

Flames Seafood Grill

A P P E T I Z E R S

Flames Calamari

Hand breaded and fried to perfection, with zesty marinara. **9.99**

Alligator

Fresh Louisiana fried alligator served with house remoulade. **11.99**

Flames Crab Cakes

Made from scratch and full of delicious Lump Crab Meat, served with a house made lemon caper sauce. **13.95**

Flames Coconut Shrimp

Customer favorite! Tossed in sweet shredded coconut & fried to a crisp, sweet tangy dipping sauce. **10.99**

Mexican Shrimp Cocktail

(6) Large chilled shrimp served with chunky cocktail sauce filled with tomatoes, onions, cilantro & avocado. **11.99**

Scallops Ala Pesto

Fresh seared scallops served with house-made creamy pesto sauce and seasoned rice. **10.99**

Seafood Sampler

Hand breaded fried shrimp, made-from-scratch lump crab cake topped with house Chipotle Remoulade sauce, hand breaded calamari & zesty marinara. **14.99**

Flames Cajun Wings

(8) Wings served with your choice of Ranch or Blue cheese and Celery. **9.99**

Seafood Queso

Tostada Chips served with our own Flames Queso with finely chopped shrimp and crab. **9.95**

Fried Pickles and/or Fried Jalapenos

Made fresh in house, served with homemade Buttermilk Ranch Dressing. **6.99**

Onion Rings

Hand breaded and fried to a golden crisp. **6.99**

Fresh Oysters

Oysters Rockefeller

A customer favorite, fresh Gulf oysters baked with bacon, spinach and parmesan cheese. **14.99**

Raw on the Half Shell

Gulf Coast Oysters

Cold, delicious Gulf Oysters served with a horseradish cocktail sauce.

Half dozen 11.99

Full dozen 18.99

Blue Point Oysters

(When available) From the cold waters of the Northeast.

Half Dozen 12.30

Full Dozen 22.95

Salads

Caesar Salad

Chilled crisp Romaine lettuce tossed with delicious Caesar Dressing, shaved parmesan cheese and croutons. **6.99**

Flames Salad

Spring mix of fresh greens, black olives, cucumbers, tomatoes, dried cranberries, crumbled feta, croutons and your choice of dressing. **6.99**

Flames Famous Cobb Salad

Chilled crisp greens topped with chopped bacon, avocado, Blue Cheese crumbles, tomatoes. Choose: Grilled Chicken **14.95**, Shrimp **17.95**, or Lobster **18.95**

House Salad

Chilled crisp greens, tomatoes, cucumbers, croutons. **4.99**

~ Add to any salad ~

Grilled Chicken.....\$4

Grilled Alligator.....\$7

Grilled Shrimp (5)\$7

Grilled Salmon.....\$9

Soups

4.99 cup/6.99 Bowl

Seafood Gumbo

Flames version of this classic, full of yummy seafood served with fresh baked rolls.

Seafood Chowder

Creamy soup full of delicious seafood served with fresh baked rolls.

Lobster Bisque

Oh my goodness, you don't want to miss this velvety lobster bisque served with fresh baked rolls.

SEAFOOD ENTREES

All entrees served with your choice of two sides & fresh baked rolls unless otherwise noted

Shrimp & Grits

Chargrilled Wild Caught Texas Gulf Shrimp and Andouille Sausage on Jalapeno Cheese Grits with a Basil Garlic Scampi sauce. Served with a house salad. **15.95**

Flames Seafood Jumble

4oz Lobster tail, 1 lb of Snow Crab Legs, 1 lb of peel and eat shrimp, Andouille Sausage, potatoes and corn. Served with a house salad. **43.99**

Grilled or Blackened Salmon

Delicious Atlantic Salmon grilled to perfection with (2) grilled shrimp. **16.99**

Cajun Salmon & Shrimp New Orleans

Delicious Atlantic Salmon and large plump shrimp grilled and served with a house made Crawfish cream sauce. **18.99**

Crab Stuffed Salmon

Blackened then stuffed with delicious crab meat, & topped with a creamy white wine sauce. **18.99**

Tilapia Lafayette

Tilapia served "Lafayette Style" with crab meat, finely chopped shrimp, tomatoes, capers, and fresh basil in a delicious garlic white wine sauce. A customer favorite! **15.99**

Mahi Mahi A La Pesto

Panko crusted Mahi Mahi topped with a house made creamy Pesto sauce. **18.99**

Crab Stuffed Flounder

A customer favorite, blackened flounder stuffed with crab meat, & topped with our own Smoked Jalapeno Cream sauce. **17.99**

