

Lunch Menu

11:00 AM - 3:00 PM

FRIED SEAFOOD W/SIDE		SANDWICHES		BUN/PO-BOY	
Softshell Crab (1)	\$21	Hamburger (Also Dinner)	\$14	\$19	
Oysters	\$20	Cheeseburger (Also Dinner)	\$15	\$20	
Shrimp (Grilled \$2)	\$16	Gulf Oyster (Also Dinner)	\$20	\$30	
Catfish (Grilled \$2)	\$14	Gulf Shrimp (Also Dinner)	\$15	\$19	
Fish (Grilled \$2)	\$14	Redfish/Fish (Also Dinner)	\$15	\$19	
Small Half-and-Half Platter w/side	\$16	Soft Shell Crab	\$19	\$28	
FROM THE GRILL W/SIDE		Hot Roast Beef	\$14	\$19	
Ribeye 8oz.	\$24	Muffuletta	Half \$15	Whole	\$24
w/ Fried Seafood add \$8		Wraps (Grilled or Fried)			
Steak Tips (w/ mushroom & onions)	\$23	Shrimp			\$16
Sirloin 6 oz.	\$22	Chicken			\$14
Bayou Chicken	\$15	½ Po'boy with Side or Gumbo			\$14
Tuna 6 oz.	\$18	Buns served w/ fries ONLY. Poboys side NOT included.			
Stuffed Trout	\$17	SALAD			
Dempsey Grilled Fish	\$16	Shrimp Salad (Grilled or Fried)			\$14
Trout Florentine	\$14	Oyster Salad			\$18
CHOOSE A SIDE		Tuna Salad			\$18
Mac – N – Cheese	Veggie of the Day	Chicken Salad (Grilled or Fried)			\$12
Fries	Sweet Waffle Fries (add \$2)	Dressings: House Made Ranch, Wasabi Ranch, Balsamic			
Potato Salad	Egg Plant Fries (add \$2)	Vinaigrette, Raspberry Vinaigrette, Caesar, Italian, Honey			
Cole Slaw	Side Salad (add \$2)	Mustard, 1000 Island, Asian Ginger, Mango Pineapple, French			

Side Orders

Soups

Mac – N – Cheese	\$5/7	Seafood Gumbo	Cup \$8	Bowl \$14
Fries	\$6	Turtle Soup	Cup \$10	Bowl \$14
Sweet Potato Fries	\$9	Swamp Bisque	Cup \$12	Bowl \$16
Egg Plant Fries	\$9			
Veggie of the Day	\$6			
Coleslaw	\$6			
Potato Salad	\$6			

Dempsey's Kool Kids

For Our Kids Under 12!

SERVED WITH FRENCH FRIES, VEGGIES, OR MAC-N-CHEESE & DRINK

Gulf Shrimp	\$7	Kid's Alfredo (Side not included)	
Crispy Fried Fish	\$7	Plain	\$7
Fried Oysters	\$18	Chicken	\$11
Chicken Tenders	\$7	Shrimp or Crawfish	\$13
(w/ dipping sauce. Buffalo Add \$1)		Hamburger (Dressed Your Way)	\$7
Grilled Cheese	\$7	Kid's Steak Dinner (Sirloin or Ribeye)	\$20

Please review menu thoroughly & carefully, we will not issue any refunds.

Dempsey's Seafood & Steak

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	\$10 Small	Fresh Frog Legs (served with Shrimp &	\$16
Homemade & Fried Golden)	\$14 Large	crabmeat dressing)	
Creamy Cheese Stix (hand cut &	\$12	Shrimp & Grits 🌶️ (Our Signature Fried Grit,	\$15
breaded, fried to golden perfection		smothered in a crawfish & shrimp cream	
served with our Tangy Marinara)		sauce w/ blackened shrimp)	
Homegrown Okra (battered & fried	\$10	Fried Calamari (w/ Tangy Marinara)	\$13
to golden perfection served w/ our		Stuffed Mushrooms (HandStuffed	\$14
homemade ranch)		w/crabmeat & Shrimp Dressing)	
Fried Artichoke Hearts (1/4 Fried	\$13	Boudin Egg Rolls 🌶️ (w/ Spicy Honey Glaze)	\$13
Artichoke Hearts, served with our		Grilled Baby Artichoke & Stems (topped	\$16
homemade honey mustard)		w/feta cheese)	
Tangy Fried Pickles (Served with our	\$13	Fried Asparagus (Smothered w/ a crawfish	\$17
delicious homemade ranch)		& shrimp cream sauce)	
Crab Fingers (Larger serving w/	\$MKT PRICE\$	Crispy Fried Green Tomatoes (Topped with	\$13
cocktail sauce)		our signature Landon Sauce & fresh crab	
Crab Cakes (hand-made w/ fresh	\$15	meat)	

Beverages

All fountain drinks \$3 w/ Souvenir Cup



PROUDLY SERVING COCA-COLA PRODUCTS:

FOUNTAIN DRINKS: Coke, Coke Zero, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Barqs, Powerade.

DEMPSEY'S SOUTHERN SWEEEEEET TEA/UNSWEET STRAWBERRY LEMONADE

BOTTLES: Barqs Root Beer, Mexican Coke, Fanta CLASSIC BOTTLES: Coke, Coke Zero, Dasani

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
* DEMPSEY PROUDLY SERVES DOMESTIC SEAFOOD.

