

CYPRESS HOUSE FAVORITES

CRAWFISH AU GRATIN

Fresh, local, crawfish tails in a decadent creamy cheese sauce, garnished with grated cheese and fresh parsley served with a side of fried bowtie pasta and served with a side salad. **\$19**

SHRIMP GRITS

Gouda cheese grits, seasoned to perfection served with a Cajun sauce crafted with shrimp and alligator sausage. Served with a side salad. **\$19**

CHARLIE'S TROUT

A succulent filet, fresh from the Gulf, your choice of blackened, grilled, or fried. Served with a side salad and an everyday side. **\$19**

CATFISH PLATTER

Thin-cut, farm-raised filets, your choice of blackened, grilled or Southern fried. Served with a side salad and an everyday side. **\$16**

RED GULF SNAPPER

Brilliant and delicious filet from the Gulf your choice of blackened, grilled, or fried. Served with a side salad and an everyday side. **\$20**

JOE'S ONE-EYED FLOUNDER

Whole bone-in flounder served deep fried to suit the South. Served with a side salad and an everyday side. **\$21**

FRIED OYSTERS

Gulf, market-fresh, lightly dusted in batter and flash fried. Served with a side salad and an everyday side. **\$19**

**add creamy crab sauce to any plate. \$5*

PASTA ENTREES

All pasta entrees served with bread & a side salad.

SEAFOOD SCAMPI

Gulf shrimp, crawfish tails & lump crab meat sautéed in a garlic, white wine, & lemon butter sauce served over angel hair pasta and garnished with parsley. **\$22**

SHRIMP FLORENTINE

Boiled shrimp atop a bed of angel hair pasta tossed in a creamy spinach Florentine sauce. **\$20**

SOFT-SHELL PASTA

Fried soft-shell crab & jumbo lump crabmeat atop a bed of angel hair pasta tossed in a creamy, crab sauce creating the perfect blend of savory, rich, and fresh. **\$25**

*CAJUN PASTALAYA

Gulf shrimp, chicken, and andouille sausage combined with peppers and onion in a spicy jambalaya sauce tossed with bowtie pasta. **\$21** **Spicy*

CYPRESS ALFREDO

Angel hair pasta tossed in a traditional alfredo cream sauce with grilled or blackened chicken. **\$15**
(Sub shrimp **add \$4** or Crawfish **add \$5** or Fried Oysters **add \$6**)

FRIED CHICKEN PARMESAN

Italian-seasoned, breaded and fried chicken breast covered in a robust marinara sauce & provolone cheese served over angel hair pasta. **\$15**

POULTRY/PORK

Served with an everyday side and a side salad with your choice of dressing. Substitute a specialty side for an extra \$3.

CHICKEN BREAST

Perfectly cooked, thick-cut breast of chicken, your choice of grilled, blackened, or fried. **\$16**

MARINATED CHICKEN

Delicious breast, thigh, leg, and wing marinated and oven roasted then deep fried to perfection. **\$17**

PRIME PORK RIBEYE

Boneless, prime pork ribeye drizzled in spicy honey, your choice of grilled or fried. Served over mashed potatoes and with a side of green beans. **\$15**

CYPRESS BURGER

8 oz handmade patty topped with fresh grated cheddar cheese served on a garlic buttered sourdough bun. (Ask for it dressed or extra toppings) Served with fries. **\$15**
Add bacon .50 cents / Jalapeños .25 cents / grilled onions .50 cents

JUMBO BUTTERFLIED SHRIMP

Jumbo sized, Louisiana Gulf shrimp, your choice of blackened grilled or deep fried. Served with a side salad and an everyday side. **Plate (6) \$14 or Platter (12) \$19**

FROG LEGS

Delicious frog legs served fried. Served with a side salad and an everyday side. **\$17**

SCALLOPS

Rich, tender, buttery scallops served broiled or fried. Served with a side salad and an everyday side. **Plate (6) \$14 or Platter (12) \$21**

HALF & HALF PLATTER

Choose any two: Catfish, Shrimp, Oysters, Scallops, Crawfish Au Gratin, or Frog legs. Served with a side salad and an everyday side. **\$19**

SOFT SHELL CRAB (only available when in season)

Fresh, local soft-shell crab, lightly dusted in batter and flash fried. Served with a side salad and an everyday side. **\$21**

SEAFOOD PLATTER

Generous combination of some seafood favorites, farm-raised catfish, Gulf shrimp, oysters, scallops, and stuffed crab with hushpuppies, all served deep fried. Served with a side salad and an everyday side. **\$27**

MORE SEAFOOD

Served with an everyday side and a side salad with your choice of dressing. Substitute a specialty side for an extra \$3.

SALMON

8 oz of mild, buttery fish, your choice of grilled or blackened. **\$20**

TUNA

8 oz tender, creamy and savory tuna steak, your choice of grilled or blackened. **\$18**

GRILLED SEAFOOD TRIO

A decadent sampling of three of our favorites: grilled catfish, broiled scallops, grilled shrimp, all freshly seasoned with complementary flavors. **\$27**

STEAK

Served with an everyday side and a side salad with your choice of dressing. Substitute a specialty side for an extra \$3.

FILET

8 oz filet of beef tenderloin, simply seasoned to enhance the natural flavor of the cut, seared in butter and grilled to the temperature of your preference. **\$32**

RIBEYE

16 oz hand trimmed cut of steak with marbling that allows for rich flavor and texture, grilled to the temperature of your preference. **\$26**

DESSERTS

Ask your server about our available seasonal desserts.

