

## Children's Menu

(Age 10 and under please)

Shrimp Pasta Alfredo .....	10
Spaghetti and Meatballs w/Red Gravy .....	8
Fried Shrimp with French Fries .....	9
Fried Catfish with French Fries .....	8
Chicken Fingers – Served w/French fries .....	8
Substitute steamed broccoli or pasta – 3	

## Beverages

Soft Drinks (free refills) .....	
Iced Tea (free refills) .....	
Coffee (free refills) .....	
Barq's Rootbeer (free refills not included) .....	
Domestic Beer .....	
Imported Beer .....	
Draft Beer .....	

## Homemade Desserts

Dinwiddie Delight .....	8
topped with vanilla ice cream	
Dinwiddie Deluxe .....	9
topped with vanilla ice cream, toasted almonds and Amaretto "absolutely delicious"	
Bread Pudding .....	8
topped with whiskey buttersauce	
Turtle Cheesecake .....	8
Death By Chocolate .....	8

### Welcome To Bay St. Louis

Bay St. Louis was founded in 1699 when explorers discovered a paradise rich in wildlife and seafood. It was the calm harbors inside the Bay that made this place perfect from the start.

Growing up in the Bay is even more special than one can imagine. Children learn to throw cast nets at age 4; at 7, mom lets them go fishing from sun up to sun down. When the bait shrimp run out, no problem, use cut croaker until it's time to go home. Our childhood experiences in Bay St. Louis were unique – and they formed a rock-solid bond to this place that nothing can destroy.

Summers in the Bay are what life is supposed to be like. Fill up a stringer with two-pound speckled trout all morning, go to a barbeque, then cap off the day with a quick 18 at the golf course.

Hurricane Katrina took much from the Bay but not even its storm surge and wind could destroy the love people have for their Bay home. Its citizens are now devoted to renewing and rebuilding, and Trapani's Eatery is back in its original site in historic Old Town.

Old Town Bay St. Louis, picturesque and tranquil, can never be replaced. We as a community will restore the town and make it a special place again so our children can form that rock-solid foundation and keep Bay St. Louis alive in their hearts.

### Legend of the Po-Boy

In New Orleans years ago, the neighborhood bars would give each new customer a sandwich with their purchase of a nickel beer. The working men would go in for lunch for 5 cents. Bar owners would refer to them as the Poor Boy's Lunch ... thus the name "Po-Boy" came into being.

# Trapani's Eatery

**From The Marshes of Louisiana  
Straight to the Plate**

**Established 1994**

**Visa / Mastercard / American Express / Discover**



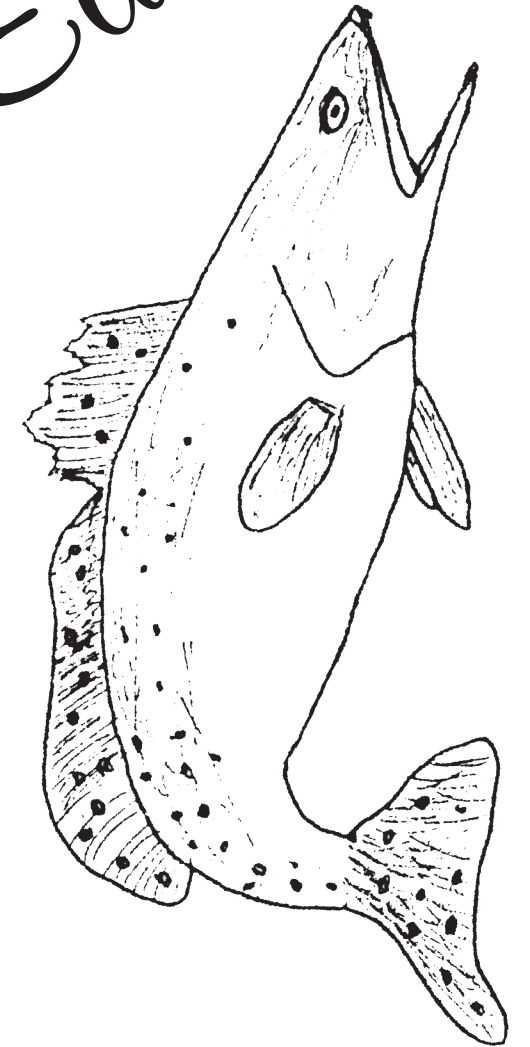
**116 N. Beach Boulevard  
Bay St. Louis, MS 39520**

