Lunch Menu

11:00 AM - 3:00 PM

FRIED SEAFOOD W/SIDE		SANDWICHES		BUN/PO	-BOY
Softshell Crab (1)	\$20	Hamburger (also dinner)		\$13	\$18
Oysters w/ side	\$20	Cheeseburger (also dinner)		\$1 <mark>4</mark>	\$19
Shrimp w/ side	\$15	Gulf Oyster (also dinner)		\$20	\$28
Catfish w/ side	\$13	Gulf Shrimp (also dinner)		\$14	\$18
Redfish w/ side	\$13	Redfish/Catfish (also dinner)		\$14	\$18
FROM THE GRILL W/SIDE		Soft Shell Crab		\$26	\$18
	#22	Hot Roast Beef		\$13	\$18
Ribeye 8oz.	\$23	Muffuletta Half	\$13	Whole	\$20
w/ Fried Seafood add \$8		Wraps (grilled or fried)			
Steak Tips w/mushroom & onions	\$23	Shrimp			\$14
Sirloin 6 oz.	\$22	Chicken			\$12
Bayou C <mark>hicken</mark>	\$15	CHICKETT			312
Tuna 6 oz.	\$17	Buns served w/ fries ONLY. Po	oboys	s side NO	T
Stuffed Trout	\$16	included.			
(Carab	CHOOS	E A SIDE			

	Potato Salad	Sweet Waffle Fr	ies (add \$1)	
	Side Orders -	NO S	— Ask About Our D	esserts -
I	Mac – N – Cheese	\$5/7	Ultimate Chocolate Cake	\$8
F	French Fries	\$6	Caramel Cheesecake	\$8

Egg Plant Fries (add \$1)

\$8 \$8 \$8

Side Salad (add \$2)

	Course	
Potato Salad	\$6	
Coleslaw	\$6 Ree	ese's Pie
Vegetable of the Day	\$6 Lem	non Berry Cake (wh <mark>en availa</mark>
Egg Plant Fries	\$9 Che	eesecake
Sweet Potato Fries	\$9 Bred	ad Pud <mark>ding</mark>
French Fries	\$6 Car	amel Cheesecake

Cole Slaw

Veggie of the Day

Mac – N – Cheese

Fries

Seafood Gumbo	Cup	\$6	Bowl	\$10
Turtle Soup	Cup	\$8	Bowl	\$10
Swamp Bisque	Cup	\$10	Bowl	\$14

Dempsey's Kool Kids

for our kids under 12

SERVED WITH FRENCH FRIES, VEGGIES, OR MACARONI & DRINK

Gulf Shrimp	\$7	Kid's Alfredo (side not included)	
Crispy Fried Fish	\$7	Plain	\$7
Fried Oysters	\$17	Chicken	\$11
Chicken Tenders w/ Dipping Sauce	\$7	Shrimp or Crawfish	\$13
Buffalo add \$1.00		Hamburger Dressed Your Way	\$7
Grilled Cheese	\$7	Kid's Steak Dinner Sirloin or Ribeye	\$19



Every dish is prepared to order using only the finest ingredients. Our chef is always experimenting with new flavor combinations, so you can expect your meal to be unique and delicious. We're happy to help you find the perfect dish! All orders are final.

Appetizers

Onion Rings w/Wasabi Ranch	\$8/12	Frog Legs Shrimp & Crabmeat dressing	\$15
Homemade & fried golden		Shrimp & Grits w/blackened shrimp	\$14
Cheese Stix w/Tangy Marinara	\$10	Calamari w/Tangy Marinara	\$12
Okra Hand breaded & Fried Golden	\$9	Stuffed Mushrooms Hand-made w/	\$12
Artichoke Hearts Fried Golden	\$12	crabmeat & shrimp stuffing	
Pickles w/Ranch dip	\$9	Boudin Egg Rolls w/ Spicy Honey Glaze	\$12
Crab Fingers Large order w/ Cocktail	\$19	Baby Artichoke & Stems	\$14
Sauce		Grilled/topped w/ Feta Cheese	
Crab Cakes	\$13	Fried Asparagus	\$16
Hand-made w/fresh crabmeat & shrimp		w/ crawfish and shrimp cream sauce	
		Fried Green Tomato	\$12
		w/ cream sauce w/ artichoke & crabmeat	

