

Estrella

Seafood, Steak & Lobster House

APPETIZERS + SHARING

NEW ORLEANS STYLE BBQ SHRIMP 10.5

★ Head-On Shrimp cooked in Olive Oil, Basil, Bay Leaf & Rosemary in a Lemon Pepper Butter, Flamed with white wine, French bread for dipping.

LOUISIANA CRABCAKES 12

Two Crabcakes topped with crawfish cream sauce.

STUFFED MUSHROOMS 9.5

Crabmeat & bread crumb stuffing.

★ CAJUN GATOR BITES 9.5

Served with Remoulade sauce.

★ SEARED AHI TUNA 12.5

Seared Rare, Teriyaki Sauce

FRIED EGGPLANT STACK 8.95

MARINARA, PARMESAN CHEESE

FAMOUS LOADED CHEESE FRIES (SEE LUNCH DISCRPTION) 8.95

MELTED CHEDDAR CHEESE, BACON, JALAPENO, GREEN ONIONS & SOUR CREAM

SEAFOOD & OKRA GUMBO Cup ...6.5 / Bowl ... 7.5

LOBSTER BISQUE Cup ...7 / Bowl ... 8

TOMATO, BASIL & MOZZERELLA SALAD 8.5

FRIED GREEN TOMATO" TOPPED W/

CHEFS DAILY SAUCE SELECTION 8.5

SMALL CAESAR SALAD 6.5

SMALL GREEK SALAD 7.5

CHEF SPECIALS

Taste of New Orleans.....20

Crawfish Etouffee, Gumbo, Red Breans Smoked Sausge

Whole Maine Lobster..... 36

Traditional New England style served with drawn butter.

Lobster Tails..... 31

Two mouthwatering steamed Lobster tails served with drawn butter.

Lobsters for two 66

Two Lobsters, Two Salads, Two sides & a bread Pudding.

Crabcake & Shrimp Fettuccini Alfredo "Bouge Falaya" .. 24

"old Nawlins" BBQ Shrimp23

Gulf Shrimp cooked in their own shells in olive oil, Rosemary, Bay leaf, white wine. In a lemon pepper butter sauce. Served with French Bread.

Creole Redfish "Acadiana"24

Blackened Redfish Topped with Shrimp Creole Sauce

Cajun Fried Seafood Platter26

Oysters, Catfish and Shrimp with a Home Made Crab Cake.

Fried Louisiana Oyster Platter.....22

Delicious Louisiana Oysters golden fried.

Chicken Fettuccine Alfredo19

Sautéed or Blackened Chicken over Fettuccine Alfredo.

Fried Shrimp Platter.....21

Tartar Sauce, Cocktail Sauce.

Bacon Cheese Burger..... 13.95

1/2 pound made from ground chuck

Fried Shrimp Po Boy.....16.95

Fried Oyster Po Boy.....17.95

Southern Fried Catfish Platter " Preston"19

Shrimp & Grits "A New Orleans Classic"21

Vegetarian Platter.....15.95

Chefs Daily Selection

DESSERTS

HOMEMADE BREAD PUDDING WITH RUM SAUCE 7

CHOCOLATE KAHLUA MOUSSE CAKE 8

SOUTHERN BOURBON PECAN PIE 7.5

CRÈME BRULEE CHEESECAKE 8

LOADED BAKED POTATO 5

STEAMED BROCCOLI 4

WHIPPED POTATOES 4

SAUTEED MUSHROOMS 4.5

RED BEANS 4.5

CREAMED SPINACH 4

STEAMED ASPARAGUS 6

SAUTEED FRESH SPINACH 5

FRENCH FRIES 4.5

SWEET POTATO FRIES 5

★ Established 1978

★ Popular guest choice



STEAK HOUSE

STUFFED CAJUN FILET MIGNON 39

OUR SIGNATURE STEAK

8oz Filet stuffed with crabmeat, shrimp & crawfish, finished in a red wine mushroom sauce.

FILET MIGNON

8oz Filet broiled to your liking, served naked or with a sauce of your choice:

NAKED FILET "Gracen" 34

GARLIC & HERB SAUCE 35

BEARNAISE SAUCE 35

WINE MUSHROOM SAUCE 35

SAUTEED LUMP CRABMEAT 36

10oz SIRLOIN "ESTRELLA SPECIAL" 24

BLACKENED RIBEYE "Chelsea" 26

12oz Ribeye seasoned & seared New Orleans Style.

NEW YORK STRIP 25

14oz Strip, charbroiled for an ultimate full flavor steak experience.

STEAK & LOBSTER COMBOS

8OZ FILET & STEAMED LOBSTER 53

12OZ RIBEYE & STEAMED LOBSTER 48

14OZ NEW YORK STRIP & LOBSTER 47

SURF & TURF "Gracen" 44

8oz Filet Mignon, Steamed Lobster Tail, Four fried Shrimp.

THE "Tchoupitoulas" Pronounced (Choppa-Tu-Las) 46

Cajun stuffed Filet Mignon paired with a steamed Lobster Tail.

FISH HOUSE

★ REDFISH "Estrella" 24 Our Signature Fish Dish.
Sautéed, topped with Crawfish Mushroom cream sauce.

