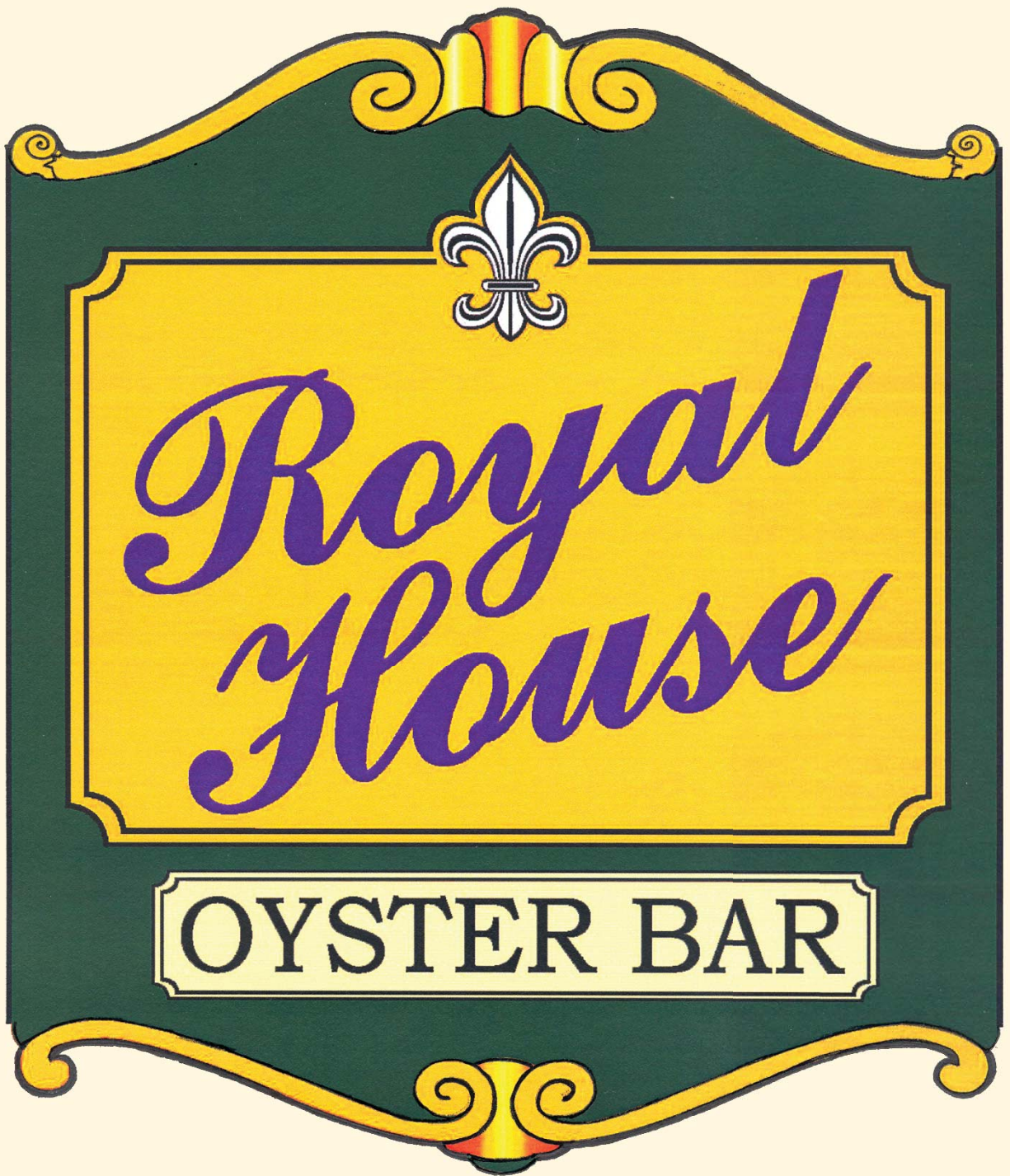




441 Royal Street
New Orleans, LA 70130
504-528-2601

www.royalhouserestaurant.com

Appetizers

Eggplant Straws

Thin strips of fried eggplant seasoned and ready for dipping in alfredo and marinara sauce. 7.95

