

MARINER'S

Restaurant

www.marinersrestaurant.com

Appetizers

Charbroiled Oysters

Louisiana oysters (6) on the half shell topped with garlic, butter and parmesan cheese 10.99

Oysters Rockefeller

Baked Louisiana oysters (6) with spinach, parmesan cheese and a touch of Pernod 10.99

Oysters Bienville

Baked Louisiana oysters (6) with a unique blend of shrimp, cheese, bread crumbs and cream 10.99

Oysters Combo

Oysters Rockefeller (3) and Oysters Bienville (3) 10.99

Shrimp Cocktail

Large peeled Gulf shrimp (6) served with cocktail sauce 9.99

Boiled Gulf Shrimp

Shell on, boiled Gulf shrimp served with cocktail sauce, serves two 15.99

Seafood Stuffed Mushrooms

Your choice of baked or fried mushroom caps stuffed with Rosetta's seafood stuffing 9.99

Gumbos, Soups & Salads

Soup of the Day

Cup 4.99 - Bowl 8.99

Crawfish Etouffée

Cup 6.99 - Bowl 10.99

Seafood Gumbo

Cup 6.99 - Bowl 10.99

Steak or Chicken Salad

Choice of grilled chicken or steak tips on a bed of romaine lettuce, portabella mushrooms, tomatoes and fresh asparagus, served with balsamic vinaigrette 16.99

Strawberry Sensation Salad

Grilled chicken breast, fresh strawberries, toasted walnuts, red onion slices and feta cheese. Served on a bed of fresh spinach with raspberry vinaigrette 15.99

Salad Bar

An extensive variety of homemade salads, fruits and vegetables. All you can eat 10.99

Side Salad Bar with any appetizer, soup or gumbo Add 6.99

Lagniappe for Two

Fried alligator, crawfish, catfish strips, boiled shrimp and fried seafood stuffed mushrooms 17.99

Crab Cakes

Louisiana crab cakes served with remoulade sauce 10.99

Calamari

Tender calamari fried in panko bread crumbs and served over a sweet chili sauce 8.99

Alligator

Alligator tail meat, your choice of blackened or fried 9.99

Natchitoches Mini Meat Pies

Traditional Natchitoches fried pies (6), stuffed with beef, pork and Cajun seasonings 7.99

Cajun Boudin

A grilled blend of pork sausage, rice and Cajun seasonings 6.99

Louisiana Oysters on the 1/2 Shell

1/2 Dozen 9.99 - Dozen 13.99

Consuming raw or under cooked seafood may increase your risk for food borne illness

A la Carte

Chef's Vegetable 3.99

Asparagus 4.99 Sub for potato 3.99

Broccoli 3.99 Sub for potato 2.99

Mushrooms Fried or sautéed 4.99

Baked Potato 3.99

Sweet Potato 3.99

Stuffed Potato Twice baked 3.99

French Fries 2.49

Hush Puppies (6) 3.99

Sorry, no substitutions | Share charge 4.00 | 18% gratuity added to parties of 5 or more

Local Favorites

Bourbon Street

Blackened tilapia fillet topped with lump crab meat, shrimp and hollandaise sauce 24.99

Tilapia Supreme

Baked tilapia fillet topped with lump crab meat, shrimp, mushrooms, capers and hollandaise sauce 23.99

Acadian

Tilapia fillet covered with our award winning crawfish etouffée. Your choice of blackened or baked 23.99

Tilapia Mornay

Battered and fried tilapia fillet topped with lump crab meat, shrimp and a light cheese sauce 23.99

Crab & Shrimp Oscar

Stuffed shrimp served on an English muffin topped with lump crab meat, crumbled bacon and your choice of hollandaise or béarnaise sauce. Served with your choice of broccoli or asparagus 26.99

Black Bayou Lafourche

Blackened Gulf shrimp or a pan-seared boneless chicken breast with crawfish and andouille cream sauce. Served over rice or linguine noodles (no potato) 23.99

