



soups

SEAFOOD GUMBO

cup
bowl

Mouthwatering Louisiana lagniappe of fish, shrimp, chicken, sausage with okra in our Pelican House Roux. Served with a taste of rice.

NON-SEAFOOD GUMBO

cup
bowl

Mouthwatering Louisiana lagniappe of chicken, sausage with okra in our Pelican House Roux. Served with a taste of rice.

SEAFOOD BISQUE

A blended lagniappe of fish, shrimp, crabmeat, & crawfish in a light creole seasoning base.

salads

A bed of mixed greens, tomatoes, pickles, house made croutons & your choice of:

Fish (Blackened or Fried)

Shrimp (Grilled or Fried)

Cajun Chicken Strips

Crawfish

The Pelican House Restaurant

107 S. Cedar Ridge Dr.

Duncanville, TX 75116

972.296.0403



www.ThePelicanHouseRestaurant.com

entrees

Served with side salad & Louisiana style french bread.

gentilly **JAMBALAYA**

A creole mix of fresh tomatoes in a tomato base sauce, chicken, sausage, & rice.

tonti **RED BEANS & RICE**

A southern classic of slow simmered seasoned beans & smoked sausage. Served with rice.

tchopitoulas **SHRIMP CREOLE**

A savory combination of diced tomatoes, tender shrimp, with a medley of fresh onion, bell pepper, & celery. Served with rice.

magnolia **CRAWFISH RICE**

Louisiana style fried rice sauteed with creole seasoning and savory crawfish.

sazerac **CRAWFISH ETOUFEE**

A cajun blend of crawfish smothered in a brown sauce made with seafood stock & fresh seasonings. Served with rice.

st. charles **SHRIMP SCAMPI**

Succulent shrimp grilled using our special seasoning served with a twist! Served with rice and cajun grilled vegetables.

mardi gras **TRIO**

A hearty sample of two classics – Jambalaya and Red Beans & Rice served with two pieces of fried fish.

canal **SEAFOOD PLATTER**

A lightly battered & seasoned to perfection combination of fried fish, shrimp, & mini crab cakes. Served with homemade chips.

yazzy **SEAFOOD TRIO**

A hearty sample of Shrimp Creole, Crawfish Etoufee, & two pieces of fried fish.

sandwiches

mother mary's
PO BOY SANDWICHES

Served with your choice of fried meat piled high on 8" signature french bread & served with our homemade cajun chips.

Hot Sausage
Crawfish
Oyster
Shrimp
Catfish
Alligator

lagniappes

Chicken (2)
Fried Shrimp (5)
Crab Cake (1)
Catfish (2)
Fried Alligator
Cajun Chicken Strips (2)
Homemade Chips

desserts

lil june's
PRALINE CHEESECAKE

A rich creamy cheesecake infused and topped with our specialty praline sauce & pecans.

aunt doris'
BREAD PUDDING

A rich oven baked Louisiana specialty topped with our rich bourbon sauce.

carolyn's
BEIGNETS

Three flash fried pastries sprinkled with powdered sugar.

entrees cont.

bourbon
SHRIMP PLATTER

Succulent shrimp grilled and seasoned in a special bourbon sauce and served over rice with seasoned grilled vegetables.

poydras
SHRIMP PLATTER

Lightly battered, perfectly seasoned with our special blend. Served with homemade chips.

nola
CATFISH PLATTER

Three lightly battered, perfectly seasoned Catfish fillets. Served with homemade chips.

bienville
FRIED OYSTER PLATTER (SEASONAL)

A healthy serving of oysters seasoned with our signature blend & fried to perfection. Served with homemade chips.

st. claudes
BLACKENED CATFISH

Two pieces of succulent blackened catfish fillets served on a bed of rice with seasoned mixed vegetables.

magazine
CRABCAKE PLATTER

Two generous size decadent patties of crabmeat, lightly breaded & seasoned with our special blend, topped with our seafood sauce and pecans. Served with a black bean salad.

broad
SOUTHERN FRIED CHICKEN PLATTER

Two pieces of chicken seasoned with our special Pelican House creole seasoning blend, deep fried and served with our homemade chips.

st. bernard
CHICKEN STRIP PLATTER

Three large chicken strips of white meat breaded & seasoned with our signature seasoning blend. Served with homemade chips.

drinks

Coke, Diet Coke, Sprite

Dr. Pepper, Root Beer

Lemonade, Fruit Punch

Community Tea

(Sweet, Unsweetened, Raspberry)