



Rockefeller's

Appetizers

- ~ Fried Mushrooms \$ 6.95
Sliced mushroom caps, breaded and deep fried, served with Delacroix sauce
- ~ Eggplant Baton Rouge \$ 7.95
Fried eggplant sticks, dusted with Romano cheese and served with marinara sauce
- ~ Catfish Fingers \$ 7.95
Fried Mississippi catfish strips served with our house tartar sauce
- ~ Spinach and Artichoke Dip \$ 8.95
Topped with melted Monterey Jack cheese and served with breaded pita chips
- ~ Blackened Chicken \$ 8.95
Chicken bites, seared in blackening seasoning, and served with a side of hollandaise
- ~ BBQ Shrimp TJB \$ 9.95
Jumbo shrimp sautéed in a sherry garlic butter BBQ sauce, with toasted French bread
- ~ Fried or Sautéed Crab Claws \$ 10.95
Your choice, fried served with cocktail sauce or sautéed in a white wine garlic butter sauce served with toasted French bread
- ~ Crab Croquettes \$ 11.95
Six jumbo lump crabmeat croquettes, deep fried and served with remoulade sauce
- ~ Crab Cakes \$ 12.95
Two jumbo lump crabmeat cakes, panéed and served over mixed greens with remoulade sauce
- ~ Grilled Oysters \$ 8.95
Fresh shucked oysters, topped with garlic butter and Romano cheese and grilled sizzling hot. Served with a toasted French bread loaf
- ~ Oysters Rockefeller \$ 9.95
Fresh spinach and Sambucca dressing on broiled half shell oysters topped with hollandaise
- ~ Oysters Delacroix \$ 12.95
Fried oysters mounted on garlic rounds and topped with lump crabmeat in our signature Delacroix sauce
- ~ Oysters Trio \$ 10.95
Combination of oysters Delacroix, grilled oysters and oysters Rockefeller
- ~ Oysters on the Half Shell ½ Doz \$ 5.50 Doz \$ 8.95
Fresh shucked and served with crackers, cocktail sauce and horseradish

Soups

- ~ Crab and Corn Bisque Cup \$ 4.50 Bowl \$ 7.95
- ~ Soup Du Jour Cup \$ 4.50 Bowl \$ 7.95

Sandwiches

All sandwiches served with a stuffed potato or seasoned French fries

- ~ New Orleans Style Poboys
 - Shrimp* \$ 11.95
Dressed with shredded iceberg lettuce, tomatoes and Cajun cocktail sauce
 - Oyster* \$ 12.95
Dressed with shredded iceberg lettuce, tomatoes and Avery island mayonnaise
 - Catfish* \$ 9.95
Dressed with shredded iceberg lettuce, tomatoes and mayonnaise
 - Roast Beef and Gravy* \$ 10.95
Thinly sliced roast beef, drenched in gravy, and dressed with shredded iceberg lettuce, tomatoes and mayonnaise
- ~ The Rockefeller Burger \$ 9.95
Homemade hamburger, blended of beef and Patton's hot sausage, dressed with your choice of pepper jack, cheddar, American, or Gorgonzola, iceberg lettuce, tomatoes and mayonnaise
- ~ Avery Island Chicken Burger \$ 9.95
Homemade ground chicken, seasoned with herbs and spices and grilled to perfection. Dressed with pepper jack, shredded lettuce, avocado slices, tomatoes and Avery island mayonnaise

*Please no substitutions except noted
20% gratuity added to all parties of six or more*

Salads

- ~ **Satsuma-Strawberry Salmon Salad** \$ 15.95
Baby spinach tossed in our homemade strawberry-cane vinaigrette, with fresh satsumas in season (mandarin oranges may be substituted), and chunks of brie cheese, and topped with grilled salmon. Garnished with candied pecans
- ~ **Sesame Seared Tuna Salad** \$ 14.95
Sesame encrusted sashimi tuna steak drizzled with pantai chili-soy sauce and served over wild greens and assorted cabbages tossed in our peanut-sesame Thai vinaigrette. Garnished with won tons
- ~ **Shrimp Remoulade** \$ 12.95
Traditional New Orleans style remoulade, boiled shrimp tossed in our house remoulade served over Romaine lettuce with chopped tomatoes and boiled eggs. Garnished with cucumber and avocado slices
- ~ **Grilled Chicken and Portabella Italian Salad** \$ 13.95
Romaine lettuce tossed in creamy Italian dressing topped with pepperonis, banana peppers, Genoa salami, mozzarella cheese, Romano cheese, green olives, black olives, diced tomatoes, sliced grilled chicken tenders and sliced portabella mushroom

