



Appetizers

Ernest Famous Marinated Crab claws Large	14.00	Papa John's New Orleans Style Stuffed Artichoke	10.00
Small	10.00	Fried Mushrooms	8.00
Shrimp Remoulade (Cold)	11.00	Sautéed Mushrooms	8.00
Shrimp Cocktail (Cold)	11.00	Fried Cheese Balls	8.00
Crab Meat Remoulade	15.00	Fried Shrimp Appetizer	8.00
Crab Meat Cocktail	15.00	Seafood Gumbo (cup)	8.00
Turtle Soup	9.00	Jumbo Pasta shells	8.00
Fried Crawfish Tails	11.00		
Special Uncle Nick's Bread	5.00		

Salads

Kentucky Limestone Special With our special dressing	9.00	Sliced Tomatoes & Onions Marinated	6.00
Asparagus Green on a bed of lettuce	8.00	Ernest's Special Special (Large) Shrimp, crab meat, lettuce & tomatoes With French dressing	16.00
Fresh Spinach Salad Raspberry vinaigrette dressing	7.00	Ernest's Special Salad	3.75
Sliced Tomato With Lump Crab Meat	15.00	Avocado Salad Half Avocado stuffed with shrimp or crab meat	12.00

Italian Dishes

Veal Marsala	30.00	Fettuccini Alfredo Butter and Cream Sauce	15.00
Veal Picatta	30.00	Fettuccini Melton Fettuccini served with shrimp and crab meat in a cream sauce with cheese	28.00
Veal Parmesan	30.00	Paneed Chicken Boneless Brest of Chicken, Breaded in Italian Bread crumbs, with mushrooms, Served with Fettuccini.	17.00
White Veal Pane Breaded in Italian bread crumbs with mushrooms and served with Fettuccini	30.00		
Real Italian Sausage and Spaghetti	15.00		
Real Italian Meatballs and Spaghetti	15.00		

20% Gratuity added to parties of 8 or more



Seafood

Fried Shrimp and Oyster Combination Served with Ernest's famous remoulade And tarter sauces	30.00	Crab Meat Orleans Fresh, lump crab meat on top of hearts of artichoke, garnished with shrimp and mushroom.	37.00
Fried Shrimp Jumbo fantail shrimp, deep fried with Ernest's Famous remoulade sauce	20.00	Snapper Ernest Filet of red snapper, broiled with lump crab Meat, Lemon butter and white wine.	30.00
Shrimp Ernie Jumbo shrimp sautéed in olive oil and garlic and Italian Spices	32.00	Broiled Red Snapper Lemon & butter	24.00
Broiled Trout Lemon and Butter sauce	24.00	Snapper Shreve "The Finest"- Filet of red snapper with lump crab meat, shrimp, and mushrooms, lemon butter and wine.	39.00
Trout Meuniere or Almondine Gulf trout, lightly fried with Ernest's special Meuniere sauce.	24.00	Snapper Carlos Filet of red snapper with hearts of artichoke, lemon butter and wine	26.00
Crab Meat Au Gratin Fresh, lump blue crab meat mixed with a wonderful cheese sauce baked to perfection.	35.00	Fried Oysters One dozen	20.00
All of our Seafood Entrees are subject to availability. We use only the freshest seafood – some selections may vary from day to day. Please check with our server.			
		Snapper Lacaze Broiled in Garlic, butter sauce.	25.00
		Seafood Gumbo Large bowl	18.00

Steaks

Strip Sirloin New York Cut	32.00	Rib Eye Steak	32.00
Filet Mignon	32.00	Ernest's Special Club, 10oz With tossed green salad and potato of the day	16.00
Shish-Ka-Bob Uncle Nick Rice and Greek Cheese	32.00		

Spice peach and potato of the day served with all entrees

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Children's Menu

Chicken Strips with French Fries	5.00	Meatball and Spaghetti	5.00
Fried Shrimp with French Fries	5.00	Fettuccini Alfredo	5.00

Desserts

Cheesecake With Strawberry or Blueberry topping		Bananas Foster Pie	
Bourbon Pecan Pie		Caramel Apple Pie	
Snicker Bar Pie		Real Italian Spumono Ice Cream from Brocato's in New Orleans	
Handmade Marble Slab Ice Cream Vanilla, Chocolate, Strawberry or Rum Raisin		Patty's Key Lime Pie	
Chocolate Caramel Pecan Fudge Cake		Papa John's New Orleans Style Bread Pudding with Rum Sauce "Baby"	

Flaming Desserts

Bananas Foster	Peaches Flambé
Strawberries Flambé	Cherries Flambé

Soft Drinks

Coca-Cola	Lemonade
Diet Coke	Luzianne Iced Tea
Sprite	Coffee – Seattle's Best
Dr Pepper	Regular or Decaf Coffee