



THE ISLAND RESTAURANT

TO SHARE

BOUDIN BALLS | \$8

riverside specialty meat's boudin balls fried and served with remoulade

FRIED GREEN TOMATOES | \$8

served over shredded lettuce, drizzled with aioli + add crabmeat or crawfish for \$8

PECAN BREADED DUCK TENDERS | \$8

served with pepper jelly sauce

SOUTHERN HUSHPUPIES | \$6

served with honey basil butter

BONELESS WINGS | 6 FOR \$8 OR 12 FOR \$14

choice of sauce: buffalo, bbq, lemon pepper, garlic parmesan, honey glaze

PEPPER JELLY SHRIMP | \$12

with pepper jelly sauce

FRIED PICKLES | \$7

served with buttermilk ranch

ONION RINGS | \$8

served with remoulade

SEARED YELLOW FIN TUNA | \$12

aioli, hoisin, green onion & ginger

QUESO WITH CHIPS | \$7

three cheese blend with tortillas chips + add crawfish for \$8

GUMBO & SALADS

CHICKEN & SAUSAGE GUMBO | \$6 CUP OR \$12 BOWL

chicken & sausage gumbo with rice

GUMBO & SALAD | \$12

cup of gumbo & choice of garden, caesar or sensation salad

GARDEN SALAD | \$4 SMALL OR \$8 LARGE

roma tomatoes, cucumbers, carrots, red onions & romaine

CAESAR SALAD | \$4 SMALL OR \$8 LARGE

romaine, creamy caesar dressing, garlic croutons

SENSATION SALAD | \$4 SMALL OR \$8 LARGE

romaine, lemon romano dressing, toasted almonds

ICEBERG WEDGE | \$10

iceberg wedge, blue cheese dressing, roma tomatoes, red onion, bacon & blue cheese crumbles

IBERVILLE CHOPPED | \$16

grilled chicken tenders, romaine, spring mix, green apples, sun dried cranberries, pecans, blue cheese crumbles, balsamic vinaigrette

MANDARIN TUNA | \$18

spring mix, seared tuna, mandarin oranges, toasted almonds, wonton strips, pickled ginger, creamy wasabi sauce, sweet chile asian dressing

PLANTATION CHICKEN SALAD | \$16

fried chicken tenders, romaine, spring mix, applewood bacon, tomatoes, red onion, cheddar, creole honey mustard dressing

ADDITIONAL DRESSINGS \$0.75

BALSAMIC VINAIGRETTE, RANCH, BLUE CHEESE, CREOLE HONEY MUSTARD, CAESAR & SENSATION
ADD FRIED, GRILLED, BLACKENED | CHICKEN + \$4 OR SHRIMP + \$8

QUICK PICKS

CLASSIC CHICKEN SALAD SANDWICH WITH CHIPS | \$12

PULLED PORK BUN WITH CHIPS | \$9

HAM OR TURKEY SANDWICH WITH CHIPS | \$7

CHILI DOG WITH CHIPS | \$7

RED BEANS & RICE | \$4 CUP OR \$8 BOWL

CHICKEN & SAUSAGE GUMBO | \$6 CUP OR \$12 BOWL

BETWEEN THE BREAD

SERVED WITH FRIES OR KETTLE CHIPS | SUBSTITUTE ANY SIDE FOR +\$2

ADDITIONAL TOPPINGS: AMERICAN, CHEDDAR, SWISS, JALAPENOS (+\$0.75) | BLUE CHEESE CRUMBLES, GRILLED ONIONS BACON OR MUSHROOMS (+\$1.50)

HOUSE CHUCK BURGER | \$11

fresh 8 oz patty on brioche bun dressed with mayo, lettuce, tomatoes, red onion & pickles

CADDY STACK CLUB | \$11

triple decker with roasted turkey, smoked ham, bacon on thick toasted bread dressed with mayo, lettuce, tomato, swiss & cheddar

CHICKEN BLT WRAP | \$10

perfectly grilled chicken tenders wrapped in a flour tortilla with applewood smoked bacon, lettuce, tomatoes, cheddar cheese & buttermilk ranch

FRIED FISH PO'BOY | \$11

crispy fried fish on Leidenheimer french bread dressed with mayo, shredded lettuce, tomatoes & pickles

JUMBO SHRIMP PO'BOY | \$14

jumbo fried shrimp on Leidenheimer french bread dressed with mayo, shredded lettuce, tomatoes & pickles

SMOKEDHOUSE CUBAN | \$12

hot pressed pulled pork, sliced ham & swiss on Leidenheimer french bread dressed with pickles & deli spread

*Please note, we serve domestic & imported shrimp.