Beverages

All fountain drinks \$3 w/ Souvenir Cup

PROUDLY SERVING COCA-COLA PRODUCTS:

COKE, COKE ZERO, DIET COKE, DR PEPPER,

DIET DR PEPPER, SPRITE, BARQS, POWERADE

DEMPSEY'S SOUTHERN SWEEEEET TEA/UNSWEET

STRAWBERRY LEMONADE
BARQ'S ROOT BEER (BOTTLE)

MISSISSIPPI FAVORITE W/ PO-BOY

WET YOUR WHISTLE WITH A BEER, WINE OR COCKTAIL, FROM OUR BAR!!

ASK YOUR SERVER ABOUT OUR DRAFTS AND ISLAND OASIS DAQUIRIS.

* GRATUITY MAY BE ADDED ON PARTIES OF 6 OR MORE * CONSUMING RAW OR UNDER COOKED PROTEIN MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS

. C	Fried	l Sea	food.	

SERVED W/ SIDE & HIISH PUPPIES

SERVED W/ SIDE & HUSH P	UPPI	ES		
SUBSTITUTIONS EXTRA		sma	all/la	arge
Fried Oysters		\$24	1	\$30
Golden <mark>Fried</mark>				
Fried Shrimp		\$18	3	\$24
Gold <mark>en Fri</mark> ed				
Fried Catfish		\$16	5	\$21
Fried Redfish		\$16	5	\$21
Fried Crawfish Platter		\$19	•	\$25
Gol <mark>den Fried</mark>				
Frog <mark>Leg Platte</mark> r				\$24
w/Shrimp & Crabmeat Dressing				
Softshell Crab Fried Golden	(1) \$	20	(2)	\$34
Crab Finge <mark>r Platt</mark> er				\$34
Fried Gold <mark>en</mark>				
		14	(2)	\$20
Hand-ma <mark>de w/ fres</mark> h crabmeat ar	nd			
shrimp				
Half-n-Half Fried Platter				\$25
Choose 2: Shrimp, Catfish, Redfish,				
Crawfish or Oysters				
3 – Part Fried Platter				\$25
Choose 3: Shrimp, Catfish, Redfish,				
Crawfish or Oysters				
Super Seafood For One				\$35
1 Gumbo, Stuffed Crab, 4 Shrimp,				
5 Oysters, 3 Catfish, 5 Redfish, and				
Crawfish Pie				
Dempsey's Platter for Two				\$55
2 Gumbo, 2 Stuffed Crab, 8 Shrimp		da :		
8 Oysters, 6 Redfish, 4 Catfish, 2 Cro	JWI	sn		
Pies, and 2 Sides				
CHOOSE A SIDE				

Mac - N - Cheese Fries Potato Salad Cole Slaw Veggie of the Day Sweet Waffle Fries add \$1

Egg Plant Fries add \$1

Side Salad add \$2

Baked Potato add \$1

(only Friday and Saturday after 4pm)

Broiled Seafood -

SERVED W/ SIDE & SALAD

Broiled Shrimp Platter	\$23
Garlic, butter, Olive Oil topped w/Jack Chees	se
Broiled Crawfish Platter	\$25
Garlic, butter, Olive Oil topped w/Jack Chees	se
Dempsey's Broiled Redfish	\$25
Topped w/Crab Au-Gratin Sauce	
Grilled Fish	\$22
Redfish or catfish grilled or Blackened w/Olive	
Oil/garlic	
Broil 3-Way	\$3 0
Redfish, Shrimp & Oysters Topped w/Crab	
Au-Gratin	
New Orleans Style Shrimp or Crawfish	\$24
w/Monterey Jack Cheese	
Stuffed Flounder	\$25
Stuffed w/Shrimp & Crabmeat Dressing	

