



Abundantly flavorful.  
Incredibly tender. Naturally juicy.  
That's the Certified Angus Beef® brand  
– Angus beef at it's best®.

## Certified Angus Beef® Steaks

Served with choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes,  
Steamed Fresh Vegetables or Cajun Rice. Add a dinner salad 1.99

All Steaks are Certified Angus Beef® Brand,  
tender, aged and hand cut by our staff.

Note: not responsible for well-done steaks!

**RIBEYE 12 oz.**  
Our most flavorful steak.....19.99

**FILET 8 oz.**  
Tender center cut.....25.99

**BATON ROUGE STRIP 12 oz.**  
Center cut, Hand Selected Certified Angus Beef® Strip.  
A Baton Rouge Favorite..... 17.99

**NEW ORLEANS STRIP 16 oz.**  
Thick and Juicy "The choice of New Orleans" .....22.99

**STEAK & LOBSTER**  
Half pound Filet and a cold water Lobster Tail ..... Market price

Steak Toppings: Sautéed Mushrooms 3.99; Mushrooms & Grilled Onions 3.99;  
Lump Crabmeat 5.99; Shrimp or Crawfish 3.99; Hollandaise or Lafitte Sauce 1.99

## Southern Fried Classics

Served with French Fries. Add a dinner salad 1.99

**THIN CUT CATFISH**.....12.99

**GULF SHRIMP**.....12.99

**SOFT-SHELL CRABS**.....18.99

**STUFFED SHRIMP**.....14.99

**CATFISH FILLETS**.....12.99

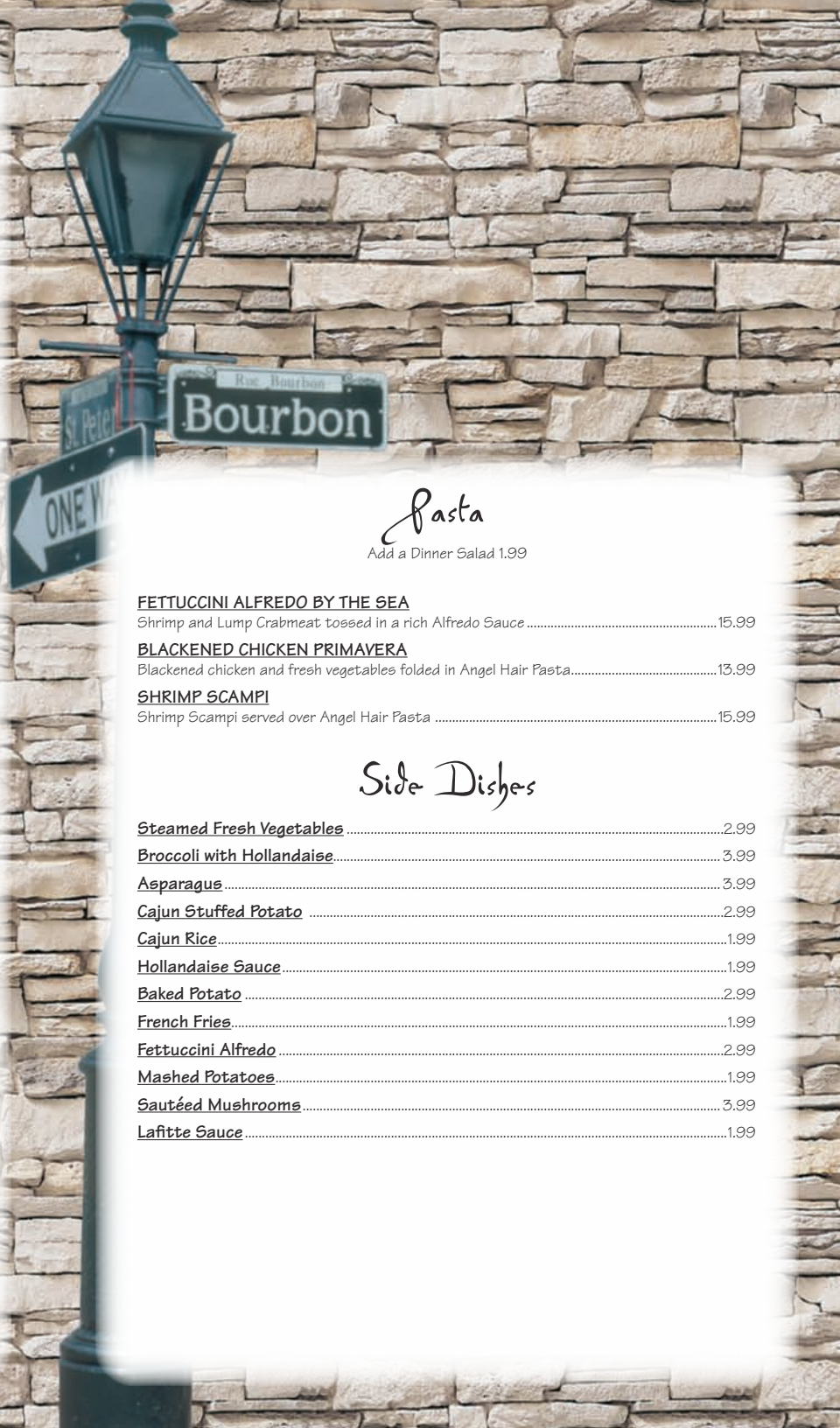
**OYSTERS**.....13.99

**CRAWFISH TAILS**.....13.99

**STUFFED CRABS**.....13.99

**DELTA DOUBLE**.....15.99

Combination of any two of the Southern Fried Classics.



## Pasta

Add a Dinner Salad 1.99

**FETTUCCINI ALFREDO BY THE SEA**  
Shrimp and Lump Crabmeat tossed in a rich Alfredo Sauce ..... 15.99

**BLACKENED CHICKEN PRIMAVERA**  
Blackened chicken and fresh vegetables folded in Angel Hair Pasta..... 13.99

**SHRIMP SCAMPI**  
Shrimp Scampi served over Angel Hair Pasta ..... 15.99

## Side Dishes

**Steamed Fresh Vegetables** .....2.99

**Broccoli with Hollandaise**..... 3.99

**Asparagus**..... 3.99

**Cajun Stuffed Potato** .....2.99

**Cajun Rice**.....1.99

**Hollandaise Sauce**.....1.99

**Baked Potato**.....2.99

**French Fries**.....1.99

**Fettuccini Alfredo**.....2.99

**Mashed Potatoes**.....1.99

**Sautéed Mushrooms**..... 3.99

**Lafitte Sauce**.....1.99



**Ralph & Kacoo's**  
The Seafood Restaurant

## French Quarter Starters

**OYSTERS on the half shell** 1/2 Dozen ..... Market Price  
Dozen ..... Market Price