**For Take-Out Orders:**

**(228) 467-8570**

**trapaniseatery.net**

Trapani's  
Eatery



**World Famous Po-Boys, Steaks and Seafood  
The Best in Bay St. Louis!**

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## *Appetizers*

	Cup	Bowl
<b>Crawfish Etouffée or Gumbo</b> .....	5	7
<b>Soup du Jour</b> .....	5	7
<b>Charbroiled Oysters</b> .....	½ dozen – 10	Dozen – 18
<b>Oysters on the ½ Shell</b> .....	½ dozen – 9	Dozen – 15
<b>Royal Red Shrimp</b> .....		16
<b>Fried Green Tomatoes topped with Crabmeat and Hollandaise</b> .....		14
<b>Spinach, Artichoke Dip</b> (w/fried bowtie pasta) .....		13
<b>Crab Cakes</b> .....		16
<b>Fried Calamari</b> .....		13
<b>Crab Fingers</b> (fried or sautéed, when available) .....		13
<b>Sesame Ahi Tuna</b> (with seaweed salad) .....		14
<b>Hot Wings</b> .....		9
<b>Onion Rings</b> (homemade) .....		7

## *Po-Boys*

NOTE: All Po-Boys dressed with lettuce, mayonnaise and tomatoes

	4” PoBoy	8” PoBoy
<b>Fried Shrimp</b> .....	9	13
<b>Fried Oyster</b> .....	10	14
<b>Fried Catfish</b> .....	9	12
<b>Sautéed Shrimp</b> .....	9	13
<b>Grilled Yellow Fin Tuna</b> .....	N/A	14
<b>Cuban Press</b> (Marinated oven-roasted pork, sliced thin, with sauteed ham and Swiss cheese, mayo, mustard & pickles) ....	9	12
<b>Roast Beef</b> .....	8	10
<b>Meat Balls</b> (Trapani’s Red Gravy, meatballs and Provolone cheese) .....	8	11
<b>Panéed Veal</b> (with melted Provolone cheese and a side of red gravy) .....	10	13

## *Sandwiches*

<b>Cheeseburger</b> .....	10
Half-pound Angus chuck charbroiled to desired temperature, with choice of American, Cheddar, Swiss or Provolone cheese with french fries	
<b>The Muffalatta</b> .....	Half – 16    Quarter – 9
Genoa salami, smoked ham, turkey, Provolone cheese and our homemade olive salad heated to perfection	
<b>Classic Club Sandwich</b> (turkey, bacon & Swiss) .....	12
Create your own club – your choice of two meats (turkey, roast beef, ham or bacon) and one cheese (American, Swiss or Provolone) with french fries	

*Note: While not a serious threat to healthy individuals, consumption of raw or undercooked oysters by at-risk individuals may cause serious illness or even death from Vibrio vulnificus bacteria. If you have liver disease, diabetes or a weak immune system, you should avoid raw oysters.*

## *House Salads*

<b>Greek Salad</b> .....	9
Fresh spinach, kalamata olives, purple onions, sliced tomatoes all topped with feta cheese and balsamic vinaigrette dressing	
Grilled Chicken . . . 3    Grilled Jumbo Shrimp . . . 6    Grilled Tuna . . . 7	
<b>Caesar Salad</b> .....	8
Crisp Romaine lettuce, our homemade croutons tossed in our incredible Caesar dressing	
Grilled Chicken . . . 3    Grilled Jumbo Shrimp . . . 6    Grilled Tuna . . . 7    Fried Oysters . . . 8	
<b>Trapani’s Special Salad</b> .....	11
Spring mix, grapes, Mandarin oranges, grape tomatoes, Gorgonzola cheese, almonds, purple onions, Kalamata olives and cucumbers, served with a balsamic vinaigrette dressing.	
Grilled Chicken . . . 3    Grilled Jumbo Shrimp . . . 6    Grilled Tuna . . . 7	
<b>Eatery Salad</b> .....	8
Tossed greens, tomatoes, Swiss and Cheddar cheeses and croutons	
Fried or Sautéed Shrimp . . . 5    Fried, Blackened or Grilled Chicken . . . 3	
<b>Crawfish Salad</b> .....	14
Lightly fried crawfish tails on top of a bed of mixed greens with a spicy vinaigrette topped with a blend of cheeses	

## *Fish Selection*

<b>Panéed Fish Eatery</b> .....	24
Fresh filet of dusted with Progresso bread crumbs, pan sautéed in garlic butter, topped with sautéed Gulf shrimp, lump crabmeat, mushrooms, garlic, white wine and basil, finished with Hollandaise and served with pasta Bordelaise	
<b>Fish of the Day Almondine</b> .....	23
Lightly dusted in white flour, fried to perfection and topped with toasted almonds and Meuniere sauce, served with pasta Bordelaise	
<b>Wasabi Tuna</b> .....	23
Fresh yellow fin tuna, grilled, topped with wasabi and soy, carmelized onions, sautéed crawfish tails and Hollandaise. Served with pasta	
<b>Grilled or Blackened Snapper Pasta</b> .....	22
Fresh filet of Gulf snapper, grilled or blackened, placed on a bed of pasta topped with sautéed crawfish tails, onion, bell pepper, mushrooms and a little Hollandaise. Awesome!	
<b>Stuffed Flounder Bay St. Louis</b> .....	22
Filet of flounder stuffed with crabmeat dressing, baked, then topped with the Bay St. Louis sauce. Served with pasta	

