

Bon Appétit Appetizers

Crab Claws

Fried in a delicate batter • 15

Sautéed in a warm zesty sauce w/toast rounds • 17

Onion Strings • 9

Thin cut & fried crisp, served with Remoulade Sauce

Bayou Dippers • 13

Delicious mixture of spinach, artichoke, and cheese.

Served with fried bow tie pasta

Fried Green Beans • 10

Lightly battered & served with Jalapeno Ranch

Crab Cake Creole • 17

Two Philay’s style crab cakes (fried or grilled)
topped with Hollandaise sauce

Crab & Shrimp Queso • 16

Lump crab & grilled shrimp blended in melted cheeses,
Served with fried pita chips

Hushpuppies • 7

Made from scratch, served with tartar sauce or butter

Fried Cheese Stix • 9

Served with homemade marinara sauce

Salads

Philay’s Feature Salad

Chopped tomato, egg, cheese, and cucumber
on mixed greens. Choose fried, grilled, or blackened:

Chicken • 12 Fish • 13 Shrimp • 14 Oysters • Market Price

Caesar Salad

Traditional Caesar salad.

Choose fried, grilled, or blackened:

Chicken • 12 Fish • 13 Shrimp • 14 Oysters • Market Price

Shrimp Remoulade Salad • 16

10 spicy boiled shrimp, tomato, egg and cucumber on
shredded lettuce with Remoulade

Side Salad & Soup Combo • 13

Shrimp Remoulade or Chicken Caesar Salad
& cup of any soup or Gumbeaux

Lagniappe Sides

Buttered Baked Potato • 4.50

Side Salad • 4.50

Cole Slaw • 3.50

Fries • 4.00

Mashed Sweet Potatoes • 4.50

Onion Strings • 4.50

Mi Mi’s Butterbeans & Shrimp • 4.50

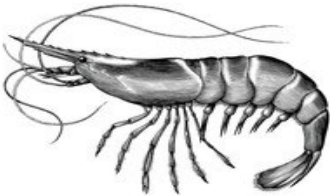
Red Beans • 4.50

Potato Salad • 3.50

Steamed Broccoli • 4.50

Sweet Potato Fries • 4.00

Fried Okra • 4.50



Burgers & Things

Served with Fries ▫ Upcharge for side substitution

Philay’s Jumbeaux Burger • 11

Homemade 8 oz patty dressed with lettuce, tomato,
mayo, mustard, & pickles

Add Cheese • 1.50 Add Bacon • 2.50

Jacked-Up Burger • 14

Homemade 8 oz patty dressed with bacon, fried onion
strings, pepper jack cheese, jalapenos and BBQ sauce

Spinach Wrap

Mixture of spinach, artichoke and cheeses wrapped
in a spinach tortilla. Choose grilled:

Chicken • 13 Shrimp • 14

Seafood Poboy

(Choose fried, grilled, or blackened)

Dressed with lettuce, tomato, pickle, and mayo

Shrimp • 13 Fish • 12 Oyster • Market Price

Gravy Soaked Roast Beef Poboy • 14

Slow-cooked homemade roast beef w/gravy,
dressed with lettuce, tomato, pickle and mayo

Poboy and Soup Combo • 13

Choice of ½ any poboy and cup of any soup
(\$.250 up charge for oysters)

Soups & Such

Seafood Gumbeaux

Delicious! Loaded with shrimp and crabmeat

Cup • 6 Bowl • 15

Mi Mi’s Butterbeans & Shrimp

Homemade roux-based dish with tender baby
lima beans and shrimp. Served over rice

Cup • 6 Bowl • 14

Sho Nuf Soup

The BEST shrimp, corn & potato soup

Cup • 6 Bowl • 14

Crawfish Etouffé

A local favorite served over rice

Cup • 6 Bowl • 14

(when unavailable locally crawfish may originate from foreign country)

Red Beans w/Sausage

Creamy home-style red beans with sausage over rice

Cup • 5 Bowl • 11

C’est La Vie Potato • 15

Baked potato stuffed with crab and cheese sauce,
topped with fried crab claws

Crawfish Potato • 13

Baked potato stuffed with crawfish etouffé
topped with fried crawfish tails

(when unavailable locally crawfish may originate from foreign country)