Blackened Rainbow Trout

Fresh Rainbow Trout from Oregon, blackened and topped with a delicious garlic lemon sauce. **16.99**

Jalapeno Catfish

Filet of Louisiana catfish topped with our own house made smoked Jalapeno sauce. **13.99**

Blackened Cod & Shrimp Scarpara

Delicious fresh cod blackened and served alongside grilled shrimp, and topped with a delicious sauce of garlic, tomatoes, fresh basil. **18.99**

Flames Crawfish & Shrimp Etoufee

A customer favorite, you'll love the Flames version of this classic so much you'll say, "Aiiiiieeee!" Served with dirty rice and a house salad. **16.99**

Bacon Wrapped Shrimp

(7) Large juicy shrimp wrapped in bacon and fried to a crisp, served with your choice of ranch or barbecue sauce. **15.99**

Crab Stuffed Shrimp

(6) Large shrimp with a generous amount of crab stuffing. **15.99**

Stuffed Redfish & Shrimp Alexander

One of our most popular dishes, fresh redfish topped with crab meat, complimented by an exquisite Alexander white wine cream sauce with chopped shrimp and a dash of spices. This sauce is delicately sweet with just a dash of sass! **18.99**

Shrimp Kabobs

Large shrimp are skewered with chunks of vegetables and served with rice. **13.99**

Shrimp Trio

Three bacon wrapped shrimp, three crab stuffed butterflied shrimp, and three fried shrimp. **18.99**

Peel 'n Eat Shrimp

Fresh Wild Caught Gulf Shrimp. Priced per pound (market price).

Live Maine Lobster

Market Price

Cold Water Lobster Tail

Served with your choice of two sides. **22.99**

Snow Crab Legs

Steamed to perfection, served with drawn butter and lemon and your choice of two sides.

1/2 & Full lb.....Market Price

Sides

Broccoli, Green Beans, Corn, Dirty Rice, Fries, Garlic Mashed Potatoes, Seasonal Mixed Vegetables, Jalapeno Cheddar Grits, Baked Potato, Loaded Baked Potato (+\$2), House Salad (+\$4), Cup of Soup (+\$4)

CASUAL PLATES

Flames Bayou Platter

A nice big filet of Louisiana Catfish, Fried Alligator, large juicy shrimp, Andouille sausage, hush puppies and cole slaw. **18.95**

Catfish Platter

The most delicious hand breaded Louisiana catfish this side of the Bayou! Served with hand cut fries and cole slaw. **13.99**

Fish & Chips

Generous pieces of cod filet hand dipped and fried to a golden crisp, served with tartar sauce and hand cut French fries. **11.99**

Chicken Tenders

Hand battered and fried golden and crispy, served with hush puppies and hand cut fries. **10.99**

Cajun Chicken Fried Steak/Chicken Fried Chicken

Made from scratch and fried to a golden brown, served with homemade mashed potatoes, gravy and corn. **12.99**

Ultimate Seafood Platter

Fried catfish, shrimp and oysters, served with hand cut fries, Cole slaw and hush puppies. **18.99**

Fried Oyster Platter

Juicy oysters fried to a crisp, served with house made Cole slaw and hand cut French fries. **12.99**

Fried Shrimp Platter

(7) Large plump shrimp fried golden brown, a side of cocktail sauce and hand cut fries. **14.99**

Taco Trio 12.99

Bang Bang Shrimp Tacos
Plump grilled shrimp tossed in a house made spicy sweet chili sauce.

Slow Smoked Brisket Tacos
Mouthwatering slow smoked brisket. Quite possibly the best brisket in Texas. *(when we are out, we are out)*

Fish Tacos

Grilled tilapia, homemade pico de gallo and avocados.

Taco plates served with seasoned dirty rice.

Pastas

Served with house salad and fresh baked rolls

Lobster Mac and Cheese

Rich 3 cheese Macaroni with generous chunks of lobster claw meat. **11.95**

Lobster Ravioli

Served with Flames own delicately sweet and slightly sassy Alexander Cream Sauce. **14.95**

Shrimp & Scallop A la Rustica

Large shrimp, scallops, sundried tomatoes and mushrooms in a fresh Basil garlic broth served over Linguini pasta. **17.99**

Grilled Chicken Fettuccini

Grilled chicken atop pasta in a creamy Alfredo sauce. (substitute shrimp for \$2) **12.99**

Steaks & Chicken

Served with your choice of two sides and fresh baked rolls

Angus Ribeye

16 oz. Angus ribeye grilled to your specifications with choice of two sides. **27.95**

Filet Mignon

8 oz. filet grilled to your specifications with Mushroom port wine sauce. **28.99**

