

POISSON - FRESH CATCH

Fresh dock selection, prepared by chef in
the best way to enhance taste -Market Price-

REDFISH BELLE RIVER

Blackened redfish fillet, Louisiana crawfish brandy
mushroom cream sauce, Louisiana popcorn pecan rice pilaf,
vegetable medley 29

BACON PORK CHOP

Bone-in pork chop, bacon tomato jam, Louisiana
popcorn pecan rice pilaf, vegetable medley 26

SUN-DRIED TOMATO SCALLOPS

Pan seared sea scallops, sun-dried tomato and
caper beurre blanc, pesto risotto, pine nuts 32

CHICKEN PROVENCALE

Airline chicken breast, Provençale sauce,
pesto risotto, vegetable medley 29

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

Sides

Roasted Potatoes
Linguini Alfredo
French Fries
Sautéed Spinach
Vegetable Medley
Steamed Broccoli
Pesto Risotto
Louisiana Popcorn Pecan Rice Pilaf



~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

GREEN TOMATO REMOULADE

Cornmeal crusted fried green tomato slices, boiled gulf shrimp, house remoulade sauce, mixed greens 15

BASIL SEA SCALLOPS

Pan seared sea scallops, corn mache choux, basil aioli 18

GULF CHARGRILLED OYSTERS

Italian herbed butter, Parmesan cheese, house bread 16

BEEF BLEU CHEESE TOAST

Seared beef tips, caramelized onions, whipped blue cheese chive spread, balsamic drizzle 17

Starters - Cold

CHARCUTERIE BOARD

Your Choice of:

TWO 12

FOUR 20

SIX 28

Chef MEGA 36

SALUMI CHOICES

Prosciutto
Coppa
Rustico Salami
Pork Rillette

FORMAGGIO CHOICES

Celebrity Honey Goat
St. Andre Triple Cream
Port Wine Derby
Bel Gioioso Bleu

FREMIN'S CHOPPED SALAD

Bacon, eggs, olives, mushrooms, red onion, grape tomatoes, bleu cheese crumbles, touch of sour cream, lemon basil dressing 12

BABY SPINACH SALAD

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

FREMIN'S SIGNATURE SALAD

Spring mix, Roma tomato slices, pesto, feta cheese crumbles, pine nuts, kalamata olives, sherry vinaigrette 14

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 45

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 50

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

VEAL MARSALA

Paneed veal leg slices, mushroom marsala wine demi sauce, linguini alfredo, vegetable medley 30

CRABMEAT FLOUNDER

Crabmeat and panko crusted broiled flounder fillet, garlic chive butter, vegetable medley 30

SEAFOOD NAPOLEON

Fried eggplant, seafood dressing, sautéed shrimp, crabmeat, infused cream, house made tomato sauce 26

SOFT SHELL CRAB LAFOURCHE

Herbal capellini, jumbo lump crabmeat, brandy mushroom cream 29