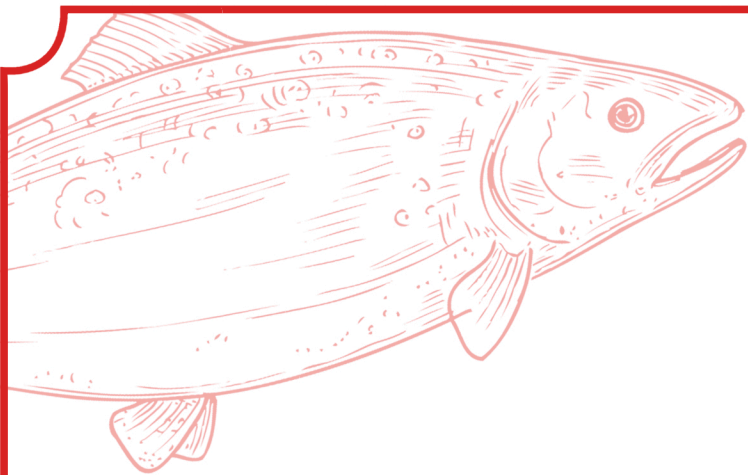
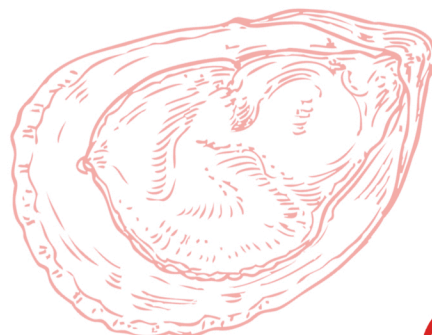
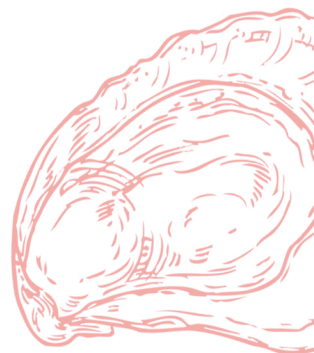
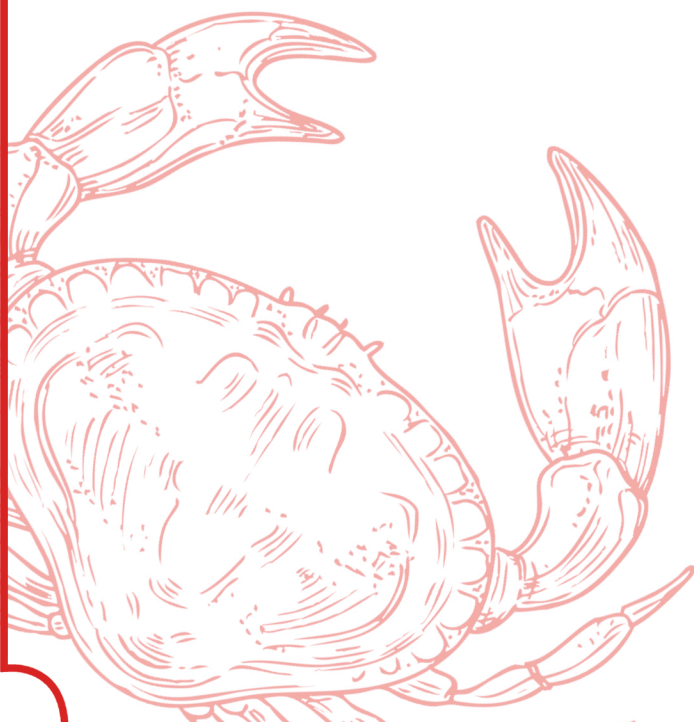




