

# CARTER PLANTATION

## STARTERS

CRAB CAKES \$12  
Saffron Aioli

ALLIGATOR BITES \$12  
Remoulade

## SOUP AND SALADS

DUCK AND ANDOUILLE GUMBO \$6/\$12

CAESAR \$5/\$9  
Fresh Romaine Lettuce, Parmesan, Croutons, House Made Caesar Dressing

SALAD MAISON \$6/\$10  
Pickled Onions, Roasted Pecans, Goat Cheese, Sugarcane Vinaigrette

## ENTREES

BLACKENED CHICKEN ALFREDO \$16  
Blackened Seasoning, Alfredo, Linguini

FRIED CATFISH \$16  
Andouille and Crawfish Thyme Cream Sauce, Rice Pilaf

SHRIMP AND GRITS \$18  
Jumbo Gulf Shrimp, Louisiana BBQ Butter, Stone Ground Grits

CRAWFISH ETOUFFEE \$18  
Laurel Leaf Rice, Fried Catfish

SURF AND TURF \$22  
6oz Filet, Grilled Lobster Tail, Loaded Mashed Potatoes

### KIDS

10 AND UNDER/SERVED WITH FRIES

GRILLED OR FRIED CHICKEN TENDERS \$6

GRILLED OR FRIED SHRIMP \$8

### DESSERTS

BLACKBERRY CASSIS BREAD PUDDING \$6

TRADITIONAL BREAD PUDDING \$5

*20% Gratuity Added For Parties Of Seven Or More*