**SHRIMP COCKTAIL**  
Jumbo shrimp with tangy Cocktail sauce..... 8.99

**SHRIMP REMOULADE**  
Jumbo shrimp with remoulade sauce.  
An authentic creole favorite ..... 8.99

**STUFFED MUSHROOMS**  
Large mushroom caps stuffed with crabmeat dressing..... 8.99

**TASTE OF LOUISIANA**  
A trio of fried crawfish tails, alligator and popcorn shrimp..... 9.99

**RALPH'S ONION RINGS**  
Jumbo onion rings piled high..... 5.99

**CAJUN POPCORN**  
Crawfish tails breaded and fried n'awlins style..... 8.99

**CRAB FINGERS**  
Fried or marinated..... Market price

**BREADED DILL PICKLES**  
Louisiana Favorite! Served with ranch dipping sauce..... 6.99

**GATOR (Swamp Bites)**  
Alligator fried or blackened..... 8.99

**PEEL AND EAT SHRIMP**  
Jumbo shrimp spiced and iced 1/2 Pound ..... 8.99  
1 Pound ..... 14.99

**LOUISIANA JUMBO LUMP CRAB CAKES ..... 12.99**

A Ralph & Kacoo's specialty with Remoulade Sauce

## Gumbos & Soups

**CAJUN SOUP OF THE DAY** Cup Bowl  
Our Chef's own selection from Kacoo's  
Original recipes..... 3.99 ..... 5.99

**CRAWFISH ETOUFFEE**  
Crawfish tails in our spicy roux over rice..... 4.99 ..... 6.99

**R&K SEAFOOD GUMBO**  
Ralph & Kacoo's guarded recipe..... 4.99 ..... 6.99

**CRAWFISH BISQUE**  
Crawfish tails simmered in a rich brown roux..... 4.99 ..... 6.99

Please pay your server.

Most major credit cards accepted. No checks please.

A 15% gratuity will be added to parties of eight or more. Thank you!

\*CAUTION: Eating raw oysters may cause severe illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system.

## Salads

Add Chicken . . . 2.99 Add Shrimp or Crawfish . . . 3.99  
Add Crabmeat. . . 5.99

**OUR FAMOUS SENSATION SALAD**  
Crisp mixed green salad tossed in a garlic-herb vinaigrette garnished  
with tomato, black olives, Parmesan and Romano cheeses..... 4.99

**THE HOUSE SALAD**  
Mixed greens, tomatoes, onions, olives and croutons,  
and your choice of homemade dressings ..... 4.99

**CRAWFISH SALAD**  
Mixed iceberg and romaine lettuce topped with fried crawfish  
and your choice of homemade dressing ..... 8.99

**CLASSIC CAESAR SALAD**  
Romaine lettuce tossed with our Caesar dressing,  
Parmesan and Romano cheeses and croutons..... 7.99

**KING LOUIE SALADS**  
Iceberg and romaine tossed in our zesty seafood dressing.  
Topped with tomatoes, purple onion, red bell pepper and egg slices.