Floyds

*Texas Hospitality with
Louisiana Tradition
Since 1934*



Lagniappetizers

FRIED AVOCADO CRAB SALAD

fried avocado topped with a crab salad,
served with corn maque choux 13

FRIED CATFISH PIECES 11

FRIED ZUCCHINI

hand breaded with ranch dressing 10

FRIED PICKLES

hand breaded with ranch dressing 9

MARDI GRAS CALAMARI

fried with bell peppers & onions, served with Remoulade Sauce 16

CAJUN CEVICHE

cajun cocktail sauce with gulf shrimp & crab 16

BOUDIN

grilled or blackened link, or six fried boulettes 10

CRAB BOULETTES

served with bisque sauce and garlic-lemon aioli 16

ONION RINGS 9

hand-breaded and cut

CRAB STUFFED JALAPENOS 18

FRIED ALLIGATOR

farm raised, served with Floyds Famous Gravy 15

SHRIMP EN BROCHETTE

8 bacon-wrapped gulf shrimp with lemon butter 19

SHRIMP DIABLEAUX

6 bacon-wrapped, stuffed with cream cheese & jalapenos 16

SEAFOOD FONDUE

gulf shrimp, crawfish & mushrooms, served with garlic bread 18

CHEF'S OYSTER NACHOS

6 fried oysters, serrano sauce, sour cream & pico de gallo 15

FRIED CRAB FINGERS 20

seasonal availability

BIG DAWG WINGS

fried chicken wings, ask server for sauce choices 13

SHRIMP COCKTAIL

6 jumbo peeled gulf shrimp served with cocktail sauce 9

DAWG SHRIMP

1/2 dozen 10 dozen 19

BOILED SHRIMP

shell on - you peel 'em dawg! hot or cold 1/2 pound 12

FLOYDS BAR TRASH

gulf shrimp, crab meat, crawfish & lemon butter 26

Gumbo & Soup

CAMELLIA RED BEANS & RICE

cup 7 bowl 10

SEAFOOD GUMBO

cup 8 bowl 11

SHRIMP GUMBO

cup 8 bowl 11

CHICKEN & SAUSAGE GUMBO

cup 7 bowl 10

CRAWFISH BISQUE

cup 9 bowl 13

CRAB BISQUE

cup 9 bowl 13

CREOLE TOMATO SOUP

cup 5 bowl 8

FISHERMAN'S STEW

mahi, shrimp, calamari, crawfish and crabmeat
in a creole shrimp broth 18

Salads GF

Ranch, Floyds House Italian, Lite Italian, Caesar, French,
Floyds Thousand Island, Honey Mustard, Balsamic Vinaigrette,
Blue Cheese, Fresh Berry Vinaigrette, Remoulade

salmon	+13	gulf shrimp	+10
steak 4oz	+9	chicken	+7
crab salad	+7		

CHOPPED ITALIAN SALAD

fresh cut romaine lettuce and spring mix with bell pepper,
red onion, artichoke, cucumber, tomato, feta cheese
and jumbo boiled gulf shrimp in an Italian house dressing 14

FAMOUS SEAFOOD SALAD

with crab salad & gulf shrimp 20

GRILLED SALMON SALAD

fresh spinach, spring mix, red onion, bleu cheese
crumbles, strawberries, blueberries & candied pecans
served with a fresh berry vinaigrette 22

WEDGE SALAD

crisp iceberg wedge with bacon, diced tomato,
red onion, blue cheese dressing & crumbles 11

HOUSE SALAD

lettuce, tomato, cucumber, mushroom, red onion,
house-made croutons & parmesan cheese 9

CAESAR SALAD

house-made croutons, dressing & parmesan cheese 9

SIDE SALAD

lettuce, tomato, parmesan cheese & house-made croutons 5

SIDE CAESAR SALAD

house-made croutons, dressing & parmesan cheese 5

Po' Boys

CLASSIC PO'BOY

served with lettuce, tomato, Remoulade Sauce & Fries
Choice of: Gulf Shrimp, Oyster, Crawfish or Catfish 16

1/2 & 1/2

choose any two classics 17

CRAZY CAJUN CHICKEN

diced blackened chicken with mushrooms, onions & monterey jack cheese on a fresh baguette & fries 15

ROAST BEEF

served with house-cut onion rings 15

Burgers & More



R-C RANCH WAGYU BURGER

smash burger with gouda cheese and caramelized onions on a brioche bun 16

BAR TRASH GRILLED CHEESE

crawfish, crab meat, gulf shrimp, smoked gouda cheese and cheddar on Texas toast, served with creole tomato soup 16

HOME-MADE TEXAS SIZE BURGER

Creekstone Farms 1/2lb patty, served with lettuce, tomato, pickle, onion, mustard & mayo 14

DAWG-GON BURGER

Da Dawg sauce, bacon, cheddar, lettuce, tomato 15

CHICKEN SANDWICH

grilled or fried with lettuce, tomato & mayo 12

Make it Swamp Style (fried & tossed in Floyds' hot sauce) +2

SHRIMP OR MAHI TACOS

two tacos served grilled or fried on mixed corn-flour tortillas with serrano chili sauce & shredded cabbage served with a cup of red beans & rice 14

ADD ONS

Monterey Jack, Cheddar, Avocado, Jalapenos, Mushrooms or Bacon +1 each

Oyster Bar

served in-house only

OYSTERS ON THE HALF SHELL

sit back & relax dawg! we shuck 'em fresh!