PLEASE NOTE, PARTIES OF 6 OR MORE WILL HAVE AN AUTO GRATUITY OF 20% AND TO-GO ORDERS OF 6 ENTREES OR MORE WILL HAVE AN AUTO GRATUITY OF 10% ADDED TO EACH TICKET.

ENTREES

CENTER CUT PORKCHOP | \$14

cane marinated 8 oz grilled pork chop with choice of side

+ add grilled onions or mushrooms \$1.50

REDFISH LAFITTE | \$15

redfish pan seared or blackened with choice of side

+ add crabmeat or shrimp for \$8

CHICKEN PARMESAN | \$15

crispy fried chicken breast over angel hair pasta topped with basil marinara

GARLIC BUTTER SHRIMP | \$18

eight jumbo shrimp sauteed in garlic butter served with choice of side and garlic bread

+ serve over pasta for \$4

SMOTHERED CHICKEN | \$15

perfectly grilled chicken tenders topped with sauteed mushrooms & onions served with choice of side

FRIED SHRIMP PLATTER

SMALL - \$9 (4 JUMBO SHRIMP) | LARGE - \$16 (8 JUMBO SHRIMP)
crispy, fried jumbo shrimp served with fries, hushpuppies & coleslaw

FRIED FISH PLATTER

SMALL - \$8 (4 PIECES) | LARGE - \$13 (8 PIECES)
crispy, fried fish served with fries, hushpuppies & coleslaw

SEAFOOD COMBO PLATTER | \$17

fried shrimp & fried fish served with fries, hushpuppies & coleslaw

CATFISH ATCHAFALAYA | \$18

fried fish topped with chef angela's famous crawfish stew served over rice

SMOKED CHICKEN & RED BEANS PLATE | \$15

2 smoked chicken quarters paired with a cup of red beans and rice



- FRENCH FRIES | \$3
- ONION RINGS | \$4
- SWEET POTATO FRIES | \$4
- STUFFED POTATO | \$5

- GRILLED ZUCHINNI | \$4
- STEAMED BROCCOLI | \$4
- SIDE SALAD | \$4
- COLESLAW | \$3

- HUSHPUPIES | \$3
- CUP OF GUMBO | \$6
- RED BEANS & RICE | \$4
- SEASONAL FRUIT | \$4

DESSERTS

TURTLE BROWNIE | \$7

warm fudge brownie with ice cream, chocolate, caramel & candied pecans

BEIGNETS | \$5

perfectly fried sweet dough covered with powdered sugar

NEW YORK STYLE CHEESECAKE | \$7

toppings: strawberry, raspberry, chocolate, caramel or turtle

SUNDAY BRUNCH

brunch available every sunday from 10am to 2pm

CLASSIC BREAKFAST | \$12

grits, 2 eggs, bacon or sausage with biscuit

SHRIMP & GRITS | \$16

authentic nola style shrimp & grits served with side of seasonal fruit

CRABCAKE BENEDICT | \$17

2 jumbo lump crabcakes topped with poached egg and hollandaise sauce

ACADIANA BENEDICT | \$15

homemade biscuit topped with poached eggs & crawfish stew served with seasonal fruit

RIVERSIDE OMELET | \$14

fluffy eggs stuffed with riverside specialty meat's boudin, pepper jack cheese & "the trinity"

HOMEMADE WAFFLES | \$14

homemade waffles topped with fresh strawberries and homemade whipped cream

FRENCH TOAST | \$14

homemade french toast topped with berry compote and homemade whipped cream

BISCUITS & GRAVY | \$12

2 homemade biscuits topped with sawmill gravy served with a side of seasonal fruit

+ add fried chicken tenders for \$4

ON THE SIDE

- white cheddar, asiago grits | \$4
- 2 eggs any style | \$3
- applewood smoked bacon | \$3
- riverside jalapeno cane sausage link | \$3
- seasonal fruit | \$4
- homemade biscuit | \$3
- waffle | \$3

BRUNCH COCKTAILS

ST-GERMAIN MIMOSA | \$8

champagne, st-germain liqueur, lemon twist

BELLINI MIMOSA | \$8

champagne, orange juice, peach liquor & cherry

CLASSIC MIMOSA | \$6

champagne & orange juice

BAYOU BLOODY MARYS | \$8

vodka & our spicy, housemade bloody mary mix with all the fixins' and a dash of "Bayou Bite"

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FOR INFORMATION ON EVENTS, SPECIALS & MORE IN THE RESTAURANT!

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