Mi Mi’s Potato • 13

Baked potato stuffed with butterbeans and shrimp,
topped with fried shrimp

Fleur de Lis Potato • 13

Baked potato stuffed with creamy spinach and
artichoke mixture topped with fried shrimp

Thank you for dining with us!
We Appreciate Your Support

Platters

Served with Fries ▫ Upcharge for side substitution

Fried 50-50 Platter

Thin cut fish, shrimp, or oysters (Choose two)

Small • 15 Large • 21

Fried Seafood Trio Platter

Oysters, shrimp, and fish

Small • 16 Large • 24

Cajun Fish Platter

Thin cut fish fried crispy. Add with crawfish Étouffée 4.00

Small • 13 Large • 19

(when unavailable locally crawfish may originate from a foreign country)

Shrimp Platter

Large butterflied shrimp fried in a light batter

Small • 14 Large • 21

Crab Combo • 17

Fried crab cake and fried crab claws

Krewe of Crab • 28

Fried crab cake, fried crab claws
and creamy crab au gratin

Who Dat Platter

Oysters fried to perfection!!

Small • Market Price Large • Market Price

Chicken Tender Platter • 14

Freshly battered and fried crispy

Whole Catfish Platter

Whole fried catfish on the bone, a south Louisiana favorite

Small • 15 Large • 20

Off the Grill

Served with rice pilaf ▫ Large served w/ side salad & rice pilaf

50-50 Platter

Fish philay, shrimp, or oysters (Choose two)

Small • 16 Large • 22

Seafood Trio Platter

Oysters, shrimp, and fish philay

Small • 17 Large • 25

Cajun Fish Platter

Fish philay. Add with crawfish Étouffée 4.00

Small • 14 Large • 20

(when unavailable locally crawfish may originate from a foreign country)

Shrimp Platter

Large butterflied shrimp

Small • 15 Large • 22

Chicken Plate

Tender chicken breast

W/mushrooms & onions • 1.50

W/spinach & artichoke sauce • 3.50

Small • 14 Large • 16

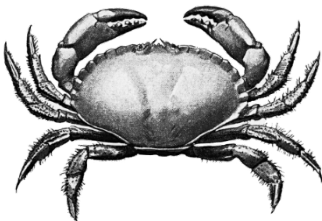
Hamburger Steaks

12 oz. Hamburger Steak • 13

W/gravy & grilled onions

8 oz. Pork Ribeye • 13

(choose of side and salad)



Desserts

Philay’s Bread Pudding • 8

Warm white chocolate bread pudding topped
With praline sauce and pecans

Grammy’s Banana Pudding

Small • 5 Large • 8

Secret Recipe!! Yummy!!

Entrées

Large size served with side salad

Big Easy • 36

(No Substitutions Please)

Fried thin-cut fish, shrimp, oysters, crab cake & crab claws.

Side salad and choice of any cup of soup

Crab Cake High Rise • 27

(This item served with side salad only)

Our homemade crab cake stacked between two fried
eggplant rounds, over penne pasta, topped with our
delicious shrimp & crawfish cream sauce

(when unavailable locally crawfish may originate from a foreign country)

Philay’s Extreme

(choose fried or grilled)

Fish philay topped with white cream
shrimp & crawfish sauce.

(when unavailable locally crawfish may originate from foreign country)

Small • 16 Large • 25

Cajun Cruz • 27

Fried thin-cut fish topped with creamy crabmeat
au gratin sauce. Served with 1 side & side salad

Ivy’s Special

(choose fried, grilled, or blackened)

Fish filet topped with crawfish Étouffée over rice

(when unavailable locally crawfish may originate from a foreign country)

Small • 17 Large • 24

Creamy Crabmeat Au Gratin

A combination of creamy cheese and lump crabmeat

Small • 19 Large • 24

Alfredo Pasta

(choose grilled or blackened)

Creamy Alfredo sauce over penne pasta

Chicken • 16 Shrimp • 17

Loaded Chicken

(choose grilled or blackened)

Grilled chicken breast topped with mozzarella
cheese, bacon crumbles, mushrooms, and chives.

Small • 14 Large • 17

There may be a risk associated with consuming raw shellfish as in 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

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