## *Specialties of the House*

<b>Panéed Chicken or Veal Italiano</b> .....	17
Lightly dusted with seasoned bread crumbs and panéed in butter & lemon. Served with angel hair pasta and red gravy.	
<b>Eggplant Delacroix</b> .....	18
Medallions of eggplant lightly fried with Progresso bread crumbs topped with sautéed shrimp and veggies with Hollandaise and Parmesan cheese served with pasta Bordelaise	
<b>Panéed Veal Eatery</b> .....	18
Medallions of veal dusted in Progresso bread crumbs, pan sautéed, topped with sautéed lump crabmeat, Gulf shrimp, and mushrooms in a white wine herb sauce topped with Hollandaise, served with pasta Bordelaise	
<b>Crawfish Etouffée</b> .....	17
Fresh crawfish tails, Creole vegetables, blended with a perfect light roux. One of the best	

All selections are served with House Salad

Substitute small Caesar salad – 3    Substitute small Greek salad – 4    Substitute broccoli – 4

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## *Pastas*

<b>Shrimp &amp; Veggie Pasta</b> .....	19
Jumbo size Gulf shrimp sauteed with broccoli, onion, bell pepper, mushroom and tomatoes in a spicy garlic butter tossed with bowtie pasta	
<b>Spaghetti with Meatballs</b> .....	16
Served with our famous red gravy and angel hair pasta	
<b>Shrimp Scampi</b> .....	19
Gulf shrimp sautéed in butter, garlic and green onions, with a touch of white wine, served on a bed of angel hair pasta	
<b>Angel Hair Primavera</b> .....	14
Broccoli florets, mushrooms, tomatoes, onions, carrots, yellow corn, green peas, bell peppers, and celery sautéed in olive oil, w/fresh basil and garlic served on a bed of angel hair pasta. A truly light delight!	
Add Grilled Chicken . . . 4    Add Grilled Jumbo Shrimp . . . 6	

**Pasta’s are served with House salad.**

Substitute small Caesar salad – 3    Substitute small Greek salad – 4  
Add broccoli – 5

## *Steaks*

Our steaks are cut to order, grilled or blackened to perfection.  
Served with Pasta Bordelaise

<b>Filet</b> .....	8 oz. 33
Add: lump crabmeat and Hollandaise . . . 7    half dozen Charbroiled Oysters . 10	
Royal Red Shrimp . . . 13    Snow Crab (1 cluster) . . . 17	

<b>Blakened Filet Tips w/Mushrooms</b> .....	8 oz. 33
Add: lump crabmeat and Hollandaise . . . 7    half dozen Charbroiled Oysters . 10	
Royal Red Shrimp . . . 13    Snow Crab (1 cluster) . . . 17	

<b>Ribeye</b> .....	14 oz. 28
Add: lump crabmeat and Hollandaise . . . 7    half dozen Charbroiled Oysters . 10	
Royal Red Shrimp . . . 13    Snow Crab (1 cluster) . . . 17	

Substitute small Caesar salad – 3    Substitute small Greek salad – 4    Substitute broccoli – 4

## *Seafood Selection*

<b>Seafood Steamer</b> .....	Market Price
<i>Steamed Royal Red Shrimp, two Steamed Snow Crab clusters, and a dozen Charbroiled Oysters, served with corn on the cob</i>	

<b>Seafood Platter Fried</b> (a taste of everything - Shrimp, Oyster and Catfish) . . .	24
Served with pasta Bordelaise or French fries	

<b>Shrimp</b> (grilled, blackened or fried) .....	19
Served with pasta Bordelaise or French fries	

<b>Oyster</b> (fried) .....	20
Served with pasta Bordelaise or French fries	

<b>Catfish</b> (fried) .....	17
Served with pasta Bordelaise or French fries	

Substitute small Caesar salad – 3    Substitute small Greek salad – 4    Substitute broccoli – 4

## *Side Orders*

<b>Small Caesar Salad</b> .....	5	<b>Pasta Bordelaise</b> .....	5
<b>Small Greek Salad</b> .....	6	<b>Hollandaise</b> .....	2
<b>House Salad</b> .....	4	<b>French Fries</b> .....	3
<b>Side Topping Sauce</b> .....	6	<b>Red Gravy</b> .....	2
Eatery, Bay St. Louis, Cat Island or Crawfish Etouffée		<b>Steamed Broccoli</b> .....	5
		<b>Henry’s Veggies</b> .....	5