1/2 dozen 11 dozen 20

FAMOUS OYSTERS FLOYD

baked oysters on 'da half shell with crab meat, gulf shrimp, cheddar in an au gratin sauce

1/2 dozen 19 dozen 29

GRILLED OYSTERS LAFAYETTE

topped with crab meat, shrimp & parmesan cheese on 'da half shell

1/2 dozen 19 dozen 29

GRILLED OYSTERS PARMESAN

topped with garlic butter & parmesan cheese on 'da half shell

1/2 dozen 15 dozen 25

GRILLED OYSTERS PICO

topped with gulf shrimp, pico de gallo & monterey jack cheese on 'da half shell

1/2 dozen 15 dozen 25

OYSTERS ROCKEFELLER

topped with spinach, bacon & parmesan cheese on 'da half shell

1/2 dozen 18 dozen 28

BLACKENED BUTTER CRAB OYSTERS

grilled oysters topped with crab meat, blackened garlic butter and parmesan cheese

1/2 dozen 16 dozen 26

OYSTERS COMBO

dozen, pick any three of our delicious grilled oysters 29



Caution: The Texas Food Establishment Rules advise there is a risk associated with consuming raw oysters or any animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of illness. Warning: Our fresh crab meat could contain small pieces of shell.

Floyds Famous Fish

served with lemon butter & choice of side

GULF RED SNAPPER 29

MAHI MAHI 24

FLOUNDER - FILET 19

NORWEGIAN SALMON 24

TEXAS REDFISH 24

FAMOUS CRAB STUFFED TEXAS REDFISH 26

served with roasted baby carrots and crawfish cornbread

FISH TOPPINGS 9

LAPAZ

crab meat, avocado &
pico de gallo in lemon butter

COURTBOUILLON

gulf shrimp, crab meat, crawfish, bell pepper
& onion in a mixture of gumbo & creole sauce

ETOUFFEE

choice of gulf shrimp or crawfish

EVANGELINE

crab meat, spinach & tomato
in a citrus butter sauce

PONTCHARTRAIN

gulf shrimp, crawfish & mushrooms in
Floyds' signature cream sauce

CRAB STUFFING 10

South Louisiana Favorites

ETOUFFEE 23

choice of gulf shrimp or crawfish

SEAFOOD COURTBOUILLON 28

cajun seafood stew with gulf shrimp, crab meat, crawfish, catfish,
bell pepper & onion in a mixture of gumbo & creole sauce

CHICKEN & SAUSAGE JAMBALAYA 19

SHRIMP CREOLE

10 large gulf shrimp cooked in creole sauce with bell pepper & onion
served with white rice. 23

HALF & HALF 26

choice of two: gulf shrimp etouffee, crawfish etouffee, 6 fried gulf shrimp
or fried crawfish tails

West of the Sabine

CREEKSTONE FARMS RIBEYE 14oz

45 day-aged black angus, cut in house,
served with mashed potatoes 35

R-C RANCH STEAK 8oz

Wagyu flat iron, served with mashed potatoes 23

SMOTHERED HAMBURGER STEAK

served with dirty rice & homemade mushroom onion gravy 19

DUROC BONE-IN PORK CHOP

hand-cut, served with mashed potatoes,
green beans & Floyds gravy 20

DUROC CAJUN

SMOTHERED PORK CHOP

slow cooked in a cajun gravy with dirty rice or mashed potatoes 20

CHICKEN FRIED STEAK

whole steak or strips, served with Floyds cream gravy
& mashed potatoes 19

CHICKEN FRIED CHICKEN

served with Floyds cream gravy & mashed potatoes 18

CHICKEN BREAST

house cajun brined, served grilled or blackened with lemon
butter & choice of side 18

STEAK TOPPERS

sauteed mushrooms, grilled onions, bleu cheese, or homemade mushroom & onion gravy 3

chimichurri 2 four gulf shrimp 10 sauteed crab meat 10



Floyds Favorites

FLOYDS SEAFOOD PLATTER

2 oysters, 2 catfish, 2 gulf shrimp, 1 crab stuffed gulf shrimp, 1 stuffed crab, fries & hushpuppies 29

TEXAS GULF SHRIMP PLATTER

6 gulf shrimp, 2 hushpuppies, 2 boudin balls & house-cut fries 15

CALCASIEU FLOUNDER

flounder filet with fresh shucked, pan-fried oysters & crawfish over dirty rice with lemon butter 23

SALMON FONDUE

grilled salmon topped with seafood fondue, served with dirty rice & asparagus 23

BUB'S SHRIMP PLATTER

4 fried gulf shrimp, 4 grilled gulf shrimp, 2 shrimp en brochette, 2 crab stuffed gulf shrimp with choice of side 29

AVERY'S CHICKEN FRIED CATFISH

catfish topped with crawfish bisque, white rice, served with choice of side 25

WILLIE'S BAYOU PLATTER

fried crawfish tails, 6 fried oysters, fried catfish filet served with choice of side 28

LITTLE LAFAYETTE PLATTER

1 catfish filet, 4 fried gulf shrimp, 2 hushpuppies, chicken & sausage jambalaya 18

