

REGATTA^{LLC}

SEAFOOD & STEAKHOUSE

APPETIZERS

- Blackened Ahi Tuna**..... 11.5
Blackened Ahi Tuna served rare and cold with Regatta's soy ginger dipping sauce.
- Crab Cake Mermentau**..... 11
Two crab cakes sautéed and served with Regatta's own remoulade sauce.
- Crab Fingers**..... 10
Crab Claws lightly battered, breaded then fried to crispy golden brown. Served with Regatta's own Yum Sauce for dipping.
- Fried Fish Bites**..... 8.5
Fish nuggets lightly dusted with corn flour and fried to a golden brown. Served with Regatta's own tartar sauce.
- Smoked Fish Dip**..... 8.5
Smoked white fish, cream cheese and chives blended together. Served with tortilla chips. This is the best dip on the water.
- Kabuki Shrimp**..... 9.5
Large imported-shrimp with a dab of cilantro wrapped in a wonton, fried to a golden brown then covered with a sweet and spicy sauce.
- BBQ Shrimp**..... 10.5
A traditional New Orleans recipe of shrimp sautéed in butter, herbs and spices that produce a savory sauce. Served with baguette ends for dipping.
- Crawfish Cornbread**..... 12
Crawfish tails baked into savory cornbread and smothered with Regatta's signature crawfish étouffée.
- Crawfish Nachos**..... 10
Regatta's signature crawfish étouffée atop fresh fried corn tortilla chips topped with shredded Monterey jack, cheddar cheese and sliced jalapenos.
- Alligator Bites**..... 10
Alligator meat lightly battered and fried. Served with Regatta's own tartar sauce.
- Waffle Cheese Fries**..... 10
A mound of waffle fries topped with bacon bits, Monterey Jack and Cheddar cheese. Served with Regatta's own ranch dipping sauce.
- Broccoli, Cheese & Bacon Boulettes**..... 7.5
Breaded and fried to create creamy goodness. Served with Regatta's own honey mustard dipping sauce
- Southern Fried Pickles**..... 7
Hand-breaded and fried dill pickle chips served with ranch dipping sauce.
- Southern Fried Mushrooms**..... 7
Hand-breaded and fried mushrooms served with ranch dipping sauce.

LUNCH

SERVED WITH ONE SIDE & A SIDE SALAD
11AM-3PM

- GRILLED OR FRIED FISH (1 FILET)**.....9.5
- CRAWFISH ÉTOUFFÉE**.....10
- BBQ SHRIMP**.....10.5
- GRILLED OR FRIED SHRIMP**.....10
- CRAB CAKE (2)**.....10
- STUFFED CRAB (2)**.....10
- HAMBURGER STEAK (10oz.) W/GRILLED ONIONS**.....10



Don't Forget To Ask About Our
CHEF'S SPECIALS

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.

SOUPS AND SALADS

- Thornwell Duck and Sausage Gumbo - Cup / Bowl**.....7 / 14
Our take on a "Hunting Camp" style gumbo made with a dark, rich roux, pulled duck meat, smoked sausage, seasonings and the Cajun trinity.
- Louisiana Shrimp and Okra Gumbo - Cup / Bowl**.....7 / 14
A dark roux-based gumbo with Louisiana shrimp, okra, and the Cajun trinity.
- Galley Salad**.....18
Steamed then chilled shrimp and crab meat sit atop fresh mixed greens with croutons and the Regatta dressing of your choice.
- Blue Cheese Wedge Salad**.....11
Regatta's spicy blue cheese dressing poured over a wedge of iceberg lettuce and garnished with tomato and bacon bits for a simple yet outstanding salad.
- Caesar Salad - Small / Large**.....3 / 7
Romaine lettuce & croûtons tossed in Regatta's house-made Caesar dressing.
- Green Salad - Small / Large**.....3 / 7
Mixed salad greens with a house-made dressing of your choice and croûtons.
- ⚓ **Jazz up your Caesar or green salad by adding a protein topping.** ⚓
- Chicken 8 oz. (grilled or fried)**..... 8
- Shrimp (6 grilled or fried)**..... 7.5
- Ahi Tuna Steak 4 oz. (grilled)**..... 6
- Grilled Salmon 8 oz. fillet**..... 13
- Blackened Ahi Tuna 8 oz. steak**..... 11.5

