

SWEET CANE PORK CHOP

Grilled bone-in pork chop, Steen's syrup glaze, apple slaw,
caramelized onion and bacon mashed sweet potatoes, vegetable medley 26

SEA SCALLOPS

Pan-seared Sea scallops, prosciutto shallot beurre blanc, wild mushroom risotto,
asparagus spears 36

TASSO CHICKEN

Grilled airline chicken breast, tasso rosemary Brandy demiglace, wild mushroom
risotto, vegetable medley 29

FREMIN FAMILY SPAGHETTI & MEATBALLS

Veal and beef meatballs with vegetables and herbs, Cajun style red sauce, spaghetti
noodles, garlic ciabatta toast 24

CABERNET VEAL

French milk fed veal medallions pan-seared, cabernet demi-glace, wild mushroom
risotto, asparagus spears 55

<- SMALL HOUSE SALAD OR INSALATA CAESAR WITH PURCHASE OF ANY ENTREE 4 ->

Sides

Roasted Potatoes

Linguini Alfredo

French Fries

Sautéed Spinach

Asparagus Spears

Vegetable Medley

Steamed Broccoli

Wild Mushroom Risotto

Caramelized Onion and Bacon Mashed Sweet Potatoes



~Hours of Operation~

WEDNESDAY - THURSDAY

5pm-9pm

FRIDAY & SATURDAY

5pm-10pm

SUNDAY - TUESDAY

Closed



402 West Third Street
Downtown Thibodaux
Restaurant 985.449.0333
Catering 985.449.0633
www.fremins.net

Starters - Hot

EGGPLANT ELOISE

Fried eggplant, jumbo lump crabmeat, hollandaise 18

CHAIR DE CRABE ST. JAMES

Jumbo lump crabmeat, seasoned cream reduction, bread crumbs, Swiss and Parmesan 15

BRUSSEL SPROUTS

Deep fried Brussel sprouts halves and pumpkin seeds tossed in bacon jam, drizzled with orange aioli 15

PECAN SCALLOPS

Pan-seared Sea scallops, ginger sweet potato puree, pecan brown butter, apple slaw 18

GULF CHARGRILLED OYSTERS

Italian herbed butter, Parmesan cheese, house bread 16

MUSHROOM TOAST

Rosemary and garlic infused confit wild mushrooms, shallot chive cream cheese spread, ciabatta toast, Port wine glaze 17

Starters - Cold

CHARCUTERIE BOARD

Your Choice of:

TWO 14

FOUR 22

SIX 30

Chef MEGA 36

SALUMI CHOICES

Prosciutto
Coppa
Rustico Salami
Pork Rilette

FORMAGGIO CHOICES

Celebrity Honey Goat
St. Andre Triple Cream
Cranberry Wensleydale
Bel Gioioso Bleu

WARM BRUSSEL SPROUT SALAD

Sauteed with applewood bacon, honey goat cheese, toasted walnuts, sliced beets, tossed in a warm sherry mustard Steens vinaigrette 13

BABY SPINACH SALAD

Eggs, bacon, mushrooms, red onions, croutons, Parmesan, warm bacon vinaigrette 11

FREMIN'S CHOPPED SALAD

Bacon, eggs, olives, mushrooms, red onion, grape tomatoes, bleu cheese crumbles, touch of sour cream, lemon basil dressing 13

Soups

SMOKED DUCK & ANDOUILLE GUMBO 6/Cup 8/Bowl

ONION SOUP GRATINEE 7.50/Crock

Entrees

BRAVEHEART ANGUS RIBEYE

16 ounce, broiled 60

BRAVEHEART FILET MIGNON

8 ounces, broiled 50

SAUCES AND TOPPINGS TO COMPLIMENT YOUR STEAK

Lump Crabmeat with Bearnaise Sauce - 10

Fried Soft Shell Crab - 10

Grilled Gulf Shrimp - 5

Bleu Cheese Crumbles - 5

Fremin's Mushroom Demi-Glace - 5

STEAK & CRAB

8 ounce filet mignon, crab cake, Bearnaise 55

<- ABOVE ENTREES ARE SERVED WITH YOUR CHOICE OF SIDE AND FARMER'S MARKET VEGETABLES ->

PECAN FLOUNDER DIJON

Deep-fried pecan crusted flounder fillet, Louisiana crawfish Dijon mustard cream sauce, caramelized onion and bacon mashed sweet potatoes, vegetable medley 30

SEAFOOD NAPOLEON

Fried eggplant, seafood dressing, sautéed shrimp, crabmeat, infused cream, house made tomato sauce 28

SOFT SHELL CRAB LAFOURCHE

Herbal capellini, jumbo lump crabmeat, brandy mushroom cream 29

CRABMEAT REDFISH

Bronzed redfish fillet, claw crabmeat garlic butter, wild mushroom risotto, asparagus spears 29