



K-Paul's Louisiana Kitchen

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Chicken & Andouille Gumbo (Cup) Pan-braised chicken and andouille sausage, smothered onions, bell peppers, and celery, cooked in a chicken broth and a d...	\$7.95
Turtle Soup (Cup) Ground turtle meat and beef tenderloin with onions, bell peppers, celery, tomatoes, and seasonings. Simmered in a beef a...	\$7.95
Fried Oysters with Cool Caper Dill Sauce Fresh, Louisiana oysters, seasoned, battered, and deep-fried and served with a cool caper dill sauce.	\$12.00
Dancing Crab Fingers with Spicy Dipping Sauce Fresh Louisiana crab claws, seasoned, dipped in a popcorn batter, deep-fried and served with a spicy dipping sauce.	\$11.00
Fried Green Tomatoes with Crawfish Chipotle Remoulade Green tomatoes seasoned and dipped in corn meal batter, deep-fried and layered with sautéed, fresh Louisiana crawfish ta...	\$11.00
Crawfish Popcorn with Sherry Sauce Fresh Louisiana crawfish tails seasoned and dipped in a very thin batter, flash fried to crunchy perfection and served w...	\$11.00
Fried Rabbit Tenderloin with Tangy Sauce Fresh rabbit from crickhollow farms seasoned, battered, deep-fried and served with a tangy marmalade sauce and sautéed b...	\$9.50
Roasted Creole Sausage with Creole Mustard Sauce Fresh ground pork, chicken and rabbit combined with caramelized veggies, seasonings, stock, and stuffed in a casing, the...	\$8.50

Salads

ITEM	PRICE
K-Paul's House Salad Fresh mixed greens served with your choice of one of our wonderful homemade dressings: green onion, rich danish blue che...	\$6.00
K-Paul's Spinach Salad Fresh young spinach leaves topped with sliced hard boiled eggs, sautéed mushrooms and fried bacon bits, tossed with k-pa...	\$8.00
Caesar Salad K-paul's version of a classic! Romaine lettuce topped with a dressing made from egg yolks, homemade vinegar, olive oil,...	\$8.00

Main Courses

ITEM	PRICE
Blackened Louisiana Drum Fresh Louisiana drum fillet seasoned, blackened in a cast iron skillet and topped with fresh Louisiana crawfish (seasona...	\$32.95
Pan-Friend Flounder with Crabmeat & Scallop Marigny Fresh Louisiana flounder fillet, seasoned, lightly battered, and pan-fried and served with fresh Louisiana crabmeat and...	\$32.95
Bronzed Salmon with Shrimp & Scallop Herbal Brie Cream Fresh salmon fillet seasoned, bronzed, and served with fresh Louisiana shrimp, and bay scallops in a sauce of onions, fr...	\$32.95
Stuffed Soft Shell Crab with Shrimp & Andouille Creole Pasta Fresh Louisiana soft shell crab stuffed with seafood bienville dressing, seasoned, battered, deep-fried and served with...	\$32.95
Eggplant Pirogue with Seafood Atchafalaya Eggplant pirogue (Cajun canoe) seasoned, battered, deep-fried and filled with fresh Louisiana shrimp, crawfish tails, ba...	\$32.95
Classic Shrimp Etouffee A classic of fresh Louisiana shrimp smothered in a brown gravy made with rich seafood stock, browned flour, onions, bell...	\$32.95
Duck & Shrimp St. Rose Fresh julienned duck breast and fresh Louisiana shrimp in a sauce of a medley of crimini, shiitake, Portobello, and oyst...	\$31.95
Paneed Chicken Breast with Hot & Sweet Shrimp Tender chicken breast seasoned, lightly breaded with bread crumbs, pan-fried and served with fresh Louisiana shrimp in a...	\$32.95

ITEM	PRICE
Paneed Rabbit with Shrimp Chartres Street Jambalaya Fresh rabbit seasoned, lightly breaded with bread crumbs, pan-fried and served with the most famous rice dish in Louisia...	\$32.95
Blacked Prime Ribeye with BGB Tender, 12 oz. aged prime ribeye, seasoned, blackened in a cast iron skillet and served with browned garlic butter and p...	\$33.95
Blackened Stuffed Pork Chop Marchand de Vin Tender pork chop stuffed with ricotta, Asiago, mozzarella, and caciocavallo cheese and fresh basil, blackened medium wel...	\$32.95
Blackened Beef Tenders with Debris Sauce Twin 4 oz. aged filet mignon tenders seasoned and blackened in a cast iron skillet and served with our famous debris sau...	\$36.95

Desserts

ITEM	PRICE
Sweet Potato Pecan Pie A layer of creamy sweet potato filling. Topped with roasted pecans, served with chantilly cream.	\$8.00
Bread Pudding A New Orleans tradition, a mixture of breads soaked in a rich egg cream, then baked with raisins and pecans to create a...	\$6.00
Custard Marie Our version of crème brûlée, a rich egg custard baked with a pecan praline on the bottom, topped with caramelized sugar.	\$6.00
Chocolate Hill Individual homemade chocolate bundt cake, filled with warm chocolate ganache, drizzled with white and dark chocolate.	\$6.00