



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

Certified Angus Beef® Steaks

All platters served with your choice of Cajun Stuffed Potato, French Fries,
Mashed Potatoes, Steamed Fresh Vegetables or Cajun Rice.

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

Note: not responsible for well-done steaks!

RIBEYE 11 or 16 oz. Heavy marbling makes it our most flavorful steak	18.99/22.99
BACON WRAPPED FILET 7 oz. Petit and tender	18.99
KING FILET 9 oz. Center cut, "Best of the Best"	25.99
Sirloin 12 oz. Juicy and full of flavor	16.99
STEAK & LOBSTER 11 oz Ribeye and a cold water Lobster Tail	Market price

Steak Toppings: Sautéed Mushrooms 3.99; Mushrooms & Grilled Onions 3.99;
Lump Crabmeat 7.99; Shrimp or Crawfish 4.99; Add a salad for 2.99

Southern Fried Classics

All classics served with French Fries and cole slaw.

THIN CUT CATFISH	13.99
GULF SHRIMP	15.99
SOFT-SHELL CRABS	18.99
STUFFED SHRIMP	16.99
CATFISH FILLETS	15.99
OYSTERS	15.99
CRAWFISH TAILS	14.99
STUFFED CRABS	13.99

DELTA DOUBLE16.99

Combination of any two of the Southern Fried Classics.



Pasta

Add a Dinner Salad 2.99

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 with steamed vegetables	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

BATON ROUGE, LA
6110 Bluebonnet Boulevard
(225) 766-2113
Fax (225) 766-8367

NEW ORLEANS, LA
519 Toulouse Street
(504) 522-5226
Fax (504) 522-5253

BOSSIER CITY, LA
1700 Old Minden Road #141
(318) 747-6660
Fax (318) 747-9816

LUFKIN, TX
3107 S. First Street
(936) 634-8000
Fax (936) 634-9999



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 your choice of Remoulade or Cocktail sauce 9.99

FIRE CRACKER SHRIMP
Fried popcorn shrimp tossed in a spicy sauce..... 9.99

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

TASTE OF LOUISIANA
A trio of fried crawfish tails, alligator and popcorn shrimp10.99

RALPH'S ONION RINGS
Jumbo onion rings piled high6.99

CAJUN POPCORN
Crawfish tails breaded and fried n'awlins style..... 9.99

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..... 9.99

PEEL AND EAT SHRIMP
Jumbo shrimp spiced and iced 1/2 Pound..... 9.99
1 Pound..... 17.99

LOUISIANA JUMBO LUMP CRAB CAKES 9.99

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..... 5.99 8.99

CRAWFISH ETOUFFEE
Crawfish tails in our epic roux over rice..... 6.99 9.99

R&K SEAFOOD GUMBO
Ralph & Kacoo's guarded recipe..... 6.99 9.99

CRAWFISH BISQUE
Crawfish tails simmered in a rich brown roux..... 6.99 9.99

SHRIMP STEW
A 40 year Louisiana Tradition..... 5.99 8.99

Please pay your server.

Most major credit cards accepted. No checks please.
A 18% gratuity will be added to parties of eight or more. Thank you!

WARNING

THIS FACILITY OFFERS RAW OYSTERS FROM THE GULF OF MEXICO. EATING THESE OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WHO HAVE LIVER DISEASE (FOR EXAMPLE ALCOHOLIC CIRRHOSIS), CANCER OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM.

Salads

Add Chicken . . . 3.99 Add Shrimp or Crawfish . . . 4.99
Add Crabmeat . . . 6.99

AVOCADO & CRAB
Avocado with crabmeat salad and served on a bed of crisp greens with sliced eggs, tomatoes, olives and red bell peppers..... 12.99

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 11.99

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 11.99
CRABMEAT - Jumbo Lump Crabmeat 14.99
SEAFOOD - Shrimp, Crabmeat and Crawfish..... 15.99
Freshly prepared salad dressings - House Sensation (Herb Vinaigrette), Classic Ranch, Caesar, Thousand Island, Honey Mustard and Bleu Cheese

Bayou Specialties

All platters served with your choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes, Steamed Fresh Vegetables or Cajun Rice.

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 shrimp stew over rice..... 16.99

CRAWFISH SPECIAL
Combination of fried crawfish tails and crawfish etouffee over rice..... 16.99

MAHI-MAHI BOURBON STREET
Grilled Mahi-Mahi topped with sautéed shrimp and Hollandaise Sauce..... 18.99

SHRIMP ST. 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..... 14.99
Crabmeat..... 18.99

STUFFED BELL PEPPER
A local favorite stuffed with crabmeat and shrimp 14.99

Louisiana Platters

All platters served with your choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes, Steamed Fresh Vegetables or Cajun Rice.

SHRIMP TRAWL
Fried gulf shrimp, stuffed shrimp, shrimp stew, boiled shrimp and shrimp au gratin 19.99

CRAB TRAP
Fried crab fingers, stuffed crab, fried soft-shell crab, and crabmeat au gratin..... 19.99

THE SEAFOOD PLATTER
Thin cut catfish, gulf shrimp, oysters, stuffed shrimp and stuffed crab 19.99

CRAWFISH FESTIVAL
Crawfish Bisque, fried crawfish tails, fried crawfish balls, and crawfish étouffée 19.99

RALPH'S PLATTER
Thin cut catfish, gulf shrimp, oysters, soft shell crab, stuffed shrimp, stuffed crab, crawfish tails and gumbo 25.99

From the Grill

All platters served with your choice of Cajun Stuffed Potato, French Fries, Mashed Potatoes, Steamed Fresh Vegetables or Cajun Rice.

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 16.99

JUMBO GULF SHRIMP
Grilled or blackened 16.99

CHICKEN BREAUX BRIDGE
Grilled chicken breast topped with sautéed crawfish tails, Andouille sausage and Lafitte sauce..... 15.99

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..... 15.99

CATFISH FILLETS
Available grilled or blackened 14.99

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

Steak and Seafood Combinations

Certified Angus Beef® RIBEYE - grilled to perfection with
Your choice of one 23.99 Your choice of two 26.99
Shrimp (Grilled, Fried or Blackened)
Fried Oysters or grilled Mahi-Mahi Fillet