

TRAPP'S

LUNCH

1898 STARTERS

Trappey's Fine Foods was established in 1898 by B.F. Trappey and his 9 sons. It was in that year that they would change the Trappey name forever!

BARRETT'S SEAFOOD NACHOS | \$14

Fresh made to order chips piled high, topped with fresh onions, tomatoes, jalapenos, fried crawfish tails, grilled shrimp, drizzled with the best white queso cheese on this side of the Mississippi River!

SOUTHWEST EGGROLLS | \$11

A blend of southwestern chipotle sauce, chicken, black beans, corn, and spinach.

FRIED BANANA PEPPER RINGS | \$8

Banana pepper rings battered in our secret flour seasoning then deep fried and served with a side of our housemade Ranch sauce.

BOUDIN BALLS (4) | \$12

Boudin stuffed with pepperjack cheese and fried to perfection...c'est bon!

JOSIE'S CRAWFISH QUESO | \$12

Our fresh white queso full of seasoned crawfish tails, served with a side of homemade chips.

NACHITOCES MEAT PIES | \$10

A local favorite made in Nachitoches, Louisiana.

NOAH'S FRIED GREEN BEANS | \$9

Green beans battered, deep fried, then seasoned to perfection! Served with a side of our housemade Southwest Ranch sauce.

BECKETT'S FRIED PICKLES | \$8

Dill pickle slices lightly battered and deep fried in a cajun seasoning flour blend. Served with a side of our housemade Ranch sauce.

BOUDIN AND CHEESE STUFFED EGGROLLS | 11

Eggrolls stuffed with boudin and monterey jack cheese, deep fried and served with a side of our housemade honey chipotle pepper glaze dip.

BRITTANY & HOLLY'S FAVORITE SOUPS & GUMBOS

TRAPPEY'S RED BEANS & RICE

CUP | \$7 BOWL | \$10

Creamy red beans seasoned with Richard's smoked sausage, tasso, simmered to perfection, topped with rice. Served with garlic bread.

MOM BOUTTE'S CRAWFISH ETOUFFEE

CUP | \$7 BOWL | \$10

Louisiana crawfish, the Holy Trinity of veggies, sautéed in a rich buttery cream sauce & thickened with a blonde roux. Served with garlic bread.

BRITTANY'S CLASSIC CHICKEN &

SAUSAGE GUMBO CUP | \$7 BOWL | \$10

A Louisiana staple & one of Trapp's favorites. A delicious dark roux mixed with chicken and andouille sausage, smoked sausage, & the Holy Trinity of vegetables, topped with rice. Served with garlic bread.

NONK'S JAMBALAYA CUP | \$7 BOWL | \$10

Nonk made his jambalaya famous by mixing rice, special seasonings, roasted chicken, and Richard's andouille smoked sausage. Served with a slice of garlic bread.

HOLLY'S CORN, CRAB AND SHRIMP BISQUE CUP | \$7 BOWL | \$10

Roasted corn, fresh crabmeat, and gulf shrimp cooked together in a creamy soup. Served with a slice of garlic bread.

PAW PAW'S LAKE DAUTERIVE POBOYS

Option for Fried, Grilled, or Blackened

SHRIMP POBOY

1/2 | \$11 WHOLE | \$14

CATFISH POBOY

1/2 | \$11 WHOLE | \$14

CRAWFISH POBOY

1/2 | \$11 WHOLE | \$14

Trapp's Poboy's are served on a local freshly baked Langlinais' bun and dressed with lettuce, tomatoes, and mayo. Served with your choice of side.

ACADIANA SEAFOOD PLATTERS

In the late 1800's the demand for Trappey's hot sauce was very high. A cigar salesman that traveled through Acadiana on his way northward to Arkansas was a main promoter of the new craved hot sauce.

PAPA'S CATFISH PLATTER | \$13

Lightly fried catfish filets with your choice of a side.

FRIED SHRIMP PLATTER | \$13

Gulf shrimp perfectly fried combined with your choice of a side.

GRAMPS BOILED SHRIMP | \$13

8 seasoned boiled shrimp with a squeeze of lemon and cocktail sauce. Served with 2 sides.

BILL'S SEAFOOD PLATTER | \$23

(3) Fried Fish Filets,
(5) Fried Shrimp,
(5) Boiled Shrimp,
(2) Seafood Pies surrounding a cup of soup.
Served with 2 sides.

CRAWFISH 1/2 & 1/2 | \$16

Our signature crawfish etouffee and our delicious seasoned and fried crawfish tails.
The BEST of both worlds!