* CONSUMING RAW OR UNDER COOKED PROTEIN MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS

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Fried Seafood

SERVED W/ SIDE & HUSH PUPPIES

SUBSTITUTIONS EXTRA	small/large
Golden Fried Oysters	\$26 \$32
Golden Fried Shrimp	\$20 \$28
Fried Catfish	\$18 \$22
Fried Fish	\$18 \$22
Fried Crawfish Platter	\$20 \$27
Fried Frog Leg Platter	\$26 \$36
(w/Shrimp & Crabmeat Dressing)	
Golden Fried Crab Finger Platter	\$MKT PRICE\$
Crab Cake Platter	\$16 \$24
(Hand-made w/ fresh crabmeat and shrimp)	
Half-n-Half Fried Platter (choose 2: Shrimp, catfish, fish, crawfish, or oysters)	\$27
3 – Part Fried Platter (Choose 3: Shrimp, Catfish, Fish, crawfish or oysters)	\$27
Super Seafood For One (1 Gumbo, Stuffed Crab, 4 Shrimp, 5 Oyster, 3 Catfish, 5 Fish and Crawfish Pie)	\$42
Dempsey Platter for Two (2 Gumbo, 2 Stuffed Crabs, 8 Shrimp, 8 Oysters, 6 Fish, 4 Catfish, 2 Crawfish Pies, and 2 Sides)	\$60

CHOOSE A SIDE

Mac – N – Cheese
Fries
Potato Salad
Cole Slaw
Veggie of the Day
Sweet Waffle Fries add \$2
Egg Plant Fries add \$2
Side Salad add \$2
Baked Potato add \$2
(only Friday/Saturday after 4pm)

Broiled Seafood

SERVED W/ SIDE & SALAD

Broiled Shrimp Platter (Garlic, Butter, Olive Oil topped w/ Jack Cheese)	\$26
Broiled Crawfish Platter (Garlic, Butter, Olive Oil topped w/ Jack Cheese)	\$28
Dempsey's Broiled Fish (Smootherd w/ Crab Au-Gratin Sauce)	\$27
Grilled Fish (Fish or Catfish grilled or blackened to perfection w/ Olive Oil/Garlic)	\$23
Broil 3-Way (Fish, Shrimp & Oysters Topped W/ Crab Au-Gratin)	\$32
New Orleans Style Shrimp or Crawfish (w/Monterey Jack Cheese)	\$26
Stuffed Flounder (Stuffed w/ Shrimp & Crabmeat Dressing)	\$30

Fresh Pasta

SERVED W/ SALAD

Crab Cake Landon (Artichoke, Onions, & Crab Meat blended in white cream cheese sauce over angel hair pasta w/ 2 crab cakes (shrimp & crab))	\$28
Seafood Bordelaise (Grilled Shrimp & Crawfish over Angel Hair topped w/ Garlic and Olive oil blend)	\$28
Soft Shell Cameron (Artichokes, Onions, Crabmeat blend in white creamy cheese sauce Over pasta topped w/ 2 Softshell Crabs)	\$35
Pasta Alfredo w/ Chicken (Sub Shrimp \$26 or Crawfish \$28 (Fried, Grilled or Blackened)	\$22
Shrimp & Grits (Fried Grit Cake topped w/ Blackened Fish Topped w/ Crawfish & Shrimp Cream Sauce w/fresh herbs)	\$30

- Boiled or Steamed Seafood -

SERVED W/ SIDE & SALAD

Boiled Gulf Shrimp (Fresh Gulf Shrimp seasoned to Perfection)	\$MKT Price
Boiled Crawfish (Seasonal)	\$MKT Price
Steamed Crab Legs (Dungeness or Snow served w/ drawn butter)	\$MKT Price

From the Grill

SERVED W/CHOICE OF SIDE & SALAD

 Filet Mignon (The King of Steaks!)	8oz.	\$55
Sirloin Steak Tips (w/ mushrooms and onions)		\$32
Hamburger Steak (w/ sauteed mushrooms & onions and brown gravy)	10oz.	\$19

Bayou Chicken (Grilled Chicken w/ Jalapeño Cheese and Sauteed Onions and Mushrooms)	\$22
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Pork Chop (French cut Bone-in Grilled)	14oz.	\$24
Seared Ahi Tuna (Sushi grade tuna grilled or blackened)	12oz.	\$30

Steak toppers & Seafood

Sauteed Mushrooms	\$3	Large Soft Shell Crab	\$16
Sauteed Onions	\$3	Shrimp (10)	\$14
Lump Crab Meat	\$12	Oyster (10)	\$16
Smoked Gouda and Crab Meat	\$14	Fried Catfish (4) BR (1 PC)	\$12
Crab Au Gratin	\$14	Fried Redfish (4) BR (1 PC)	\$12

Oysters

	1/2 Dz.	Dz.		1/2 Dz.	Dz.
 Raw	\$15	\$25	 Charbroiled	\$17	\$26
Rockefeller	\$18	\$28	Blackened	\$18	\$28
BBQ	\$18	\$28	South of Border	\$18	\$28
Swamp 1/2 Dz. \$19 Dz. \$29					

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

* USE DOMESTIC CATFISH AND DOMESTIC SHRIMP

🌶️ = SPICY

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