TRAPP'S LUNCH

APPETIZERS

MOM BOURQUE'S SEAFOOD NACHOS | $15
Fresh made to order chips piled high, topped with fresh onion, tomatoes, jalapeños, fried crawfish tails, grilled shrimp, and covered with the best white queso dip on this side of the Mississippi River.

RUBY'S CRAWFISH QUESO | $12
Our fresh white queso dip full of seasoned crawfish tails, and served with a side of homemade chips.

FRIED PICKLES | $7
Dill pickle slices lightly breaded and deep fried. Served with our house made Remoulade or ranch.

FRIED CRAWFISH TAILS | $12
Seasoned crawfish tails lightly dusted with flour and corn meal and deep fried. Served with our house made Remoulade.

NANA'S FRIED RAVIOLI | $13
8 Fried cheese ravioli topped with crawfish Marlee.

JOSIE'S CRAWFISH PIES | $10
Seasoned crawfish, rice and other seasonings stuffed in a flaky crust.

ST. MARTINVILLE BOUDIN | $10
Our fresh St. Martinville boudin grilled and served over our house made remoulade.

NIC'S CREOLE SAMPLER | $18
Chips and Queso, (2) Boudin Bites, (3) Crawfish Pies, (6) Fried Shrimp

PAW PAW'S LAKE DAUTERIVE POBOYS
Option for Fried, Grilled, or Blackened

Shrimp, Crawfish, or Catfish — 1/2 $12 • Full $14
Trapp's Poboys are served on New Orleans style Poboy bread, dressed with lettuce, tomato, & our housemade Remoulade. Served with your choice of side.

MOM DUGAS' GARDEN | $9

ADD CHICKEN +$4, SHRIMP +$5, CRAWFISH +$5, CRAB CAKE +$7, AHI TUNA +$10

Your choice of dressing: Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard.

CREOLE HOUSE SALAD
Crisp romaine & iceberg lettuce, topped with tomatoes, shredded cheese, carrots, boiled eggs, cucumber, and dusted with Cajun seasoning. Served with choice of dressing.

CLASSIC CAESAR SALAD
Fresh crisp romaine lettuce, mixed with Caesar dressing, parmesan cheese, croutons.

ELLA'S SUNSET SALAD
Fresh Arugula tossed in our housemade balsamic vinaigrette, mixed with feta cheese, sun-dried tomatoes.

CRANBERRY SPINACH SALAD | $10
Fresh Spinach, Goat cheese, Dried Cranberries, Sliced almonds, purple onion, and sliced avocado served with Raspberry vinaigrette.

HOLLY'S SOUPS & GUMBO
CUP $7 • BOWL $10

MAW MAW'S CLASSIC CHICKEN & SAUSAGE GUMBO
A Louisiana staple & one of Trapp's favorites. A delicious dark roux mixed with chicken, andouille sausage, smoked sausage, & the Holy Trinity of vegetables, topped with rice. Served with a slice of garlic bread.

TRAPP'S RED BEANS & RICE
Creamy red beans seasoned with smoked sausage, Tasso, & simmered to perfection, topped with rice. Served with your choice of garlic bread or cornbread.

NONK'S JAMBALAYA
A mix of rice, seasonings, roasted chicken, and andouille smoked sausage. Served with a slice of garlic bread.

MELEE'S CRAWFISH ETOUFFEE
Louisiana crawfish, Trinity of veggies, sautéed in a rich buttery cream sauce & thickened with a blonde roux. Best in town.

SHRIMP CRAB & CORN BISQUE
A creamy Louisiana staple that satisfies every palate.

CRAWFISH HALF AND HALF | $18
A bowl of our signature crawfish etouffee topped with our delicious fried crawfish tails

CREED'S BREAD BOWL | $12
Your choice of soup poured into a fresh Gambino bread bowl.

YAYA'S COUNTRY STYLE BEEF TIPS | $13
Premium beef chopped and smothered in a rich brown gravy, served over a bed of rice.

consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.18% gratuity added for parties of 6 or more people. When domestic product is not available we access product from different countries of origin.*

TRAPP'S LUNCH

OUACHITA RIVER SEAFOOD PLATTERS

FRIED, GRILLED, OR BLACKENED CATFISH PLATTER | $12
4 lightly dusted catfish filets, fried to a golden perfection. Served with your choice of 2 sides.

