

The Original Dawg's Boat!

Lagniappetizers

FRIED CATFISH PIECES 11

FRIED ZUCCHINI

breaded cajun style with ranch dressing 10

FRIED PICKLES

breaded cajun style with ranch dressing 9

NANA'S SHRIMP

4 herb roasted gulf shrimp served on bites of crawfish cornbread with a drizzle of bisque 11

MARDI GRAS CALAMARI

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

CALCASIEU COCKTAIL

cajun cocktail sauce with shrimp & crab 16

BOUDIN

grilled or blackened link or six fried boulettes 10

ONION RINGS 9

FRIED ALLIGATOR

served with Floyds Famous Gravy 15

CRAB FINGERS

fried 20 marinated 22 seasonal availability

SHRIMP COCKTAIL

6 jumbo peeled gulf shrimp, served with cocktail sauce 9

SHRIMP DIABLEAUX

6 bacon-wrapped shrimp, stuffed with cream cheese and jalapenos 16

DAWG SHRIMP

chargrilled jumbo shrimp tossed in lemon butter and house blackening seasoning 1/2 dozen 10

SEAFOOD FONDUE

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

BAR TRASH

gulf shrimp, crab meat, crawfish & lemon butter 26

Salads

Ranch, Floyds House Italian, Lite Italian, Caesar, Floyds Thousand Island, Honey Mustard, Balsamic Vinaigrette, Blue Cheese

salmon	+\$7	gulf shrimp	+\$8
steak 4oz	+\$9	chicken	+\$7
lump crab	+\$10		

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

CHOPPED SEAFOOD SALAD

fresh cut romaine lettuce and spring mix with bell pepper, avocado, red onion, cucumber, tomato, feta cheese, egg, blue crab, snow crab & gulf shrimp, tossed in a Italian house dressing 24

SIDE SALAD

lettuce, tomato, parmesan cheese & croutons 5

SIDE CAESAR SALAD

served with croutons 5

Burgers & More

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

FLOYDS TACOS

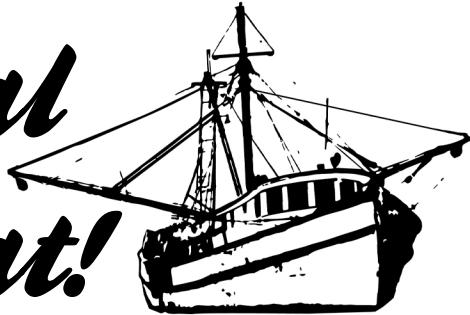
shrimp 14 mahi 15 red fish 17 wagyu steak 20
two tacos served grilled or fried on mixed corn-flour tortillas with serrano chili sauce, chimichurri & shredded cabbage served with a cup of red beans & rice

R-C RANCH WAGYU BURGER

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



The Original Dawg's Boat!



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

BISQUE

crawfish or crab

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

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 above 17

CRAZY CAJUN CHICKEN

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

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

South Louisiana Favorites

CHICKEN & SAUSAGE JAMBALAYA 19

ETOUFFEE 23

choice of shrimp or crawfish

SHRIMP CREOLE 23

SEAFOOD COURTOBOUILLO 28

cajun seafood stew with shrimp, crab meat, crawfish, catfish, bell peppers
& onions in a mixture of gumbo & creole sauce

HALF & HALF 26

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

West of the Sabine

WAGYU FLAT IRON STEAK 8oz

served with mashed potatoes 26

SMOTHERED HAMBURGER STEAK

served with dirty rice or mashed potatoes & homemade mushroom onion gravy 19

DUROC BONE-IN PORK CHOP

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

Floyd's Favorites

FLOYDS SEAFOOD PLATTER

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

LITTLE LAFAYETTE PLATTER

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

DAWG'S COMBO

crawfish cornbread dressing topped with crawfish etouffee, stuffed shrimp, stuffed crab, 2 hushpuppies, frog leg, green beans, and french fries 27

BUB'S SHRIMP PLATTER

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

TEXAS GULF SHRIMP PLATTER

6 gulf shrimp, 2 hushpuppies, 2 boudin balls & house-cut fries 18

AVERY'S CHICKEN FRIED CATFISH

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

Pastas

ASHBY'S ALFREDEAUX

fettuccine pasta in a creamy cajun sauce with mushrooms
chicken 21 crawfish 23
shrimp 23 pick two 25

SEAFOOD PASTA

sautéed shrimp, crawfish tails & mushrooms
in a creole cream sauce 25

GLUTEN FREE PENNE PASTA +\$3

Seafood Entrees

CRAWFISH TAILS 17 / 27

FRIED ALLIGATOR 18 / 28

CATFISH DINNER 16 / 23

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

MORGAN CITY COMBO 26

choice of two: oysters, shrimp, catfish, frog legs, or
crawfish tails, served with fries

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

STUFFED CRAB (2ct) 17 / (3ct) 25

SHRIMP DINNER (6ct) 17 / (12ct) 24

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

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

served with remoulade sauce

Sides 4

HOUSE-CUT FRIES

FRIED OKRA

BAKED POTATO

ONION RINGS

VEGETABLE MEDLEY

STUFFED POTATO

CRAWFISH CORNBREAD \$5

GREEN BEANS

DIRTY RICE

SWEET POTATO FRIES

POTATOES FLOYD

MASHED POTATOES

SAUTEED SPINACH

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.

