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K-Paul's Louisiana Kitchen

Menu Prices — October 26, 2026

K-Paul's Louisiana Kitchen menu with prices in United States, updated January 2020: 27 items across 4 categories, prices from $6.00 to $36.95.

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K-Paul's Louisiana Kitchen Menu with Prices (United States)

K-Paul's Louisiana Kitchen menu with prices in United States, updated January 2020: 27 items across 4 categories, prices from $6.00 to $36.95. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/k-pauls-louisiana-kitchen

Menu categories: Appetizers · Salads · Main Courses · Desserts

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**

ITEM	PRICE
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**
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**