

DRUSILLA

seafood restaurant

appetizers

CHARBROILED OYSTERS 18.95

Fresh Charbroiled Oysters with garlic, cheese, and lemon butter sauce

RAW OYSTERS 1/2 Dozen | 11.95 1 Dozen | 17.95

SHRIMP NELSON 13.95

Bacon wrapped shrimp topped with cocktail sauce, jalapenos and mozzarella cheese

SHRIMP COCKTAIL 13.95

STUFFED MUSHROOMS 13.95

Broiled with butter and wine

CRAB CAKES 14.95

Served with black bean corn salsa and remoulade sauce

FRIED CRAB FINGERS 15.95

Crisp fried claws with house made cocktail sauce

DRUSILLA SAMPLER 16.95

Stuffed Mushroom, Charbroiled Oyster, Shrimp Nelson, Blackened Fish, Fried Crab Fingers and Onion Rings

ONION RINGS 8.95

CALAMARI 13.95

Lightly dusted, fried golden brown and served with marinara (Remoulade available upon request)

COCONUT SHRIMP 14.95

Coconut encrusted jumbo Louisiana shrimp served with Cane Syrup Vinaigrette

** Warning: There may be risks associated with consuming raw oysters as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked. **

pasta and chicken

Served with salad or coleslaw.

GRILLED CHICKEN PASTA 19.95

Tender chunks of grilled chicken served in a spicy cream sauce with mushrooms over penne pasta

SEAFOOD CAJUN PASTA 20.95

Shrimp and mushrooms in a cajun cream sauce, served on a bed of penne pasta

SHRIMP ITALIAN 21.95

Shrimp sauteed in a lemon, garlic and lobster

GRILLED CHICKEN BREAST PICCATA 21.95

Grilled Chicken Breast topped with a tangy caper cream sauce

soups and more

SHRIMP AND CORN SOUP

Cup | 6.95 Bowl | 10.95

CRAWFISH ETOUFFEE

Cup | 8.95 Bowl | 13.95

SEAFOOD GUMBO

Cup | 7.95 Bowl | 13.95

SHRIMP ETOUFFEE

Cup | 7.95 Bowl | 12.95

salads

CAESAR SALAD 6.95

Crisp romaine lettuce, croutons, and aged Parmesan cheese with Caesar dressing

BAYOU CAESAR SALAD 13.95

Choice of grilled shrimp or grilled chicken

ASIAN RARE TUNA SALAD 15.95

Thin sliced rare tuna served with mixed greens, grilled vegetables and soy ginger vinaigrette

BLACKENED SHRIMP SALAD 14.95

Blackened shrimp served with mixed greens, Southwestern ranch, shredded cheddar, and corn salsa

SHRIMP REMOULADE 12.95

SENSATION SALAD 4.95

A delicate blend of leafy lettuce tossed in our signature dressing, sprinkled with Parmesan cheese

COLE SLAW 3.95

Traditional Cole Slaw in Drusilla's Signature cane syrup vinaigrette topped with sunflower seeds

APPLE, BLEU CHEESE AND WALNUT SALAD 15.95

Diced apples, walnuts, crumbled bleu cheese, raisins and raspberry vinaigrette tossed with baby mixed greens. With your choice of Grilled Shrimp or Grilled Chicken

steaks

Served with baked, stuffed, or sweet potato and salad or coleslaw.

RIBEYE 12 oz. 31.95

TENDERLOIN FILET 8 oz. 37.95

T-BONE 16 oz. 29.95

STEAK DRUSILLA 34.95

12 oz. Ribeye or T-Bone topped with mushrooms, onions and shrimp sautéed in our Drusilla sauce

broiled

Served with baked, stuffed, or sweet potato and salad or coleslaw.

BROILED SHRIMP 22.95

FILET OF FRESH BROILED FISH 23.95

CHARGRILLED FISH OF THE DAY 24.95

Our Filets are grilled and served with meuniere sauce

SHRIMP DRUSILLA 24.95

Barbecued Shrimp Prepared our special way

CAJUN BLACKENED FISH 24.95

CHEF'S TRIPLE COMBO 25.95

Blackened fish, Fish Almandine and our famous Fish Louisiana

au gratins

SHRIMP AU GRATIN 22.95

DRUSILLA AU GRATIN 23.95

Crabmeat, shrimp and mushroom

CRABMEAT AU GRATIN 25.95

po-boys

Served with french fries.

SHRIMP 13.95

OYSTER 16.95

CATFISH 13.95

sides

FRENCH FRIES 4.95

BAKED POTATO 4.95

HUSHPUPPIES 4.95

CAJUN STUFFED POTATO 4.50

VEGETABLES DU JOUR 4.50

PRIVATE ROOMS

PRIVATE ROOMS AVAILABLE AT NO ADDITIONAL CHARGE FOR ALL OF YOUR EVENTS, BIG AND SMALL!

favorites

Served with baked, stuffed, sweet potato, or french fries and salad or coleslaw.

FRIED SEAFOOD

PLATTER 29.95
Our Famous Seafood Gumbo, shrimp etouffee, fried shrimp, stuffed shrimp, fried oysters, crab fingers, stuffed crab, and catfish

SHRIMP PLATTER 29.95
Our Famous Seafood Gumbo, shrimp au gratin, shrimp cocktail, fried jumbo shrimp, boiled shrimp, and stuffed shrimp

CRAB PLATTER 29.95
Our Famous Seafood Gumbo, crab au gratin, marinated crab fingers, crab balls, stuffed crab, fried crab fingers and crab etouffee over rice

ON THE BAYOU 29.95
Our Famous Seafood Gumbo, seafood eggplant casserole (acclaimed by “Bon Appetit Magazine”) shrimp au gratin, fried jumbo shrimp, fried catfish

BROILED SEAFOOD PLATTER 29.95
Our Famous Seafood Gumbo, shrimp, catfish, stuffed crab, stuffed shrimp, crab fingers, stuffed mushrooms

DRUSILLA CHILLED PLATTER 29.95
Oysters on half shell, shrimp cocktail, boiled shrimp, marinated crab fingers and crabmeat all piled high on a bed of crisp lettuce. Served with cocktail and remoulade sauce.

