

# BLACKBERRY'S

## APPETIZERS

- Coconut Shrimp.....(260 pts) 12.99  
Jumbo Shrimp lightly breaded rolled in fresh coconut flakes, fried to a golden brown.  
Served with Chef Jose's homemade orange marmalade
- Shrimp Cocktail.....(240 pts) 11.99  
Four colossal seasoned shrimp, served with cocktail sauce.
- Lump Crab Cakes.....(260 pts) 13.00  
Served with a remoulade sauce
- Spinach Dip .....(240 pts) 12.00  
Served with grilled french bread
- Seafood Fondreaux.....(240 pts) 12.00  
Served with garlic bread
- Stuffed Mushrooms.....(200 pts) 10.00  
Mushroom caps stuffed with our special seafood blend

## SOUPS

- Louisiana Shrimp & Crab Gumbo.....Cup...(120 pts) 6.00  
Crab & Corn Bisque.....Cup...(120 pts) 6.00

## SALADS

- Greek Salad.....(140 pts) 6.99 (for 1).....(220 pts) 10.99 (for 2)  
A blend of Iceberg and Romaine with fresh vegetables, kalamata olives, peppers,  
oregano & feta cheese in our greek dressing
- Crisp Wedge Salad.....(120 pts) 6.00  
Bleu cheese dressing & crumbles, bacon, tomatoes, boiled eggs & green onion
- Spring Mix House Salad.....(140 pts) 6.99  
Mixed lettuce, croutons, tomatoes, red onions & choice of dressing
- Crab Salad.....(240 pts) 12.00  
Lump crab meat, avocado, and grape tomatoes on a bed of shredded lettuce served  
with lemon vinaigrette
- Caesar Salad.....(180 pts) 8.99  
Crisp romaine accompanied with parmesan and romano cheeses, croutons and  
homemade Caesar dressing.

## CAJUN SPECIALTIES

- Pasta Mardi Gras ....Linguine tossed with shrimp, andouille sausage & mushrooms  
in a marinara cream sauce topped with jumbo grilled shrimp.....(440 pts) 22.00
- Crab Meat Augratin ....Served with garlic bread & a side salad.....(500 pts) 24.99
- Fried Shrimp.....Served with French Fries and a Side Salad.....(380 pts) 19.00
- Seafood Platter....Served with French Fries and a Side Salad.....(580 pts) 29.00  
Fried shrimp, oysters, catfish, stuffed shrimp & stuffed crab

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## FRESH CATCH

Tilapia Opelousas.....	(420 pts) 21.00
Grilled tilapia topped with a fresh lump crabmeat & shrimp cream sauce. Served with rice pilaf & your choice of grilled asparagus or grilled green beans.	
Snapper Orleans ...	(420 pts) 21.00
Grilled snapper topped with a fresh lemon butter sauce. Served rice pilaf & your choice of grilled asparagus or grilled green beans.	
Cedar Plank Salmon .....	(440 pts) 22.00
Topped with garlic herb butter & broiled on a smokey cedar plank with rice pilaf & your choice of grilled asparagus or grilled green beans.	
Snow Crabs.....	(580 pts) 29.00
Served with sausage, corn and red bliss potatoes.	
Coldwater Lobster Tail.....	market price

## FROM THE GRILL

ALL ENTREES SERVED WITH CHOICE OF TWO SIDES

Surf and Turf.....	6oz filet grilled to your liking served with a 7oz cold water lobster tail, topped off with scampi butter.....	(980 pts) 49.00
Jumbo Shrimp Brochette...	Colossal shrimp with Monterey jack cheese & a sliver of poblano wrapped in apple bacon with rice pilaf .....	(480 pts) 24.00
Chicken Pirata.....	marinated chicken breast stuffed with fresh poblano, cream and monterey jack cheeses wrapped in smoked apple wood bacon, topped with Chef Jose's award winning, Louisiana sweet and sour sauce.....	(440 pts) 21.99
Porter House.....	20oz Porter House seasoned and grilled to perfection, served with burgundy sauce.....	(760 pts) 37.99
Rib Eye.....	16oz prime steak grilled to your liking .....	(680 pts) 33.99
Veal Porter House...	16oz Veal Porter House grilled to your specifications ...	(520 pts) 26.00
Filet Mignon.....	8oz filet grilled to your liking .....	(560 pts) 28.00
Filet Mignon Oscar.....	8oz filet grilled to your liking finished with jumbo lump crabmeat & béarnaise, topped with grilled asparagus .....	(720 pts) 36.00

## SIDES.....(60 pts) 4.00

Grilled Asparagus	Baked Potato
Broccoli	French Fries
Rice Pilaf	Fire Roasted corn
Butternut Squash	Zuchinni, Yellow Squash Blend
Grilled Green Beans	

*Parties of 8 or more a 15% gratuity will be added to the check.*