Spinach and Artichoke Dip

Creamy spinach dip mixed with red pepper flakes. Served with tortilla chips topped with parmesan cheese. 8.95

Sautéed Crab Claws

Fresh crab claws sautéed in a lemon garlic butter sauce with toasted french bread for dipping. 10.95

Seafood Stuffed Mushrooms

Fresh mushroom caps filled with a seafood stuffing and baked to a golden brown. 9.95

St. Louis Clams and Mussels

Tender clams and mussels sautéed in a white wine garlic broth. 10.95

Crawfish Cakes

Lightly breaded and seasoned with crawfish tails topped with crawfish cream. 9.95

Peel N' Eat Shrimp

Jumbo boiled shrimp in Cajun seasoning. Served by the pound with cocktail sauce. Market Price

Soups

Chicken & Sausage Gumbo

A French Quarter tradition. Cup 5.95 Bowl 9.95

Seafood Gumbo

Traditional New Orleans style with fresh seafood and white rice. Cup 6.50 Bowl 10.50

Crab and Corn Bisque

A smooth and creamy bisque made with crabmeat and Cajun seasonings. Cup 5.95 Bowl 9.95

French Onion

Cheese, cheese, more cheese and onions too. 7.95

Salads

Balsamic Vinaigrette, Ranch, Honey Mustard, Bleu Cheese, Italian, Caesar

Royal Spinach Salad

Fresh baby spinach tossed with sliced red apples, bleu cheese crumbles, raisins, and candied pecans finished with balsamic vinaigrette dressing. 10.95

Add Blackened Scallops, Grilled Shrimp or Fried Oysters. 4.95

Grilled Chicken Caesar Salad

Fresh romaine lettuce tossed with a creamy caesar dressing, croutons, parmesan cheese, and a grilled chicken breast. 11.95
Substitute Fried Oysters 3.95

Zydeco Crawfish Salad

A mix of romaine lettuce and baby spinach served with fried crawfish tails, tomato slices, green peppers, red onion, and you're choice of dressing. 12.95

Tomato Mozzarella Salad

A tower of sliced tomatoes layered between fresh mozzarella, and red onion, served with a sprig of rosemary. Drizzled with basil balsamic vinaigrette. 9.95

A gratuity of 18% will be added to parties of 5 or more.

Po-Boys and Sandwiches

Shrimp Po-Boy

Lightly seasoned and fried shrimp served on french bread with lettuce, tomato, and pickles on the side. Served with french fries. 10.95

Catfish Po-Boy

Lightly seasoned and fried catfish served on french bread with lettuce, tomato, and pickles on the side. Served with french fries. 9.95

Oyster Po-Boy

Lightly seasoned and fried Louisiana oysters served on french bread with lettuce, tomato, and pickles on the side. Served with french fries. 14.95

Hot N Bleu Oyster Po-Boy

Topped with bleu cheese crumbles and Tabasco mayo for that true New Orleans kick. Served with french fries. 14.95

Alligator Po-Boy

Lightly seasoned and fried alligator served on french bread with lettuce, tomato, and pickles on the side. Served with french fries. 12.95

Land Lover Burger

8 oz. angus beef patty charbroiled to perfection then topped with American cheese, lettuce, tomato, onion, and pickles on a toasted sesame seed bun. 9.95

Blackened Chicken Sandwich

Blackened chicken breast topped with lettuce, tomato, red onion, and provolone cheese. Served with french fries. 9.95

Muffaletta Sandwich

Genoa salami, smoked ham, and melted provolone cheese topped with olive salad on toasted Italian bread. Served with french fries. 13.95

Platters

Shrimp Platter

Crispy fried Gulf shrimp piled high, served on a bed of french fries, hushpuppies, and french bread. Served with cocktail and tartar sauces on the side. 14.95

Oyster Platter

Crispy fried Louisiana oysters piled high on a bed of french fries, hushpuppies, and french bread. Served with cocktail and tartar sauces on the side. 18.95