SHRIMP ..... 10.99  
CRABMEAT - Jumbo Lump Crabmeat..... 12.99  
SEAFOOD - Shrimp, Crabmeat and Crawfish..... 12.99  
Freshly prepared salad dressings - House Sensation (Herb Vinaigrette),  
Classic Ranch, Caesar, Thousand Island, Honey Mustard and Bleu Cheese

## Bayou Specialties

Served with your choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes,  
Steamed Fresh Vegetables or Cajun Rice. Add dinner salad 1.99

**THE RUBY**  
Fresh fillet of fish broiled with crabmeat dressing,  
topped with jumbo lump crabmeat and Hollandaise Sauce ..... 19.99

**ATCHAFALAYA**  
Grilled fresh fish fillet topped with crawfish etouffee..... 16.99

**SHRIMP SPECIAL**  
Combination of fried gulf shrimp and grilled shrimp over Cajun rice..... 14.99

**MAHI-MAHI TOULOUSE**  
Mahi-Mahi fillet topped with soft-shell crab,  
crawfish tails and Hollandaise Sauce..... 19.99

**CRAWFISH SPECIAL**  
Combination of fried crawfish tails and crawfish etouffee over rice..... 14.99

**MAHI-MAHI BOURBON STREET**  
Grilled Mahi-Mahi topped with sautéed shrimp and Hollandaise Sauce ..... 16.99

**SHRIMP CHARLES**  
Shrimp stuffed with crabmeat dressing, fried  
and topped with Hollandaise Sauce and lump crabmeat..... 19.99

**CATFISH ACADIANA**  
Catfish stuffed with crabmeat dressing, oven broiled,  
served over Lafitte sauce and topped with Hollandaise Sauce..... 16.99

**SHRIMP OR CRABMEAT AU GRATIN**  
Shrimp or crabmeat in seasoned white wine cream sauce,  
topped with cheese and baked

Shrimp..... 13.99  
Crabmeat..... 18.99

## Louisiana Platters

Served with your choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes,  
Steamed Fresh Vegetables or Cajun Rice. Add dinner salad 1.99

**SHRIMP MEDLEY**  
Fried gulf shrimp, stuffed shrimp, grilled shrimp and shrimp scampi ..... 19.99

**CRAB TRAP**  
Fried crab fingers, fried soft shell crab,  
crab balls, stuffed crab and crabmeat salad ..... 21.99

**SEAFOOD PLATTER**  
Thin cut catfish, gulf shrimp, oysters, soft-shell crab,  
stuffed shrimp and a stuffed crab..... 19.99

**CRAWFISH FESTIVAL**  
Fried crawfish, fried crawfish rolls,  
crawfish etouffee and sautéed crawfish ..... 17.99

## From the Grill

Served with choice of Cajun Stuffed Potato, French Fries,  
Mashed Potatoes, Steamed Fresh Vegetables or Cajun Rice.  
Add dinner salad 1.99

**FRESH CATCH OF THE DAY**  
Fresh from the dock fish fillet prepared  
to your liking- blackened, grilled or broiled..... Market price

**MAHI-MAHI**  
Grilled or blackened ..... 14.99

**JUMBO GULF SHRIMP**  
Grilled or blackened ..... 15.99

**CHICKEN BREAUX BRIDGE**  
Grilled chicken breast topped with sautéed crawfish tails,  
Andouille sausage and Lafitte sauce..... 14.99

**GRILLED REDFISH FILLET**  
With a lemon butter sauce..... 19.99

**CEDAR PLANK SALMON**  
Fresh fillet, smoked on a cedar plank,  
topped with lemon butter sauce ..... 18.99

**CHICKEN GAMBERETTI**  
Grilled chicken breast topped with mushrooms,  
artichoke hearts and shrimp in lemon butter wine sauce..... 14.99

**CATFISH FILLETS**  
Available grilled or blackened ..... 13.99

**LOBSTER TAILS**  
Twin cold water lobster tails broiled to perfection.  
Served with drawn butter ..... Market Price

## Steak and Seafood Combinations

**12 oz. Certified Angus Beef® RIBEYE** - grilled to perfection with  
Your choice of one. . . . 22.99 Your choice of two. . . . 26.99  
Six Shrimp, Grilled, Fried or Blackened:  
Fried Oysters or grilled Mahi-Mahi Fillet