

Salads

Our house dressings are Ranch, Creamy Cracked Pepper and Honey Mustard. Others available upon request.

- Grilled Seafood Salad.....\$20
House salad topped with grilled gulf shrimp, Louisiana crawfish, and crabmeat.
- Summer Salad.....\$12
Romaine mix topped with feta cheese, dried cranberries, candied pecans, crispy onions, and cucumbers, served with a balsamic vinaigrette.
- Large House Salad.....\$8
Lettuce mix, tomatoes, cucumbers, purple onions, eggs and homemade croutons.
- Large Caesar Salad.....\$9

Add Your Topping

- Shrimp...\$8 Tuna...\$12
- 4oz Crabmeat...\$11 Alligator...\$9
- Crawfish...\$10 Chicken...\$7
- Oysters...\$13

PoBoys & Burgers

Seafood PoBoys are dressed with our homemade tartar sauce, lettuce, & tomato.

- Fried or Grilled Oyster.....\$17
Grilled oysters are bread crumb battered before grilling.
- Fried or Grilled Shrimp.....\$14
- Fried or Grilled Fish.....\$11
- 1/2 & 1/2.....\$14
Choice of any 2 above.
- Fried Alligator.....\$15
- Fried Crawfish.....\$15
- Fried or Grilled Chicken.....\$12
- Crab Cake Burger.....\$17
Lettuce, tomato and white wine caper aioli.
- Hamburger.....\$12
Dressed with mayo, mustard, lettuce, and tomato.

Add-Ons

- Add Cheese.....\$1
- Add French Fries.....\$2
- Add Onion Rings.....\$4

A' la Carte

- Baked or Stuffed Potato.....\$5
- Baked Sweet Potato.....\$5
- French Fries.....\$5
- Sweet Potato Fries.....\$5
- Potato Salad.....\$5
- Sautéed Vegetables.....\$6
- Onion Rings.....\$9
- Jalapeño Hush Puppies.....\$6
- Fried Okra.....\$9

Choice of Side

- Baked or Stuffed Potato
- Baked Sweet Potato
- French Fries
- Sautéed Vegetables
- Sweet Potato Fries
- Onion Rings
- Fried Okra

Beverages

- Fountain Drinks.....\$3
Coke, Coke Zero, Dr. Pepper, Barq's Root Beer, Sprite, Lemonade
- Freshly Brewed Community Iced Tea.....\$3
Sweet or Unsweet
- Freshly Brewed Community Coffee.....\$3
Regular or Decaf
- Bottled Water.....\$2

We, here at Dupuy's, are honored to serve you. Our menu is large and we try to accommodate our customers to each and all satisfactions. All orders are prepared fresh and made to order; therefore, any substitutions or changes in which we can accommodate you will be at an additional charge. Also, please allow our chef additional preparation time in such an event. Thank you for your cooperation.

Jody and Tonya Hebert



108 South Main Street
Abbeville, Louisiana 70510
(337) 893-2336

Dupuy's was established by Joseph Dupuy in 1869. Joseph, who harvested his own oysters and sold them for \$.05 a dozen, started a tradition which would continue through three generations. Dupuy's has enjoyed over 150 years of success in its original location. World famous for its oysters on the 1/2 shell and outstanding seafood, this Dupuy's tradition is carried on by owners Jody and Tonya Hebert and will be for many years to come.

HOURS

Tuesday-Thursday 11am-9pm
Friday 11am-10pm
Saturday 5pm-10pm
Closed on Sundays and Mondays

Daily Lunch and Dinner Specials
Take-out orders available at
www.dupuys.com

18% Gratuity will be added for parties of 6 or more.

Appetizers

Ice Cold Salty Raw Oysters on the ½ Shell
Seasonal
½ Dozen...Market Price Whole Dozen...Market Price
**There may be a risk with consuming raw shellfish, as is the case with other raw products. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat products fully cooked.*

Oysters Rockefeller on the ½ Shell
A fresh delicate oyster on the 1/2 shell, topped with our homemade spinach cream sauce, and Mozzarella cheese, then char-grilled to perfection.
½ Dozen....\$14 Whole Dozen....\$24

Oysters de Ville on the ½ Shell
A fresh delicate oyster on the ½ shell, char-grilled in a garlic herb butter sauce, finished off with Parmesan and Romano cheese.
½ Dozen....\$14 Whole Dozen....\$24

½ Shell Sampler
6 Oysters Rockefeller & 6 Oysters de Ville
Whole Dozen....\$24

Jumbo Lump Crab Cakes.....1 cake \$18...2 cakes \$30
A delicious blend of Louisiana crabmeat, brought together by a Béchamel cream sauce, topped with Louisiana crawfish, in a white wine, caper, and diced tomato cream sauce.

Combo Appetizer (no substituting).....\$25
Fried fish bites, fried jumbo shrimp, and fried oysters, served with 3 dipping sauces.

Kickin' Crawfish Nachos.....\$16
Crispy tortilla chips topped with our étouffée sauce and fried Louisiana crawfish tails, then finished with melted pepper jack and cheddar cheeses, served with sour cream, and jalapeños.