Da' Boil Pot

SNOW CRAB COMBO

1lb of boiled and seasoned snow crab
served with corn, potatoes, and butter 34

COASTAL COMBO

1lb of boiled and seasoned snow crab, 1/2lb of boiled and seasoned
gulf shrimp, served with corn, potatoes, and butter 45

BOILED JUMBO SHRIMP COMBO

by the 1/2lb, boiled and seasoned gulf shrimp.
served with corn, potatoes, and butter 15

ADD ONS

MUSHROOMS 2 SMOKED SAUSAGE 3

GET THEM TOSSED

ASK SERVER FOR OPTIONS

Oyster Bar

served in-house only

OYSTERS ON THE HALF SHELL

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

1/2 dozen 10 dozen 19

FAMOUS OYSTERS FLOYD

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

1/2 dozen 19

GRILLED OYSTERS LAFAYETTE

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

1/2 dozen 19

OYSTERS DOZEN COMBO

pick any three of our delicious grilled oysters 29

MATAGORDA PEARLS

Texas produced and loved everywhere!

1/2 dozen 11 dozen 21

GRILLED OYSTERS PARMESAN

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

1/2 dozen 15

BLACKENED BUTTER CRAB OYSTERS

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

1/2 dozen 18

OYSTERS ROCKEFELLER

topped with a rockefeller topping, bacon & parmesan
cheese on 'da half shell 1/2 dozen 18

Floyd's Famous Fish

GULF RED SNAPPER 31

MAHI MAHI 24

FLOUNDER - FILET 19

NORWEGIAN SALMON 24

TEXAS REDFISH 25

FAMOUS CRAB STUFFED TEXAS REDFISH 28

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

CRAB STUFFING 10

PONTCHARTRAIN
gulf shrimp, crawfish & mushrooms in
Floyd's signature cream sauce

SEAFOOD FONDUE

gulf shrimp, crawfish & mushrooms

The Dawgs Last Stand

LUNCH MENU

MONDAY - FRIDAY 11AM - 2PM

FRIED GULF SHRIMP (6ct) 16

served with house-cut fries

FRIED OYSTERS (6ct) 15

served with house-cut fries

FRIED CATFISH (2ct) 15

served with house-cut fries

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, or catfish po'boy

shrimp or seafood gumbo 15 crab or crawfish bisque 16

chicken & sausage gumbo 13 creole tomato soup 12

CATFISH ETOUFFEE

2 U.S. raised catfish filets topped with your choice of gulf shrimp or crawfish etouffee

served with white rice 17

ETOUFFEE

choice of crawfish or gulf shrimp

served with white rice 14

CRAWFISH HALF & HALF

etouffee & fried tails served with white rice 16

GRILLED GULF PLATTER

1 stuffed crab, 4 grilled gulf shrimp, 2 grilled oysters served over white rice & bisque 17

CHICKEN FRIED CHICKEN

served with Floyds cream gravy & mashed potatoes 17

CHICKEN FRIED STEAK

whole steak or strips, served with Floyds cream gravy & mashed potatoes 18

CRAB STUFFED FLOUNDER

with a caper and dill lemon butter, and broccolini 18

BLACKENED CATFISH

topped with lemon butter & cup of red beans & rice 15

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

SEAFOOD COURTOUILLOON

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

CHICKEN & SAUSAGE JAMBALAYA 12

LITTLE LAFAYETTE PLATTER

1 catfish filet, 4 fried gulf shrimp, 2 hushpuppies, chicken & sausage jambalaya 17

SHRIMP & CRAWFISH CREOLE PASTA

sauted gulf shrimp & crawfish tails, served in creamy creole fettucine 15

BLACKENED CHICKEN

topped with lemon butter & choice of side 12

SMOTHERED HAMBURGER STEAK

served with dirty rice & homemade mushroom onion gravy 14

HOUSE SALAD

lettuce, tomato, cucumber, mushroom, red onion,

house-made croutons & parmesan cheese 8

salmon +\$7 gulf shrimp +\$8

chicken +\$7

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.