Catfish Platter

Crispy fried catfish filets piled high on a bed of french fries, hushpuppies, and french bread. Served with cocktail and tartar sauces on the side. 13.95

Creole Crawfish Platter

For the crawfish lover.....Fried crawfish tails, crawfish cakes and crawfish etouffee. Served with french fries, hushpuppies and french bread. 24.95

The Ultimate Seafood Platter

Fried catfish, shrimp, and crawfish tails, piled high on a bed of french fries, hushpuppies, and french bread. Served with cocktail and tartar sauces on the side. 26.95

Royal Steaks

Classic Ribeye

*Marbled USDA choice cooked to order. Served with steamed garlic potatoes and a vegetable medley. 24.95
Add Bleu Cheese Crumbles or Lump Crabmeat*

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From The Steamer

Seafood Steamer Pot

Steamed clams, mussels, whole 1.5 lb. lobster, and steamed shrimp. Served with corn on the cob and steamed garlic potatoes. 38.95

Alaskan Snow Crab Legs

1 lb. of steamed Alaskan snow crab legs, sweet and salty. Served with drawn butter, lemon, corn on the cob and steamed garlic potatoes. 23.95

The Whaler Platter

A steamer pot of clams, mussels, peel and eat shrimp, 1 lb. of snow crab legs, and one cold water lobster. Served with steamed garlic potatoes, corn on the cob and drawn butter. Serves two people. 59.95

Steamed Lobster

Direct from Maine. Choose from 1.5 lb., 2 lb. or our 2.5 lb. big daddy. Served with corn on the cob, steamed garlic potatoes, and all the dressings. Market Price

Classic Dishes

Redfish

Choose from blackened or grilled. The freshest available coated with Cajun seasonings. Served with a vegetable medley and our steamed garlic potatoes. 21.95

Top with sautéed crabmeat. 5.95

Salmon and Crab Bercy

Pan seared salmon filet glazed with white wine, crabmeat, lemon, garlic, and shallots finished with whipping cream. Served with a vegetable medley and our steamed garlic potatoes. 21.95

Baked Seafood Tortellini

Shrimp and scallops tossed in a seafood cream sauce topped with bread crumbs then baked to golden perfection. 17.95

Taste of New Orleans

The Holy Trinity, a sampling of the cities best dishes, chicken and sausage jambalaya, crawfish etouffee, and chicken and sausage gumbo. 15.95

Crawfish Etouffee

Crawfish sautéed in a brown gravy seasoned with garlic and cajun seasonings. Served over a bed of steamed white rice. 14.95

Shrimp Creole

Tender Gulf shrimp sautéed with peppers and onions in a spicy creole tomato sauce served over a bed of steamed white rice. 14.95

Crawfish & Crabmeat Ravioli

Ravioli filled with ricotta cheese and lump crabmeat, topped with a creamy crawfish beauxbridge sauce. 18.95

Linguini and Clams

Tender clams sautéed in a white clam sauce or red clam sauce served over linguini pasta. 15.95

Chicken Marsala

Sautéed chicken cutlets tossed with garlic, button mushrooms, and green onions in a marsala wine demi glaze over linguini pasta. 15.95

Seafood Pescatore

Clams, mussels, shrimp, and scallops sautéed with garlic and fresh herbs tossed with a hearty marinara sauce over linguini pasta. 20.95

Oyster Pasta

Linguini pasta tossed with spinach and mushrooms in a garlic scampi topped with fried oysters. 17.95

Desserts

Bananas Foster Cheesecake

Thick and creamy banana cheesecake drizzled with caramel and cinnamon. Served with whipped cream. 6.95

Homemade Bread Pudding

Homemade french bread soaked in cream and cinnamon. Baked with peaches and raisins throughout then topped with a warm white chocolate sauce. 6.50

Chocolate Layer Cake

5 rich layers of fudge between moist chocolate cake drizzled with chocolate sauce and whipped cream. 7.95

Key Lime Pie

Creamy key lime pie made with fresh key west limes for an extra zip of tartness, topped with whipped cream. 6.50

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