★ STUFFED TUNA "La Boheme" 26
Ahi Tuna stuffed with crab meat, shrimp & crawfish tails then seared rare, topped with our crawfish cream & mushroom sauce.

TILAPIA "Treme" 20.95

A New Orleans favorite! Lightly Blackened, topped with four New Orleans style BBQ shrimp.

CATFISH "Bywater" 19.95

Sautéed catfish topped with Etoouffee & fried Crawfish tails.

REDFISH "Lafitte" 25

Sautéed Redfish topped with Lump Crabmeat.

*Entrees are served with a side of your choice.

FRESHLY MADE SIDES

*Please notify us of any food allergies.

FROM OUR BAR

Martinis

“STAR” TINI 9

Grey Goose, Peach Schnapps, Pineapple and Cranberry Juice.

CLASSIC STEAKHOUSE MARTINI 9

Classic Martini, Up or on the rocks, Ketel One or Tanqueray.

LEMON DROP 8

With Absolut Citron and a sugar rim.

SAZERAC 9

A New Orleans Original guaranteed to put you in the mood for this carefree old city.

MAKERS'S MANHATTAN 9

Maker's Mark, Sweet vermouth, bitters & muddled orange.

Tropical Specialty Drinks

Sex IN THE CITY 9

Grey Goose, Peach Schnapps, Pineapple, Cranberry & Orange Juices.

BLACK CHERRY Peach mojito 9

An exotic destination of fruit flavors made with black cherry rum, peach schnapps, fresh mint, lime juice & sprite.

Bahama Mama 9

Malibu Rum, Crème de banana and tropical Juices.

Cucumber Basil Lemonade 9

Captain Morgan spiced rum, Cucumber, Basil, Sweet & Sour, Simple syrup.

New Orleans Originals

LOUISIANA LEMONADE 9

Bacardi Rum, Strawberry Liquor & Lemonade.

HURRICANE 9

Meyers Rum & Tropical Juices.

MINT JULEP 8

Fresh Mint, Jim Beam & Simple Syrup.

PIMM'S CUP 8.5

Our Top Secret Recipe! It's a classic!

TOP SHELF LONG ISLAND ICED TEA 13

Absolut, Tanqueray, Cuervo, Bacardi, Triple Sec, Sour Mix & a splash of Coke!

OLD FASHIONED 9

Maker's Mark, Cherries, Bitters & Orange.

Margarita Bar

TOP SHELF RITA 11.5

Jose Cuervo Gold, Grand Marnier, Cointreau, Triple Sec.

GRAND PATRON MARGARITA 12.5

Smooth Combination of Patron, Grand Marnier and Lime Juice.

HOUSE MARGARITA 9.5

Tequila, Triple Sec, Lime Juice, Sweet & Sour.

Draft Beer

	PINT	PITCHER
ABITA AMBER DRAFT	4	14
BLUE MOON DRAFT	5	14.5
ANDYGATOR DRAFT	6	16

Bottled Louisiana Beer

ABITA AMBER The Very Best! 5

ABITA SEASONAL SELECTION 5.5

ABITA PURPLE HAZE 5

ABITA TURBODOG Dark Ale 5

Imported & Domestic

STELLA ARTOIS 5

BUDWEISER, BUD LIGHT 4.5

COORS LIGHT, MILLER LITE 4.5

HEINEKEN, CORONA 5

MICHELOB ULTRA LIGHT 4.5

Red Wines

Pinot Noir

	GLASS	BOTTLE
LA CREMA	12	48
KENDALL-JACKSON	11	39
BV COASTAL ESTATES	7.5	30
MIRASSOU California	7.5	30

Merlot

	GLASS	BOTTLE
KENDALL-JACKSON	11	39
BLACKSTONE	6.5	23
STERLING	8.5	30
CLOS DU BOIS	8.5	30

Cabernet Sauvignon

	GLASS	BOTTLE
14 HANDS Washington	8.5	30
LOUIS M. MARTINI	8.5	30
CHATEAU ST. JEAN	8.5	30
ROBERT MONDAVI	7	24
KENDALL-JACKSON	11	39
LIBERTY SCHOOL	8.5	30
ESTANCIA, Paso Robles	11	39

Shiraz

	GLASS	BOTTLE
YELLOWTAIL	6.5	22

White Wines

Chardonnay

	GLASS	BOTTLE
LA CREMA	10	39
14 HANDS Washington	8.5	30
SONOMA CUTRER	-	49
CLOS DU BOIS	7.5	28
ROBERT MONDAVI	6.5	24
KENDALL-JACKSON	8.5	30
CUPCAKE CENT. COAST	8	29
YELLOWTAIL	6.5	22

Pinot Grigio

	GLASS	BOTTLE
CAVIT	7.5	26
CLOS DU BOIS	8	30
SANTA MARGARITA	11	39

Sauvignon Blanc

	GLASS	BOTTLE
KENDALL-JACKSON	8	31
STERLING NAPA	7.5	27

Riesling

	GLASS	BOTTLE
SCHMITT SONNE	7.5	26