Sirloin Steak

10 oz. sirloin grilled to your specifications. **18.99**

Crab Stuffed Chicken

Juicy chicken stuffed with crab meat and topped with our famous Flames Jalapeno Cream Sauce. **12.99**

Grilled Chicken

Plump juicy chicken breast grilled to perfection. **13.99**

*All Flames Steaks are
Certified Angus Beef®.*

~ Add to any steak ~

**Port Wine Mushroom
Sauce - \$2.95**

**Lump Crab Meat with
Béarnaise - \$4.95**

Grilled Shrimp - \$7

**Grilled 4 oz Lobster Tail
- \$11.95**

BURGERS & SANDWICHES

The Flames Classic

Listen. We're not going to waste your time with a wimpy burger, we serve only the best 1/2 lb 100% Angus beef patties. Grilled then topped with cheddar cheese, crispy lettuce, tomatoes, pickles and onions, with a side of hand-cut French fries. **7.99**

Add-ons \$1.50 each: Bacon, Avocado, Mushrooms, Sautéed Onions

The Flames Cowboy Burger

As always, 1/2 lb. 100% Angus beef, grilled then topped with cheddar cheese, Sweet Baby Ray's barbecue sauce, a couple slices of bacon, onion straws, lettuce, pickles and tomato on a toasted bun. Served with hand-cut French fries. **8.99**

The Flames Sweet Fire Burger

If you crave something different this burger's for you. Grilled 1/2 lb. juicy 100% Angus beef burger, topped with warm bubbling Gouda cheese, candied Jalapeno slices, and blackberry preserves on a toasted jalapeno bun. You might think you've died and gone to heaven. Served with hand-cut French fries. **10.49**

The Flames Brisket Sandwich

Tender chopped beef brisket, with Sweet Baby Ray's Barbecue sauce, candied jalapenos, pickle slices and fresh sliced onion on a Jalapeno Bun, served with hand cut French fries. *(when we are out, we are out)* **9.99**

Santa Fe Chicken Sandwich

Grilled chicken breast, bacon, grilled bell peppers and onions, topped with Pepper Jack Cheese and a house made Chipotle Mayo on a toasted bun. Served with hand cut French fries. **8.99**

Flames Famous Po'Boys Shrimp, Oysters or Alligator(add \$2)

Hand breaded Fried Shrimp, plump Fried Oysters or Alligator, one of our customer favorites. Served with our own house made tartar sauce and hand-cut French fries. **11.99**

Refer to the Flames Dessert Board or ask your server for current Desserts!

Looking for something unique?

Check our "Market Fresh Seafood Board" or ask your server what's new this week. Flames Seafood is committed to bringing the freshest seafood available right to your table. The world is a big place and we love bringing in delicious specials, however at Flames we always make a special effort to support the American Fishing Industries whenever possible. From the cold waters of the Northeastern Seaboard to the Pacific Northwest, as well as all of the amazing seafood from the Gulf areas, we hope you'll find your favorite seafood on our menu.

Derek Jones and the entire Flames Seafood Family thanks you for your patronage!

Flames Seafood is family owned and operated.

Flames Seafood Grill

LUNCH MENU

Seafood Entrees

Served with house salad and fresh baked rolls

Flames Crawfish Etoufee

A customer favorite, you'll love the Flames version of this classic so much you'll say, "Aiiiiiiii!" Served with dirty rice and a house salad. **8.99**

Bacon Wrapped Shrimp

Large juicy shrimp wrapped in bacon and served with your choice of ranch or barbecue sauce. Served with our famous Jalapeno Cheese Grits. **9.99**

Grilled or Blackened Salmon

Delicious Atlantic Salmon grilled to perfection, served with fresh steamed broccoli. **9.99**

Salmon New Orleans

Perfectly grilled salmon topped with our famous Crawfish Cream Sauce. Delicious! Served with dirty rice. **10.99**

Fish & Chips

Hand battered fresh deep water cod filets fried to a golden crisp, with homemade tartar sauce and hand cut French fries. **9.99**

Shrimp & Chips

Large hand breaded shrimp fried to a golden brown, served with our hand cut seasoned French fries. **7.99**

Crab Stuffed Shrimp

Large Shrimp with a generous amount of crab stuffing. Served with Jalapeno Cheese Grits. **9.99**

Tilapia Lafayette

Tilapia served "Lafayette Style" with crab meat, chopped shrimp, tomatoes, capers, and fresh basil in a delicious garlic white wine sauce. Served with dirty rice. **9.99**

Catfish Basket

The most delicious hand breaded Louisiana catfish served this side of the bayou! Comes with hand cut French fries. **8.99**

Fried Shrimp & Chicken

The best of both worlds! Hand breaded and fried, served with a side of hand cut French fries. **9.99**