Stuffed Flounder

Broiled flounder fillet topped with Rosetta's seafood stuffing 23.99

New Orleans Style Barbeque Shrimp

Junbo, headless, shell on shrimp in a traditional New Orleans barbeque sauce 26.99

Fish • Shellfish

Catch of the Day

Ask your server for today's selection (Market Price)

Coho Salmon

Grilled or blackened salmon fillet with fresh dill sauce 24.99

Sesame Ahi Tuna

Ahi tuna fillet served with a sesame ginger sauce, your choice of grilled or blackened 24.99

Tilapia Fillets

Your choice of grilled or blackened, served with lemon butter 18.99

Fried Catfish

Stripped fillets, lightly battered in Cajun seasonings. Served with hush puppies
Reg. (8 oz.) 17.99 · Lg. (12 oz.) 19.99

Catfish Fillets

Farm-raised catfish fillets, grilled or blackened 18.99

Gulf Shrimp

Louisiana Gulf shrimp served grilled, fried or boiled
Reg. (6) 19.99 · Lg. (10) 21.99

Stuffed Shrimp

Large Louisiana Gulf shrimp (5) stuffed with Rosetta's seafood stuffing, lightly battered and fried 21.99

Louisiana Gulf Oysters

Battered in Cajun seasoned flour and fried to a golden brown 21.99

Louisiana Crawfish Tails

Large portion of battered and fried tails 21.99

Crawfish Etouffée

Our award winning Louisiana specialty, served over rice with vegetable of the day (no potato) 18.99

Crawfish Combo

Bowl of crawfish etouffée with large portion of fried tails 22.99

Stuffed Crab

Crab shells (2) filled with Rosetta's seafood stuffing, battered and fried 19.99

Broiled Lobster

Two 6 oz. tails, lightly seasoned and broiled, served with lemon butter 45.99

Seafood Platter

Your choice of broiled or fried catfish, oysters, shrimp, stuffed crab, hush puppies and a cup of seafood gumbo 27.99

Cajun Platter

Combo of our Louisiana favorites: blackened shrimp, fried alligator, crawfish tails and crawfish etouffée 25.99

Fried Seafood Combo

Your choice of two, served with hush puppies: catfish · shrimp · crawfish tails
oysters · stuffed crab 23.99

Pasta · Chicken

Vegetarian Pasta

Sautéed seasoned vegetables and fresh herbs tossed with linguine pasta, portobello mushrooms, white wine, extra virgin olive oil and parmesan cheese. Topped with grilled asparagus and zucchini 18.99

Creole Stuffed Chicken

Boneless chicken breast stuffed with bacon, jalapeños and cream cheese. Your choice of grilled or fried & served with garlic cream sauce 18.99

Pasta Alfredo

Linguine noodles tossed in alfredo sauce and served with garlic toast (no potato) 15.99
Add grilled chicken 3.99 · Add sautéed shrimp 4.99

Seafood Primavera

Medley of shrimp, lump crab meat, crawfish tails and seasoned vegetables, sautéed with cream sauce and served over linguine pasta (no potato) 23.99

Chicken Breast

Blackened or grilled boneless chicken breast 16.99

Premium Angus Beef

Prime Rib (Friday and Saturday only)

Seasoned and slow roasted to perfection
Eve (10 oz.) 26.99 · Adam (14 oz.) 29.99

Center-Cut Ribeye

10 oz. 25.99 · 14 oz. 29.99

New York Strip

12 oz. 28.99 · 16 oz. 31.99

Filet Mignon

Bacon wrapped 7 oz. 28.99 · 9 oz. 32.99

Steak Tips

Blackened or grilled choice steak tips, grilled to medium 23.99

Steak Oscar

Filet Mignon (7 oz.) served on an English muffin crowned with lump crab meat and topped with your choice of hollandaise or béarnaise sauce, served with your choice of broccoli or asparagus 34.99

