

*All of our Seafood Entrees are subject to availability. We only use the freshest seafood. Some selections may vary from day to day. Please ask your server about available fresh seafood selections.*

## Seafood Gumbo

Enjoy a Large Bowl of Chef Ernest's Hearty Seafood Gumbo.

## Fried Shrimp Dinner

Jumbo fantailed shrimp, deep-fried and served with Ernest's "Famous" remoulade sauce.

## Fried Shrimp and Oyster Dinner

Fantailed shrimp and oysters deep-fried and served with Ernest's "Famous" remoulade and tarter sauce.

## Fried Oyster Dinner

One dozen golden fried oysters.

## Trout Meunière or Almandine

Gulf trout lightly fried with Ernest's special sauce.

## Broiled Trout

Fresh caught trout boiled and topped with a lemon butter sauce.

## Broiled Red Snapper

Fresh caught red snapper broiled to perfection and topped with a lemon butter sauce.

## Snapper Ernest

Filet of red snapper broiler and topped with lump crab meat and a lemon butter white wine sauce.

## Snapper Shreve

”The Finest” filet of red snapper with lump crabmeat, shrimp and mushrooms in a lemon butter wine sauce.

## Snapper Lacaze

Fresh snapper broiled in garlic and butter sauce.

## Snapper Carlos

Filet of red snapper with artichoke hearts serves in a lemon butter and wine sauce.

## Crabmeat Au Gratin

Fresh lump crabmeat, baked in a delicious cream sauce and topped with cheddar cheese.

## Crabmeat Orleans

Fresh lump crabmeat on a bed of artichoke hearts and topped with shrimp and mushrooms.

## Shrimp Ernie

Jumbo shrimp sautéed in olive oil, garlic and Italian spices.