TRAPP'S

LUNCH

WINGS

Option of Battered, Naked, or Boneless

RAGIN CAJUN WINGS

8 PC (2 SAUCES) \$10

12 PC (3 SAUCES) \$14

SAUCES

Buffalo (mild, medium, or hot), Memphis BBQ, Iberian, Garlic Parm, Sweet and Sour, Pecan Praline and Honey Chipotle

BURGERS

*Add an extra patty \$4

TRAPP'S CHEESEBURGER | \$12

Premium beef chargrilled loaded with American cheese, lettuce, onions, tomatoes, pickles and mayo served with your choice of a side.

WINDY CITY BURGER | \$12

Premium beef chargrilled melted sweet jalapeño cream cheese, tomatoes, lettuce and bacon served with your choice of a side.

SOUTHWEST BURGER | \$12

Premium beef chargrilled pepper jack cheese, lettuce, tomatoes, mayo, drizzled with our homemade southwest ranch served with your choice of a side.

CHAR-GRILLED RIBEYE CHEESE

STEAK POBOY HALF \$14 | WHOLE \$22

Our choice cut ribeye grilled to perfection, then sliced into strips and topped with our housemade jalapeno queso and grilled onions and served on a fresh toasted Langlinais' bun. Served with your choice of side.

TACOS

CASEY'S ZYDECO TACOS (2) | \$12

Your choice of fried shrimp, catfish, or crawfish in a toasted soft flour tortilla on a bed of romaine and cabbage mix, topped with our housemade Zydeco sauce. Served with your choice of a side. This will surely make you kick off your shoes and dance!

ROMAINE CHICKEN

SALAD TACOS (2) | \$12

Our chef's housemade chicken salad served in a romaine lettuce wrap topped with roasted pecans and sliced strawberries. Served with your choice of a side.

SIDES | \$3

FRENCH FRIES

SWEET POTATO TOTS

GRILLED ASPARAGUS

SIDE SALAD

YAMS

POTATO SALAD

FIRE ROASTED CORN

HOMEMADE CHIPS

SWEET POTATO WAFFLE FRIES

GRILLED BROCCOLI & CHEESE

STUFFED POTATO \$4

FROM THE GRILL

*Served with 1 side

MAIN STREET BLACKENED

CATFISH (2) | \$13

* Add an extra catfish filet \$4

It was on Main Street where Trappey's factory was established which still stands today. Many hours were spent planning and preparing at 900 E. Main Street in New Iberia.

DET'S GRILLED BOUDIN

CHICKEN BREAST | \$15

A lightly seasoned chicken breast, topped with boudin and drizzled with our homemade remoulade. Served with your choice of 1 side and a piece of garlic bread.

SMOTHERED CATFISH | \$15

A catfish filet on a bed of white rice topped with our signature crawfish etouffee.

BLACKENED AHI TUNA | \$16

8oz Ahi Tuna blackened and lightly pan seared, served on a bed of our fresh housemade pineapple jalapeno salsa.

HONEY'S GARDEN

Fried or Grilled Chicken \$4, Fried or Grilled Shrimp \$5, Fried Crawfish \$5, Ahi Tuna \$10
Salad dressing options include French, Ranch, 1000 Island, Honey Mustard, Balsamic Vinaigrette, Caesar, Raspberry Vinaigrette

CREOLE HOUSE SALAD | \$10

Fresh blend of romaine and iceberg lettuce, tomatoes, shredded cheese, carrots, 2 boiled egg 1/2's.

CLASSIC CAESAR SALAD | \$10

Fresh bed of romaine lettuce, mixed with croutons, and parmesan cheese.

ST. CECILIA SUNRISE SALAD | \$10

Fresh blend of romaine and iceberg lettuce topped with fresh strawberries, mandarin oranges, roasted pecans, and parmesan cheese.

CHAR-GRILLED ROMAINE SALAD | \$10

Char-grilled romaine heart drizzled with olive oil and salt and pepper, topped with parmesan cheese, diced tomatoes, diced purple onions, and our housemade Southwest Ranch sauce

BAYOU TECHE DESSERTS

GAN'S CREOLE CHEESECAKE | \$8

Plain, Strawberry, Turtle, Pecan Praline

BRYLEE AND RILEY'S MOLTEN

CHOCOLATE CAKE | \$8

GRANNY JOYCE'S FAMOUS BREAD

PUDDING AND PRALINE SAUCE | \$8