Our Salad Dressings Are Homemade and Crafted Daily

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

HANDHELDS

- Grand Lake Special Po-Boy**..... 12
Fried oysters and fried or grilled shrimp are served on a French baguette dressed with mayo, lettuce and tomato. Served with your choice of French Fries, Waffle Fries or Sweet Potato Fries.
- Fried Oyster Po-Boy**..... 11
Dressed with mayo, lettuce and tomato. Served with your choice of French Fries, Waffle Fries or Sweet Potato Fries.
- Fried Fish Po-Boy**..... 10.5
Dressed with mayo, lettuce and tomato. Served with your choice of French Fries, Waffle Fries or Sweet Potato Fries.
- Fried or Grilled Shrimp Po-Boy**..... 11
Dressed with mayo, lettuce and tomato. Served with your choice of French Fries, Waffle Fries or Sweet Potato Fries.
- Prime Rib Po-Boy**..... 11
Tender slow cooked prime rib with sautéed onions and aioli. Served with your choice of French Fries, Waffle Fries or Sweet Potato Fries.
- Old Fashion Cheeseburger**..... 10
A 1/2 lb. seasoned ground beef patty, dressed with mayo, mustard, lettuce, pickles, onions (raw or grilled), tomato topped with American cheese. Additional options: jalapeno mayo, jalapeno slices and Swiss cheese.
- Add Bacon**.....2
- Grilled Chicken Sandwich**..... 9
4oz grilled chicken breast on toasted bun dressed with lettuce, tomato, and your choice of honey mustard or BBQ sauce, topped with American cheese.
- Grilled Tuna Steak Sandwich**..... 10
Ahi tuna steak served on a toasted bun with aioli sauce, lettuce and tomato.
- Cajun Bait on a Bun**..... 11
Crawfish & shrimp patty served on a toasted bun dressed with Regatta's own tartar sauce, lettuce and tomato
- Classic Manhattan Reuben**..... 10
An American sandwich made with corned beef, Swiss cheese, sauerkraut, and Russian dressing. Served grilled between slices of buttered rye bread.

SPECIAL REQUEST, SUBSTITUTIONS, AND EXTRAS (IF & WHEN POSSIBLE) MAY INCUR AN EXTRA CHARGE. ASK YOUR SERVER FOR DETAILS
20% GRATUITY ADDED TO PARTIES OF 10 OR MORE.

REGATTA LLC

SEAFOOD & STEAKHOUSE

SEAFOOD

Served with a side salad and a side dish

Crab Calcasieu	23
Fried eggplant plank topped with a crab cake and Regatta's signature crawfish and shrimp velouté sauce.	
Fish Point Breaux	18
Fried fish filet smothered in Regatta's signature crawfish étouffée. Served with a side of rice in case there is leftover sauce.	
Crawfish Etouffée	18.5
Crawfish tails smothered in a trinity of vegetables and a rich sauce. Served over rice.	
Stuffed Crabs (3)	20.5
Made with blue point crab meat then broiled to perfection.	
Crab Cake Mermentau	21
Three crab cakes made with seasoned Louisiana blue point crab meat sautéed and served with our remoulade sauce.	
Blackened Ahi Tuna with Soy Ginger Sauce	24.5
Blackened Ahi tuna served rare and cold with Regatta's soy ginger dipping sauce.	
Grilled Salmon with Dill (8 oz.)	25
A delicious, heart-healthy fish with enhanced flavor from the grill and a touch of dill.	
Flounder a la Cheniere du fond	25.5
Filet of flounder stuffed with our special crab meat stuffing then broiled and topped with Regatta's signature Vermouth Sauce.	
BBQ Shrimp	17.5
A traditional New Orleans recipe of shrimp sautéed in butter, herbs and spices that produces a savory sauce. Served with baguette ends for dipping.	
Shrimp and Corn Grits	22.5
Our signature corn grits topped with our sautéed shrimp and smoked sausage cream sauce.	
Seafood Enchilada	23
A large flour tortilla stuffed with Regatta's own crawfish, shrimp and cheese stuffing that is topped with our creamy cheesy crawfish, shrimp and crab sauce.	
Fried Soft Shelled Crabs	24
Two soft-shelled crabs prepared the most traditional and popular way.	
Seafood Platter	28
Fried shrimp, oysters and fish; a sautéed crab cake, a broiled stuffed crab, and a cup of shrimp and okra gumbo.	
Fish Entrée (2 grilled or fried fish filets)	16.5
Shrimp Entrée (grilled or fried)	21
Oyster Entrée (fried)	19
Half & Half Entrée (fish, shrimp, or oyster)	21
Pick two (fish, shrimp or oysters) and have them grilled or fried. Can't decide? Then have one grilled and one fried.	