Entrées

- ~ **Absolut Peppar Chicken Pasta** \$ 14.95
Chicken tenders, diced and seared, pepperoni, artichoke hearts, and baby spinach tossed in an Absolut Peppar tomato cream sauce, served over cavatappi pasta, garnished with tomato slices and topped with Romano cheese.
- ~ **Catfish Delacroix** \$ 18.95
Fried Mississippi catfish fillet topped with sautéed shrimp in our signature Delacroix sauce, served with a stuffed potato and haricot vert or sautéed mushrooms, and house salad. Substitute oysters (\$2)
- ~ **Soft Shell Crab Delacroix** \$ 22.95
Fried soft shell crab topped with sautéed shrimp in our signature Delacroix sauce, served with a stuffed potato or French fries and haricot vert or sautéed mushrooms, and house salad
- ~ **Roasted Nut Encrusted Mahi Mahi** \$ 22.95
Mahi Mahi rolled in roasted chopped peanut, Brazil nut, cashew, walnut, and almond flour, fried golden brown. Served mounted on wilted spinach and lemon beurre blanc and drizzled with Creole honey Dijon. Served with haricot vert-mushroom sauté and house salad
- ~ **Shrimp Pasta Delacroix** \$ 18.95
Fried, tail-on jumbo shrimp (6), mounted on cavatappi pasta and topped crabmeat, Delacroix sauce, and Romano cheese, served with a side of haricot vert or sautéed mushrooms and house salad. Substitute oysters (\$2) or soft shell crab (\$4) seasonally
- ~ **Grilled Center Cut Pork Chops** \$ 15.95
Three boneless center cut pork chops, seasoned and grilled to perfection, topped with melted garlic butter and served with stuffed potato, haricot vert, and house salad
- ~ **Salmon Piccata** \$ 18.95
Grilled salmon, topped with capers and mushrooms in a lemon beurre blanc, and mounted on cavatappi pasta. Served with haricot vert and house salad
- ~ **Guinness Infused Baby Back Ribs** \$ 22.95
A full slab of tender baby back pork ribs, braised in Guinness beer with herbs and spices, then grilled and sauced with our Guinness infused barbecue sauce. Served with stuffed potato or seasoned French fries and house salad
- ~ **Rib Eye Steak** \$ 23.95
14 oz hand cut choice rib eye, grilled to your liking, topped with your choice of garlic butter or herbed Gorgonzola-butter compound. Served with haricot vert or sautéed mushrooms, stuffed potato or seasoned French fries, Texas toast and house salad
- ~ **Filet Mignon** \$ 25.95
Barrel cut beef tenderloin, grilled to your liking, mounted on sliced grilled portabella, and served with haricot vert and stuffed potato, topped with your choice of garlic butter or herbed Gorgonzola-butter compound. Served with a house salad
- ~ **Fried Platters** *Your choice fried to a golden brown, piled on Texas toast, and served with stuffed potato or seasoned French fries*
 - Mississippi Catfish* \$ 16.95
 - Jumbo Shrimp (12)* \$ 17.95
 - Oysters (12)* \$ 18.95
- ~ **Fried Combination Platter** \$ 20.95
Gulf oysters, Mississippi catfish, and jumbo shrimp, fried to a golden brown, piled on Texas toast and served with house salad or coleslaw and stuffed potato or seasoned French fries

Desserts

- ~ **Strawberry Angelique** \$ 7.50
Angel food cake French toast, topped with fresh sliced Ponchatoula strawberries, strawberry cream cheese, strawberry syrup, whipped cream, and powdered sugar
- ~ **Cheesecake with choice of toppings** \$ 7.50