Chicken Entrees

Served with house salad and fresh baked rolls

Crab Stuffed Chicken

Juicy chicken stuffed with crab meat and topped with our famous Flames Jalapeno Cream Sauce. Served with your choice of homemade creamy mashed potatoes or our delicious Jalapeno Cheese Grits. **9.99**

Rosemary Grilled Chicken

Marinated chicken with steamed fresh broccoli. **7.99**

Chicken Kabobs

Two skewers of juice marinated grilled chicken and vegetables, served on seasoned rice. **8.99**

Beef Entrees

Served with house salad and fresh baked rolls

Port Wine Mushroom Sirloin

We grill an 8 oz Sirloin, then top with mushrooms sautéed in a delicious port wine sauce. Served with our made-from-scratch mashed potatoes--or substitute our famous Flames Jalapeno Cheese Grits, we promise the cook won't mind! **11.99**

Steak & Shrimp

Grilled 8 oz Sirloin, served with your choice of fried or grilled shrimp. Don't forget a generous helping of our made-from-scratch mashed potatoes or you can substitute our Flames Jalapeno Cheese Grits. **13.99**

Burgers

The Flames Classic

Listen. We're not going to waste your time with a wimpy burger, we serve only the best 1/2 lb 100% Angus beef patties. Grilled then topped with cheddar cheese, crispy lettuce, tomatoes, pickles and onions, with a side of hand-cut French fries. **7.99**

The Flames Cowboy Burger

As always, 1/2 lb. 100% Angus beef, grilled then topped with cheddar cheese, Sweet Baby Ray's barbecue sauce, a couple slices of bacon, onion straws, lettuce, pickles and tomato on a toasted bun. Served with hand-cut French fries. **8.99**

The Flames Sweet Fire Burger

If you crave something different this burger's for you. Grilled 1/2 lb. juicy 100% Angus beef burger, topped with warm bubbling Gouda cheese, candied Jalapeno slices, and blackberry preserves on a toasted jalapeno bun. You might think you've died and gone to heaven. Served with hand-cut French fries. **10.49**

Sandwiches

The Flames Brisket Sandwich

Tender chopped beef brisket, with Sweet Baby Ray's Barbecue sauce, candied jalapenos, pickle slices and fresh sliced onion on a Jalapeno Bun, served with hand cut French fries. *(when we are out, we are out)* **9.99**

Santa Fe Chicken Sandwich

Grilled chicken breast, bacon, grilled bell peppers and onions, topped with Pepper Jack Cheese and a house made Chipotle Mayo on a toasted bun. Served with hand cut French fries. **8.99**

Flames Famous Po'Boys - Shrimp, Oysters or Alligator (add \$2)

Hand breaded Fried Shrimp, plump Fried Oysters or Alligator, one of our customer favorites! Served with our own house made tartar sauce and hand-cut French fries. **11.99**

Add-ons \$1.50 each: Bacon, Avocado, Mushrooms, Sautéed Onions

Salads

Caesar Salad

Chilled crisp Romaine lettuce tossed with delicious Caesar Dressing, shaved parmesan cheese and croutons. **5.99**

Flames Salad

Spring mix of fresh greens, black olives, cucumbers, tomatoes, dried cranberries, crumbled feta, croutons and your choice of dressing. **6.99**

Flames Famous Cobb Salad

Chilled crisp greens topped with chopped bacon, avocado, Blue Cheese crumbles, tomatoes. Choose: Grilled Chicken **14.95**, Shrimp **17.95**, or Lobster **18.95**

House Salad

Chilled crisp greens, tomatoes, cucumbers, croutons. **2.99**

Add grilled Items to any salad:

Chicken - \$3

Alligator - \$6

Shrimp - \$6

Salmon - \$8

Soups

Cup 3.99, Bowl 5.99

Seafood Gumbo

Flames version of this classic, full of yummy seafood served with fresh baked rolls.

Seafood Chowder

Creamy soup full of delicious seafood served with fresh baked rolls.

Lobster Bisque

Oh my goodness, you don't want to miss this velvety lobster bisque served with fresh baked rolls.

Taco Trio Choose 3, any combination: **Bang Bang Shrimp Tacos** - Plump grilled shrimp tossed in a house made sweet chili sauce. **Slow Smoked Brisket Tacos** - Mouthwatering slow smoked brisket, a little dash of homemade red sauce with a kick, and awesome crumbled white Cotija cheese. So good, you just might shed a tear. *(when we are out, we are out)* **Fish Tacos** - Grilled tilapia, homemade pico de gallo and avocados. Corn tortillas, served with rice. **11.99**