THE BOIL ROOM

Served with boiled corn and potatoes



Boiled Shrimp (1 lb. Order)	Market
Boiled Dungeness Crab (with side and salad)	Market
Boiled Crawfish (3 or 5 lb. Order)	Market

Boiled crawfish are only available during season and when available. Please ask your server for details

BEVERAGES

FREE REFILLS ON TEA & SODAS ONLY

Community® Coffee (regular or decaffeinated)	2
Community® Iced Tea (Sweet or Unsweet)	2.5
Coke®, Diet Coke®, Coke Zero®, Sprite®, Orange Fanta®, Barq's® Root Beer, Minute Maid® Lemonade	2.5

FARM AND FOWL

Served with a side salad and a side dish

Prime Rib: Traditional or Cajun Style	
A whole ribeye loin cooked (a minimum of six (6) hours) to produce a tender, mouth-watering way to eat steak. Have a slice right off the loin or seasoned and seared "Cajun Style" (it's sure to make your taste buds dance).	
16 oz.	26
12 oz.	22.5
8 oz.	19.5
Ribeye (14 oz.)	24
Hamburger steak with grilled onions (10 oz.)	14
STEAK TOPPERS	
Top with red wine mushrooms or grilled onions	3
Top with crawfish etoufee or crabmeat	6
Grilled Chicken Breast	11
8 oz. chicken breast; split, seasoned, and grilled to a juicy perfection.	
Bon Temps Chicken	17
An 8 oz. chicken breast topped with sautéed mushrooms, honey mustard dressing, cheddar/jack cheeses, then broiled to a tender, juicy perfection.	
Grilled Chicken and Shrimp Pasta	18.5
Chicken and shrimp grilled to perfection and served over fettuccine with a velvety cream sauce.	
BBQ Quail	22
(2) 4 oz. quail seasoned, grilled and basted with a savory BBQ sauce.	
Crispy Duck with Cane Syrup	22
A 1/2 duck cooked till it's crispy and finished with a cane syrup glaze.	

**Add a seafood item to your steak or fowl.
Ask your server for possibilities and price.**

DESSERTS

Bread Pudding	6
New Orleans Style bread pudding with a pecan praline topping and whiskey sauce.	
Crème Brûlée	7
French-style custard topped with caramelized sugar. Served with a scoop of vanilla bean ice cream.	
Triple Chocolate Fudge Cake (1 slice)	8
Layered chocolate cake, chocolate fudge, chocolate icing and chocolate chips; served with a scoop of vanilla bean ice cream.	
Cheesecake (2 slices)	8
Classic cheesecake with your choice of chocolate, strawberry or blueberry topping.	
Key Lime Pie (1 slice)	6
A slice of the sunny Florida Keys on a plate.	
Vanilla Bean Ice Cream (1 Scoop)	2
A delicious stand alone treat or perfect pairing for any dessert.	

SIDES

EACH SIDE	3
Side Salad	Macaroni and Cheese
Baked Potato	Smothered Cabbage
Potato Salad	Creamed Spinach
Waffle Fries	Grilled Asparagus
Sweet Potato Fries	Broccoli Florets
French Fries	Boiled Sausage
Corn Grits	Boiled Mushrooms
Corn Maque Choux	Red Wine Mushrooms