Fried Alligator Bites\$15
Fresh, tender alligator marinated and battered, then fried to perfection, served with our homemade spicy Cajun sauce.

Eggplant Abbeville.....\$17
Fried eggplant medallions, topped with Louisiana jumbo lump crabmeat in a white wine, caper, and diced tomato cream sauce.

Fried Crab Claws (seasonal).....Market Price
Fresh Louisiana blue crab claws battered, deep fried and served with our homemade tartar sauce .

Crispy Fried Pickles.....\$9
Thinly sliced pickles, deep fried and served with a side of Ranch Dressing.

Kickin’ Chicken Cracklins\$12
Chicken skin and thigh bites fried and seasoned to perfection.

Soups & Gumbos

Corn and Crab Bisque.....Cup \$9.....Bowl \$15

Famous Seafood Gumbo.....Cup \$9.....Bowl \$15
Made with Louisiana's freshest oysters, shrimp and crabmeat.

Chicken and Sausage Gumbo...Cup \$9.....Bowl \$15

Pasta Dishes

Crab Cake Dupuy.....\$29
Our delicious crab cake, served over a bed of angel hair pasta, generously topped with Louisiana crawfish, in a white wine, caper, and diced tomato cream sauce.

Bayou Tuna.....\$29
Grilled ahi tuna over a bed of angel hair pasta, generously topped with a shrimp, artichoke, and roasted garlic alfredo cream sauce.

Seafood Fettuccine Alfredo.....\$26
*Crabmeat, shrimp, and crawfish, simmered in a creamy alfredo sauce, and tossed with fettuccine pasta. (**Substitute Chicken....\$22**)*

Chicken Florentine.....\$24
*Marinated grilled chicken breast, over angel hair pasta, topped with our homemade spinach cream sauce. (**Substitute Fish...\$24**)*

Eggplant Abbeville Pasta.....\$29
Fried eggplant medallions, topped with Louisiana jumbo lump crabmeat, in a white wine, caper, and diced tomato cream sauce, over angel hair pasta.

Stuffed Shrimp Roasted Red Pepper Pasta...\$25
*Fried stuffed shrimp, over a bed of angel hair pasta, topped with roasted red pepper cream sauce. (**Substitute Chicken....\$25**)*

Specialties

All specialties served with your choice of side.

Ahi Tuna Steak.....\$26
Grilled tuna steak topped with garlic butter herb sauce.

Basa Roulade.....\$26
Baked fish, stuffed with crabmeat stuffing, topped with jumbo lump crabmeat in a butter garlic sauce.

Grilled Chicken Breast.....\$20
*Marinated chicken grilled to perfection.
Try it blackened....+\$2
Try it Deville.....+\$4*

Steaks

8oz. Filet.....Market Price

12 oz. Ribeye.....Market Price
Hand cut to order, larger cuts available upon request.

Surf and Turf.....Market Price
An 8oz tender cut filet, seasoned with our special house spices, grilled to your preferred temperature, then topped with 6 pan broiled shrimp in a garlic butter sauce.

10oz Hamburger Steak.....\$19
*Fresh seasoned ground beef, grilled and topped with a mushroom and onion brown gravy.
Add cheese....\$1.00*

Combos

*All combos are served with your choice of side.
No substituting on Combos*

Grilled Seafood Combo.....\$29
Pan broiled oysters, shrimp, fish, stuffed shrimp, and baked stuffed crab.

Fried Seafood Combo.....\$29
Fried oysters, shrimp, fish, stuffed shrimp, stuffed crab and hushpuppies.

Oyster Combo.....Market Price
A delicious combination of fried oysters, pan broiled oysters, and oysters Rockefeller on the ½ shell.

Fish Combo.....\$26
A perfect combination of fried and grilled fish along with stuffed fish baked in a garlic butter sauce.

Crab Combo.....Market Price
A delightful combination of fried crab claws, a fried stuffed crab, lump crabmeat au gratin, and lump crabmeat sauté.

Shrimp Combo.....\$25
A combination of mouthwatering fried, grilled, and stuffed shrimp.

Crawfish Combo.....Market Price
The crawfish lover's perfect combination of fried Louisiana crawfish tails served with our crawfish étouffée over rice.

Platters

All Platters are served with French Fries

Oyster (Fried, Grilled or Pan Broiled).....Market Price
Grilled oysters are bread crumb battered before grilling.

Shrimp (Fried, Grilled or Pan Broiled).....\$23

Fish (Fried, Grilled, or Pan Broiled).....\$20

Note: All pan-broiled items are broiled in a garlic butter sauce.

Fried Stuffed Shrimp Platter.....\$18

Fried Stuffed Crab Platter.....\$15

Fried ½ & ½.....\$24
Choice of any 2 above.

Fried Alligator Platter.....\$24

Fried Louisiana Crawfish Tails.....Market Price

Top Any Entrée
3oz Jumbo Lump Crabmeat...\$15
6 Shrimp...\$8 Crawfish Étouffée...\$10 Blackened...\$2

Add a Small Salad to Any Entrée
House Salad...\$1.50 Caesar Salad...\$2