Steak & Lobster

Filet Mignon (7 oz.) and a lobster tail (6 oz.) 46.99

Chateaubriand for Two

Filet Mignon (16 oz. center-cut) with sautéed mushrooms and topped with your choice of hollandaise or béarnaise sauce, served with your choice of broccoli or asparagus 69.99

Add to Any Entrée

Lobster Tail

Broiled (6 oz.) 19.99

Sautéed Mushrooms 3.99

Blacken any

Steak 1.99

Gulf Shrimp

5 blackened, grilled or fried 7.99

RARE - Warm, red center
MEDIUM RARE - Hot, red center
MEDIUM - Hot, pink center
MEDIUM WELL - Slight to no pink
WELL - Cooked through
(Not responsible for size or texture)

Dessert

Dessert of the Day

Ask your server for today's selection (Market Price)

Chocolate Lush Pie

Our delicious combination of chocolate filling, cream cheese and whipped cream, layered over a pecan enhanced crust 5.99

Crème Brûlée

The classic baked custard topped with caramelized sugar 7.99

Chocolate Volcano

A homemade brownie topped with rich vanilla ice cream, chocolate coulie, caramel and pecans 7.99

New Orleans Bread Pudding

A classic topped with chantilly cream sauce 6.99

New York Cheesecake

Topped with streusel on a graham cracker crust 4.99

Dulce de Leche

Fried pastry stuffed with white chocolate cheesecake and dusted with cinnamon and a caramel coulie 6.99