SHRIMP PLATTER | $12
8 Fresh Gulf Shrimp dusted with flour and perfectly fried. Served with your choice of 2 sides.

GRAMPS' BOILED SHRIMP PLATTER | $12
8 boiled and seasoned gulf shrimp, squeeze of lemon, and cocktail sauce. Served with your choice of 2 sides.

NOAH'S SPUDS

BOUDIN SPUD | $12
Chopped boudin topped with crawfish Marlee

ETOUFFEE SPUD | $12
Topped with crawfish etouffee, green onions and fried crawfish tails

CHEESEBURGER SPUD | $12
Chopped hamburger meat, cheddar cheese (lettuce, tomato option)

SEAFOOD NACHO SPUD | $12
Grilled shrimp, fried crawfish, diced tomato, purple onion, jalapenos, and queso

CAJUN GRILLED CHICKEN SPUD | $12
Cajun grilled chicken, diced tomatoes, green onions, and cheddar jack cheese

We make limited amount of potatoes per day. Please accept our apologies if we sell out before your order.

FROM THE GRILL
Comes with your choice of 2 sides

CAJUN CHICKEN BREAST | $14
Succulent 8oz chicken breast cooked to perfection. Try it grilled or blackened.

SMOTHERED CATFISH | $14
One catfish filet on a bed of rice smothered with homemade crawfish etouffee.

GARY'S PORK CHOPS | $14
Two 6 oz pork chops center cut grilled or fried with your choice of two sides.

TRAPP'S BURGERS

TRAPP'S CHEESEBURGER | $12
A juicy burger chargrilled and topped with lettuce, tomatoes, onion, pickles, and mayo. Served with your choice of side.

POP'S CHICKEN SANDWICH | $14
Grilled chicken, lettuce, onion, tomato, mayo, American cheese, on our sweet Jalapeno Bun.

WEEK DAY LUNCH SPECIALS
Only $10

TUESDAY | Beef Tips

WEDNESDAY | Trapp's Cheeseburger

THURSDAY | Nonk's Jambalaya

FRIDAY | Beef Tips

SIDES | $3
FRENCH FRIES

HOMEMADE MASHED POTATOES

HOMEMADE CHIPS

YAMS

ASPARAGUS

MIXED VEGETABLES

FIRE ROASTED CORN

SIDE SALAD

BASIN DESSERTS | $7

MARDIS' FAMOUS BREAD PUDDING AND WHISKEY SAUCE

GAN'S CREOLE CHEESECAKE

RILEY'S MOLTEN CHOCOLATE CAKE

TUES - SAT 11:OOAM to 1O:OOPM ▪ www.TrappsontheRiver.com
Book Catering Eat@TrappsontheRiver.com ▪ (318) 855-6428

TRAPP'S DINNER

APPETIZERS

MOM BOURQUE'S SEAFOOD NACHOS | $18
Fresh made to order chips piled high, topped with fresh onion, tomatoes, jalapeños, fried crawfish tails, grilled shrimp, and covered with the best white queso dip on this side of the Mississippi River.

RUBY'S CRAWFISH QUESO | $12
Our fresh white queso dip full of seasoned crawfish tails, and served with a side of homemade chips.

JOSIE'S CRAWFISH PIES | $10
Seasoned crawfish, rice and other seasonings stuffed in a flaky crust.

NANA'S FRIED RAVIOLI | $13
8 Fried cheese ravioli with crawfish Marlee.

FRIED PICKLES | $7
Dill pickle slices lightly breaded and deep fried. Served with our house made Remoulade or ranch.

FRIED CRAWFISH TAILS | $12
Seasoned crawfish tails lightly dusted with flour and corn meal and deep fried. Served with our house made Remoulade.

COLBY'S CRAB CAKES | $14
2 jumbo lump blue crab meat crab cakes, handmade & grilled to perfection. Drizzled with our house-made remoulade on a bed of spring mix greens.

ST. MARTINVILLE BOUDIN | $10
Our fresh St. Martinville boudin grilled and served over our house made remoulade.