SEAFOOD EGGPLANT CASSEROLE 23.95
Acclaimed by “Bon Appetit Magazine”. Blend of purple eggplant, claw crabmeat, and shrimp with seasoned breadcrumbs and a blend of cheeses.

FISH LOUISIANA 24.95
Fresh Broiled Fish stuffed with Seafood Eggplant casserole

BAKED CRAWFISH AND EGGPLANT PARMESAN 23.95
Breaded medallions of fresh eggplant fried and topped with crawfish tails, marinara sauce and mozzarella cheese then baked to perfection

CAJUN BELL PEPPERS 21.95
Two bell peppers stuffed with shrimp and crabmeat dressing on a bed of angel hair pasta and topped with marinara sauce

THE NORMANDY 24.95
Fresh filet of fish broiled and topped with shrimp and crabmeat etouffee

BROILED SHRIMP & CATFISH PICCATA 23.95
Tender delicious catfish and shrimp broiled to perfection and lightly topped with tangy caper sauce

STUFFED FLOUNDER 25.95
Fresh flounder stuffed with crabmeat dressing baked to perfection with lemon butter sauce

FISH ALMANDINE 24.95
Pan fried Gulf Fish finished with a rich garlic butter and toasted almonds

GRILLED TUNA 24.95

THE DRUSILLA 24.95
Fresh crispy pan sautéed filet of fish topped with onions and mushrooms in a spicy Drusilla sauce

CRAB MEAT TOPPING 15.95
Add-on item

fried

Served with french fries and salad or coleslaw.

FRIED CATFISH FILETS 19.95

STUFFED JUMBO SHRIMP 19.95

FRIED SHRIMP 20.95

SELECT FRIED OYSTERS 23.95

STUFFED CRABS (3) 19.95

FRIED SHRIMP AND CATFISH 20.95

FRIED OYSTERS AND CATFISH 21.95

FRIED SHRIMP AND SHRIMP AU GRATIN 20.95

FRIED SHRIMP AND SHRIMP ETOUFFEE 20.95

FRIED SHRIMP AND OYSTERS 23.95

FRIED CRAWFISH TAILS 21.95

CRAWFISH COMBINATION 22.95
Fried tails and crawfish etouffee

for the little ones

Served with french fries.

FRIED CATFISH DINNER 8.95

FRIED CHICKEN FINGERS 8.95

FRIED SHRIMP DINNER 8.95

COMBINATION 8.95
½ shrimp and ½ catfish



SUNDAYS

Free Kids Meal

WITH THE PURCHASE OF AN ADULT ENTREE

TUESDAYS

ENDLESS BOILED SHRIMP, CORN AND POTATOES

MARKET PRICE



lunch

Served with salad or coleslaw.

Available Monday through Friday
11:00 am until 2:30 pm

SEAFOOD

CAJUN PASTA 15.95
Shrimp and mushrooms in a spicy cream sauce on a bed of pasta, served with garlic bread

FRIED CATFISH FILET 14.95
Tender seasoned filets, hot and crispy, served with fries

QUICKIE LUNCH 11.95
One-half shrimp, catfish or oyster po-boy, served with french fries

THE NORMANDY 16.95
Filet of fish, broiled and topped with shrimp and crabmeat etouffee

FISH LOUISIANA 16.95
Fresh Broiled Fish stuffed with Seafood Eggplant casserole

SEAFOOD EGGPLANT CASSEROLE 16.95
A delicious Italian combination of tender shrimp, crabmeat and seasoning with eggplant

CAJUN STUFFED BELL PEPPER 15.95
One bell pepper stuffed with shrimp and crabmeat dressing over angel hair pasta and topped with marinara sauce

SALMON FILLET 15.95
Cane sugar and herb pressed salmon filet, served with a soy ginger sauce and seasonal greens

CATFISH DRUSILLA 15.95
Fried catfish topped with crawfish etouffee over rice

SEAFOOD FEAST 15.95
Fried popcorn shrimp, catfish filets and crab fingers, served with french fries

LITE LUNCH SPECIAL 13.95
A cup of seafood gumbo or Chef's soup and blackened catfish salad

THE DRUSILLA 16.95
Fresh, crispy, pan sautéed fish topped with onions and mushrooms in a spicy Drusilla Sauce

CHARGRILLED FISH OF THE DAY 16.95
Grilled and served with a meuniere sauce

SHRIMP ETOUFFEE 12.95
A regional specialty, served with rice

BROILED FISH FILET 16.95
Broiled in fresh lemon and butter sauce

guilty pleasures

CHEESE CAKE 8.95
with Strawberry, Chocolate or Praline topping 7.95

BREAD PUDDING 6.95
Topped with rum sauce

CHOCA-HOLIC DELITE 7.95
Fluffy chocolate mousse, sweet cream cheese, and oreo crumble. Topped with pecans and chocolate sauce.

BLUEBERRY LEMON MASCARPONE CAKE 7.95

** Availability of fish is subject to change due to seasonal availability. **

** 18% Gratuity automatically added for parties of 6 or more. **