CREAMY CRAB DILL SALMON

crab stuffed salmon served with asparagus & lemon caper butter 24

following entrees below served with two hushpuppies & choice of side

CRAWFISH TAILS 17 / 27

FRIED ALLIGATOR 18 / 28

CATFISH DINNER 16 / 23

MORGAN CITY COMBO 26

choice of two: oysters, gulf shrimp, catfish, crawfish tails or frog legs

STUFFED SHRIMP (3ct) 18 / (5ct) 27

SHRIMP DINNER (6ct) 16 / (12ct) 23

OYSTER DINNER (6ct) 16 / (12ct) 23

FROG LEGS (4ct) 15 / (8ct) 22

CRAB CAKES (2ct) 19 / (3ct) 27

served with remoulade sauce

AVAILABLE FRIED, GRILLED OR BLACKENED

Sides 4

POTATOES FLOYD

STUFFED POTATO

MASHED POTATOES

HOUSE-CUT FRIES

GREEN BEANS

HOUSE-CUT ONION RINGS

SEASONAL VEGETABLES

CORN MAQUE CHOUX

SWEET POTATO FRIES

DIRTY RICE

FRIED OKRA

HUSHPUPIES

BAKED POTATO

ASPARAGUS

Pastas

ASHBY'S ALFREDEAUX

fettuccine pasta in a creamy cajun sauce with mushrooms

chicken 21 crawfish 23

shrimp 23 sausage 23

pick two 25

SEAFOOD PASTA

sauteed gulf shrimp, crab meat, crawfish tails & mushrooms in a creole cream sauce 25

PARMESAN CRUSTED CHICKEN

sauteed mushrooms & tomatoes in a lemon butter served over fettuccine pasta with a creole cream sauce & spinach 23

The Dawgs Last Stand

LUNCH MENU

MONDAY - FRIDAY 11AM - 2PM

FRIED GULF SHRIMP (6ct) 15

FRIED OYSTERS (6ct) 15

FRIED CATFISH (2ct) 15

HALF PO'BOY & FRIES

served with lettuce, tomato, Remoulade Sauce

Choose: gulf shrimp, crawfish, oysters or catfish 11

HALF PO'BOY & SOUP CUP

served with lettuce, tomato, Remoulade Sauce,

gulf shrimp, crawfish, oysters, roast beef or catfish po'boy

shrimp or seafood gumbo 15 crab or crawfish bisque 16

chicken & sausage gumbo 13 creole tomato soup 12

HALF ROAST BEEF PO'BOY

served with fries 11

CATFISH ETOUFFEE

2 U.S. raised catfish filets topped with your

choice of gulf shrimp or crawfish etouffee

served with white rice 17

CRAWFISH HALF & HALF

etouffee & fried tails served with white rice 16

CHICKEN & SAUSAGE

JAMBALAYA 12

SEAFOOD COURTOUILLON

cajun seafood stew with gulf shrimp, crab, crawfish, catfish,
bell peppers & onions, in a gumbo & creole sauce mix 16

GRILLED GULF PLATTER

1 stuffed crab, 4 grilled gulf shrimp, 2 grilled oysters

served over white rice & bisque 16

SALMON BURGER

house-made Norwegian salmon burger served on

a brioche bun, with lime-cilantro vinaigrette

coleslaw, garlic aioli, lettuce & tomato 15

GRILLED MAHI MAHI

topped with lemon butter & seasonal vegetables 16

BLACKENED CATFISH

topped with lemon butter & cup of red beans & rice 14

BLACKENED REDFISH

topped with lemon butter & dirty rice 16

CRAB STUFFED SHRIMP

3ct grilled or fried with fries 17

CRAB CAKES

2ct grilled or fried with fries 18

SMOTHERED

HAMBURGER STEAK

served with dirty rice & homemade

mushroom onion gravy 14

BLACKENED CHICKEN

topped with lemon butter & choice of side 12

CHICKEN FRIED STEAK

whole steak or strips, served with Floyds cream

gravy & mashed potatoes 18

CHICKEN FRIED CHICKEN

served with Floyds cream gravy & mashed potatoes 17

LITTLE LAFAYETTE PLATTER

1 catfish filet, 4 fried gulf shrimp, 2 hushpuppies,

chicken & sausage jambalaya 16

SHRIMP & CRAWFISH

CREOLE PASTA

sauteed gulf shrimp & crawfish tails,

served in creamy creole fettucine 13

ETOUFFEE

choice of crawfish or gulf shrimp

served with white rice 14

ASK YOUR SERVER ABOUT CATERING & PRIVATE PARTIES

Floyds thanks you for the opportunity to serve you. 18% gratuity will be added to tables of 8 or more.