauce; served with a side and house salad	

SIDE DISHES

All Sides (Ordered À la carte)	4.00
• House Salad	
• Baked potato	
• Creamed Spinach	
• Pepper Jack Corn Grits	
• Crawfish Mac and Cheese	
• Pepper Jack hushpuppies	
• Seasonal mixed Vegetables	
• Waffle or Sweet Potato Fries	

DESSERTS

All Desserts	6.5
Ask your server to look at the dessert tray. Our desserts are made daily in house, so you never know what the Chef will have on it, but whatever it is it will be scrumdiddlyumptious. We recommend Chef Sean's soon to be world famous Pecan Pie Bread Pudding. After your first bite, it is perfectly ok to stand up and do a back flip... it's that good.	



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APPETIZERS

Maw Maw's Fried Green Tomatoes8.5
Firm Louisiana Creole tomato slices fried nice and crisp; served with a bacon, tomato, and white wine cream sauce

Crab Fingers 10
Crab claws breaded and fried to a golden brown; served with Regatta's house-made remoulade sauce

Gator Bites 10
Alligator meat cut into bite size pieces and fried crispy to a golden brown; served with Regatta's house-made tartar sauce

Waffle Cheese Fries 10
A mound of waffle fries covered with a Monterey Jack and cheddar cheese sauce and topped with bacon bits

Stuffed Shrimp 10
Shrimp stuffed with a seafood stuffing, hand-breaded, then fried right; served with a bacon, tomato, and white wine cream sauce

Cajun Crab Dip..... 11
Fresh Louisiana Blue Point crab meat in an au gratin sauce; served with Regatta's house-made toast points

Pop's Fried Pickles 11
A mound of hand-breaded and fried dill pickle chips; served with ranch dipping sauce.

Mimi's Fried Mushrooms 11
A generous portion of hand-breaded fried mushrooms; served with ranch dipping sauce.

SOUP AND SALADS

Louisiana Shrimp and Crab Gumbo .. Cup 8 / Bowl 15
A dark roux-based gumbo with shrimp and crab claws

Soup du Jour..... Cup 7 / Bowl 14
Fancy for soup of the day.... Ask your server to see what the Chef has selected for the soup of the day. We guarantee it will be delicious.

Blue Cheese Wedge Salad 11.5
A wedge of iceberg lettuce topped with Regatta's house-made spicy blue cheese dressing and garnished with tomato, candied bacon bits, and parched pecans

All Hail Caesar's Salad Small 4 / Large 8
Romaine lettuce and house-made zesty croutons tossed in Regatta's house-made Caesar dressing

Lafitte's Seafood Salad 19
Grilled shrimp and crawfish, fried oysters atop mixed greens; served with your favorite Regatta homemade dressing

Add A Protein Topping Your Salad & Make It A Meal!

Chicken (Grilled).....5

Shrimp (Grilled or fried)5

Oysters (Fried)6

Seared Ahi Tuna Steak7

Regatta Salad Dressings Are Crafted In-House Daily

Ranch • Caesar • 1000 Island • Regatta Italian • Honey Mustard
Spicy Blue Cheese • Louisiana Cane Vinaigrette

HAND HELDS

Chicken Club 10
Fried or grilled chicken on toasted bun with lettuce, tomato, cheddar cheese and crispy bacon

Classic Manhattan Reuben 10.5
An American classic made with corned beef, Swiss cheese, sauerkraut, Russian dressing and served on toasted rye bread.

Fried Oyster Po'boy 11
Dressed with Regatta Tartar Sauce, lettuce, and tomato; served with waffle fries

Fried or Grilled Shrimp Po'boy 11
Dressed with Regatta Tartar Sauce, lettuce, and tomato; served with waffle fries

Fried or Grilled Fish Po'boy..... 11
Dressed with Regatta Tartar Sauce, lettuce, and tomato; served with waffle fries

The Saint Elmo 14
A ribeye po'boy dressed with sautéed onions, mayo, lettuce, and tomatoes; served with waffle fries

The Bruh Burger..... 10
8oz of seasoned ground beef goodness between two plump, buttery buns, fully dressed with everything a burger should have on it... mayo, mustard, lettuce, pickles, onions (grilled or raw), and tomato. C'mon, it's called the Bruh Burger... if that isn't cheesy enough you can add a slice of American cheese at no extra cost, yeah.

Add Bacon..... 2

The Boogie Burger 12
8oz of seasoned ground beef goodness, dressed with mayo, mustard, lettuce, and wait for it - bacon jam, fried jalapenos, and pepper jack cheese. One bite of this burger will make you do a little dance, make a little noise, and go back for another bite, and oh yeah another bite.

CAUTION: There may be small bones or shells in some seafood or shellfish. Certain individuals may be allergic to specific types of food, or ingredients used in food items. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering. 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.

Regatta Seafood & Steakhouse
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Hours: Wednesday – Saturday 11AM – 9PM | Sunday 11AM-3PM