Pecan Pie

Homemade with genuine Louisiana pecans. Served hot or cold 4.99 A la Mode 5.99

Ice Cream

Rich, velvety vanilla ice cream 3.99

With chocolate or caramel topping 4.99

Children's Menu

Ages 10 & under · Add child's soup or salad bar with any entrée 3.99

Fried Shrimp

Large Louisiana Gulf shrimp (4) with fries 11.99

Fried Catfish Strips

Farm-raised catfish strips (4) with fries 10.99

Natchitoches Mini Meat Pies

Traditional Natchitoches fried pies (4) with fries 6.99

Salad Bar

A variety of homemade salads, fruits and vegetables 7.99

Chicken Tenders

Boneless tenders (4) and fries 7.99

Hamburger

Your choice of trimmings with fries 7.99

Add cheese .50

Pasta Alfredo

Linguine noodles in alfredo sauce 7.99

Add grilled chicken 3.99 · Add shrimp 4.99

Beverages

Tea & Coffee

Sweet or unsweet 1.99

Soft Drinks 2.49

Coke · Diet Coke · Dr. Pepper · Sprite

Milk & Juice

12 oz. (no refills) 2.49

Open 7 Days a Week

Monday-Thursday 4:30pm-9:30pm

Friday & Saturday 4:30pm-10pm

Sunday 11am - 3pm

Banquet Facilities Available

Private Group Luncheons for 50 or more

Wedding Receptions

Rehearsal Dinners

Reservations & Take-Out Orders

Please call 318.357.1220

Gift Cards Available

Whites

Bin #		Glass/Bottle
100	Chardonnay, Flowers - Sonoma Coast, California Aromas of white flowers, tangerine and coconut are highlighted by citrus and stone-fruit flavors. Great with creamy or buttery dishes	na/59.00
101	Chardonnay, Sonoma-Cutrer - Russian River Ranches Medium in body; crisp and acidic; balanced by vanilla oak	na/37.00
102	Chardonnay, Le Crema - Sonoma County Lush citrus and vanilla aromas and flavors. Pairs great with seafood	na/32.00
103	Chardonnay, Simi - Sonoma County Crisp flavors balanced with creamy oak. Try it with meats	na/29.00
104	Chardonnay, Kendall-Jackson - V.R., California Superbly balanced with loads of tropical fruit	6.75/26.00
105	Pouilly-Fuisse, Louis Jadot - Burgundy, France Superbly balanced with loads of tropical fruit	na/39.00
106	Sauvignon Blanc, Oyster Bay - New Zealand Zesty and aromatic with tropical fruit flavors. Crisp and elegant	na/25.00
107	Fume Blanc, Ferrari-Carano - Sonoma County, California Aromas of kiwi, citrus and melon with herbal, citrus and tropical fruit flavors. Excellent with shellfish, salads and vegetarian dishes	na/23.00
108	Pinot Grigio, Santa Margherita - Italy Crisp and dry; excellent with seafood, chicken and appetizers	na/39.00
109	Pinot Grigio, Estancia - California Well balanced and dry; subtle flavors of apples and pears. Pairs well with light pastas, seafood and salads	6.75/24.00
110	Riesling, Chateau Ste. Michelle - Washington State Juicy peach and ripe pear flavors. Try it with poultry and tuna	na/22.00
111	Riesling, Columbia Cellarmasters - Washington State Lightly sweet with refreshing floral notes. Great with light dishes	6.50/22.00
112	Piesporter Michelberg, Schmitt-Sohne - Germany Fragrant up front fruit with hints of peaches and green apples. A crisp wine with nice acidity	5.00/18.00
113	Moscato, Luna di Luna - Italy Light and sweet with floral notes. Try with white meats	na/29.00

Reds

Bin #		Glass/Bottle
200	Cabernet Sauvignon, Mount Veeder - Napa Valley, California Aromas of white flowers, tangerine and coconut are highlighted by citrus and stone-fruit flavors. Great with creamy or buttery dishes	na/59.00
201	Cabernet Sauvignon, Sterling - Napa Valley, California Medium bodied and dry. Great with steaks	na/45.00
202	Cabernet Sauvignon, Clos du Bois Reserve - Alexander Valley, California Intense and classic. Enjoy with red meat	na/39.00
203	Cabernet Sauvignon, Kendall-Jackson - V.R., California Medium bodied with soft tannins on the finish. Try with red meat	6.75/29.00
204	Cabernet Sauvignon, Paso Creek - V.R., California Juicy and densely flavored. Works well with meat and red sauced pasta	na/25.00
205	Merlot, Ferrari-Carano - Alexander Valley, California Superior quality; medium bodied with berry notes. Pairs well with gumbo and quail	na/45.00
206	Merlot, Kendall-Jackson Vintner's Reserve - California Soft and superbly balanced. Try with steaks, quail or gumbo	6.75/29.00
207	Merlot, Blackstone - California Fruity; medium-dry. Complements Italian dishes and steak	na/22.00
208	Malbec, Norton Reserve - Mendoza, Argentina An impressive wine with notes of ripe black fruits, violets and tobacco. Medium in body with a long finish. Pairs very well with beef	na/30.00
209	Pinot Noir, La Crema - Sonoma County, California Rich with deep red tones and spice. Great with gumbo	8.50/37.00
210	Ménage à Trois Red, Folie a Deux - Napa Valley, California A blend of zinfandel, cabernet & merlot. Luscious and easy to drink	6.50/22.00
211	Rosso, Francis Ford Coppola - California A blend of cabernet, syrah, petite sirah and zinfandel. Soft and juicy with flavors of plum, cherry and mocha	na/21.00
212	Red, Primal Roots - California A blend of merlot, syrah and zinfandel. Soft and velvety with flavors of raspberries and chocolate	5.00/18.00

Champagnes & Sparklings

300	Brut la Francaise, Jaittinger - France Elegant and dry. A classic champagne	na/69.00
301	Brut, Korbel - Napa Valley, California A world class sparkling wine	8.50 (split)/27.00
302	Asti, Martini & Rossi - Italy The premiere celebration spumante. Soft and semi-sweet	na/28.00
303	Extra Dry, Cook's - California Slightly sweeter than brut. Perfect for any celebration	4.75 (split)/16.00

Blush

400	White Zinfandel, Beringer - California Slightly sweet with berry flavors and aromas	5.75/19.00
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House

	Glass/Carafe
Woodbridge by Robert Mondavi Pinot Grigio · Chardonnay · White Zinfandel Cabernet Sauvignon · Merlot	4.75/19.00