NIC'S CREOLE SAMPLER | $18
Chips and Queso, (2) Boudin Bites, (3) Crawfish Pies, (6) Fried Shrimp

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Option for Fried,Grilled,or Blackened

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TRAPP'S RED BEANS & RICE
Creamy red beans seasoned with smoked sausage, Tasso, & simmered to perfection, topped with rice. Served with your choice of garlic bread or cornbread.

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Louisiana crawfish, Trinity of veggies, sautéed in a rich buttery cream sauce & thickened with a blonde roux. Best in town.

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A creamy Louisiana staple that satisfies every palate.

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Your choice of soup poured into a fresh Gambino bread bowl.

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Premium beef chopped and smothered in a rich brown gravy, served over a bed of rice.

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Topped with crawfish etouffee, green onions and fried crawfish tails

CHEESEBURGER SPUD | $13
Chopped hamburger meat, cheddar cheese (lettuce, tomato option)

SEAFOOD NACHO SPUD | $13
Grilled shrimp, fried crawfish, diced tomato, purple onion, jalapenos, and queso

CAJUN GRILLED CHICKEN SPUD | $13
Cajun grilled chicken, diced tomatoes, green onions, and cheddar jack cheese

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OUACHITA RIVER SEAFOOD PLATTERS

Option for Fried, Grilled, or Blackened. Your choice of 2 sides.

BILL'S SEAFOOD PLATTER | $23
(3) lightly dusted fried catfish filets, (4) fried gulf shrimp, (5) seasoned boiled shrimp, & (2) seafood pies surrounding a cup of soup of your choice

CATFISH PLATTER | $18
Lightly dusted catfish filets, fried to a golden perfection

SHRIMP PLATTER | $18
Gulf shrimp dusted with flour and perfectly fried

GRAMPS BOILED SHRIMP PLATTER | $18
12 boiled & seasoned gulf shrimp, squeeze of lemon, and cocktail sauce

FROM THE GRILL

Comes with your choice of 2 sides

DET'S GRILLED STUFFED CHICKEN BREAST | $18
A lightly seasoned chicken breast, stuffed with our freshly grilled Boudin and drizzled with our house made Remoulade. Served with your choice of 2 sides and a piece of garlic bread.

BLACKENED TUNA | $19
8oz Ahi tuna blackened and lightly pan seared, served on a bed of fresh pineapple jalapeno salsa. Served with your choice of 2 sides

GARY'S PORK CHOPS | $18
Two 6 oz pork chops center cut grilled or fried with your choice of two sides.

SMOTHERED CATFISH | $19
Two catfish filets on a bed of white rice topped with our homemade crawfish etouffee.

MAIN STREET BLACKENED CATFISH | $18
Two catfish fillets blackened and grilled to perfection. Served with your choice of 2 sides and a piece of garlic bread.

TRAPP'S BURGERS & STEAKS

Served with your choice of side.

TRAPP'S CHEESEBURGER | $12
A juicy burger chargrilled topped with lettuce, tomatoes, onion, pickles, & mayo.

POP'S CHICKEN SANDWICH | $14
Grilled chicken, lettuce, onion, tomato, mayo, American cheese, on our sweet Jalapeno Bun.

JOEY'S FILET | $25 / $29
A 6oz or 8oz USDA Prime Choice cut filet grilled to your preference. Served with a piece of garlic bread.

LOREAUVILLE RD. RIBEYE | $26 / $29
A juicy 12oz or 16oz USDA Choice cut ribeye lightly seasoned and grilled to your preference. Served with a piece of garlic bread.

ADD TO ENTREE | $5

GRILLED SHRIMP

LUMP CRAB MEAT
(SAUTEED IN A LEMON BUTTER SAUCE)

CRAWFISH MARLEE

SIDES | $3

FRENCH FRIES

HOMEMADE MASHED POTATOES

HOMEMADE CHIPS

YAMS

ASPARAGUS

MIXED VEGETABLES

FIRE ROASTED CORN

SIDE SALAD

BASIN DESSERTS | $7

MARDIS' FAMOUS BREAD PUDDING AND WHISKEY SAUCE

GAN'S CREOLE CHEESECAKE

RILEY'S MOLTEN CHOCOLATE CAKE

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