Fresh Pasta

SERVED W/ SALAD

Crab Cake Landon	\$26
Artichoke, onions, & crab meat blended in	
white cream cheese sauce over angel hair	
pasta w/ 2 crab cakes (Shrimp & Crab)	
Seafood Bordelaise 🖊	\$26
Grilled Shrimp & Crawfish over Angel Hair	
topped w/ Garlic and Olive Oil Blend	
Soft Shell Cameron	
Artichokes, Onions, Crabmeat blend in White	\$34
creamy cheese sauce over pasta topped	
w/ 2 softshell crabs	
Pasta Alfredo w/ Chicken	
Sub Shrimp (\$24) or Crawfish (\$26) (Fried,	\$21
Grilled or Blackened)	
Shrimp & Grits /	\$28
Fried Grit Cake topped w/Blackened Redfish	
Topped w/Crawfish & Shrimp Cream Sauce w	/

- Boiled or Steamed Seafood - Entrée Salad -

SERVED W/ SIDE & SALAD

Royal Reds MKT Price Deep water Royal Reds w/ drawn butter **Boiled Gulf Shrimp MKT Price** Fresh Gulf Shrimp seasoned to perfection **MKT Price** Boiled Crawfish (Seasonal) Steamed Crab Legs **MKT Price** Dungeness or Snow served w/drawn butter

Chicken Salad (fried, grilled, or blad	ckened) \$1
Shrimp Salad (fried, grilled, or black	ened) \$2
Tuna Salad (fried, grilled, or blacker	ned) \$2
Black & Blue Steak Salad	\$2
Fried Oyster Salad	\$2
Shrimp & Crab Salad	\$2
Barrell David Barrell Barrell Balanci) (i - 1)

Dressings: Ranch, Wasabi Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar, Italian, Honey Mustard, 1000 Island, Asian Ginger, Mango Pineapple, French

NOT RESPONSIBLE FOR WELL-DONE STEAKS

Well-marbled, hand-trimmed

& cooked to perfection. Extra

w/ mushrooms and onions

Prime Aged Ribeye

From the Brill

SERVED W/CHOICE OF SIDE & SALA	D
--------------------------------	---

Filet Mignon 8oz. **\$53** The King of Steaks!

Top Sirloin 8oz. **\$28**

Cooked to perfection

onions and brown gravy

cuts available (+\$10 per 4oz.)

Sirloin Steak Tips \$30

12oz.

16oz.

\$40

\$50

Hamburger Steak 8oz. \$18 w/ sauteed mushrooms &

Bayou Chicken 🌶 \$21 Grilled Chicken w/ Jalapeño Cheese and Sauteed Onions and Mushrooms

Pork Chop 14oz. **\$22** French cut Bone-in Grilled

Seared Ahi Tuna 12oz. **\$28** Sushi grade tuna grilled or blackened /

Steak toppers & Seafood

Sauteed Mushrooms & Onions	\$4	Shrimp (8)	\$12
Lump Crab Meat	\$10	Oyster (8)	\$14
Smoked Gouda and Crab Meat	\$12	Catfish (3)	\$10
Crab Au Gratin	\$12	Redfish (3)	\$10
Large Soft Shell Crab	\$14		

Oysters



1/2 Dz. Dz. Raw \$15 \$25 \$28 Rockefeller \$18 **BBQ** \$28 \$18

South of Border 🥕

Charbroiled \$17 \$26 \$28 Blackened / \$18

½ Dz.

\$18

Dz.

\$28

Swamp / ½ Dz. \$19 Dz. **\$29**

ASK ABOUT OUR OYSTER HAPPY HOUR SPECIALS WEDNESDAY AND THURSDAY AFTER 4PM

Fresh Herbs