

APPETIZERS Dipping Sauces Available Upon Request

CRAB CAKES
Pan seared or deep fried, house made lump crab meat patties (2).....14

CRAB BALLS (CROQUETTES)
Deep fried, house made lump crab meat balls (8).....14

CHARGRILLED OYSTERS
Gulf Oysters, chargrilled, herb butter, bread crumbs & parmesan.
1 Dozen25 1/2 Dozen.....14

OYSTERS ROCKEFELLER
Gulf Oysters, chargrilled, cheese sauce, spinach, artichoke, herb butter, bread crumbs. 1 Dozen30

BOUDIN BALLS
3 large boudin balls, breaded and deep fried.
(Plain or tossed in StumpWater Sauce).....10

MARINATED CRAB CLAWS
Steamed blue crab claws, marinated in seasoned dressing. (Seasonal).....23

STUMPWATER SHRIMP
Fried Gulf Shrimp (8) tossed in StumpWater Sauce.....15

SPINACH & ARTICHOKE DIP
Creamy cheese dip with spinach, artichokes & tortilla chips.....11

FRIED MUSHROOMS
Breaded and fried mushrooms11

SHRIMP COCKTAIL
Jumbo Gulf shrimp (8) cocktail dipping sauce.....15

BLACKENED ALLIGATOR BITES
Bite-sized blackened, seasoned alligator. Bite the Alligator back!!!15

STUMPWATER ALLIGATOR BITES
Fried alligator nuggets, plain or tossed in our zesty StumpWater Sauce.....15

NEW ORLEANS STYLE BBQ SHRIMP
Jumbo Gulf shrimp (10) sautéed in zesty herb, beer, butter sauce.....17

FRIED CORN ON THE COB
Battered & deep fried corn on the cob (2)7

BOUDIN EGG ROLLS
Boudin & pepperjack cheese stuffed into an eggroll, deep fried (3).....13

STUFFED SHRIMP
Gulf shrimp, stuffed with blue crab dressing & deep fried (4).....20

CHICKEN WINGS
Deep fried, breaded, chicken wings regular or spicy Buffalo Style
6 wings13 12 wings.....26

GUMBOS & SOUPS

CHICKEN & SAUSAGE GUMBO
Louisiana traditional Cajun gumbo with tender chicken, flavorful sausage, and seasoned, aromatic roux served over rice.....Cup 7 or Bowl 16
Bowl Portion includes potato salad side

DUCK GUMBO
Louisiana traditional gumbo with tender duck & smoked sausage in a lively, savory dark roux served over rice..... Cup 9 or Bowl 18
Bowl Portion includes potato salad side

SHRIMP & CORN BISQUE
Creamy, flavorful soup, shrimp, potatoes, corn & spices..... Cup 8 or Bowl 14
Bowl Portion includes 4 hush puppies on the side

CRAWFISH & CORN BISQUE
Creamy, flavorful soup, crawfish, potatoes, corn & spices..... Cup 8 or Bowl 14
Bowl Portion includes 4 hush puppies on the side

SALADS Dressings: Italian, Ranch, Green Goddess, Remoulade or Honey Mustard

LUMP CRAB MEAT SALAD
Lump crab meat, tomato, lettuce, mozzarella15

BOILED SHRIMP SALAD
Boiled gulf shrimp, tomatoes, lettuce, boiled egg, cucumber *Remoulade dressing recommended*15

FRIED SHRIMP SALAD
Crispy, golden fried gulf shrimp, tomatoes, lettuce, boiled egg, cucumber *Remoulade dressing recommended*.....15

GRILLED OR FRIED CHICKEN SALAD
Grilled or fried chicken, tomato, lettuce, boiled egg, cucumber & cheese11

HOUSE SALAD
Tomato, lettuce, boiled egg & cucumber, cheese7

MUFFALETTA SALAD
Salami, ham, turkey, provolone cheese, olive salad, lettuce17



SANDWICHES

FRIED SHRIMP POBOY

Overstuffed with fried gulf shrimp on French bread, dressed with lettuce, tomatoes, pickles & mayo14

FRIED CATFISH POBOY

Fried catfish filets on French bread, dressed with lettuce, tomatoes, pickles & tartar sauce.....14
Fish may contain tiny bone fragments

FRIED OYSTER POBOY

Seasoned & battered crispy fried oysters on French bread, dressed with lettuce, tomatoes, pickles & tartar sauce17
Oysters may occasionally contain pearls or tiny shell fragments

FRIED ALLIGATOR POBOY

Seasoned & battered crispy fried Alligator on French Bread, Dressed with lettuce, tomatoes, pickles & mayo23

STUMPWATER CHEESEBURGER

Grilled, seasoned ground steak patty, dressed with lettuce, tomatoes, pickles & mayo, Plain White Bun or Jalapeno Sour Dough Bun14
Add Onions .50¢, Grilled Onions .75¢, Grilled Mushrooms .75¢, Bacon \$1.50, Jalapeno .50¢

ROAST BEEF POBOY

Cajun sliced roast beef in warm, seasoned gravy on French bread, dressed with lettuce, tomatoes, pickles & mayo14

MUFFALETTA

New Orleans style Italian sandwich on sesame seed bread, piled high with salami, ham, turkey, provolone, olive salad & mayo.....Half 17 or Whole 30

SPICY BOURBON STUMPWATER CHICKEN SANDWICH

Fried chicken breast filet, lightly seasoned, maple bourbon pickles, honey sriracha & mayo. Swiss or pepperjack Plain White Bun or Jalapeno Sour Dough Bun14

STUMPWATER CHICKEN SANDWICH

Fried chicken breast filet, lightly seasoned, lettuce, tomato, pickles & mayo. Plain White Bun or Jalapeno Sour Dough Bun.....14

PATTY MELT

Ground beef patty on toast, swiss cheese, sweet & savory caramelized onion & bacon, mayo, fries.....15

MONTE CRISTO SANDWICH

Deep fried sandwich with ham, turkey, swiss & cheddar, dusted with powdered sugar15
Raspberry or strawberry topping



FRIED SHRIMP POBOY

STEAKS

All of our grilled steaks are Premium Angus Beef & include your choice of choice of 2 sides

GRILLED FILET MIGNON

8 ounce.....40

GRILLED RIBEYE STEAK

10 ounce 40 16 ounce.....50

GRILLED TOP SIRLOIN

8 ounce.....36

FILET MIGNON CHICKEN FRIED STEAK

Not your average Chicken Fried Steak! Angus beef, breaded, seasoned & deep fried with our house special jalapeno brown gravy. Rice or mashed potatoes.
Choice of 1 side.....41

HAMBURGER STEAK & BROWN GRAVY

All beef patty, covered in seasoned brown gravy with rice or mashed potatoes.
Choice of 1 side.....15

STEAK ADD-ONS

Grilled Onions..... 2 Crawfish Etouffee Sauce.....7
Grilled Mushrooms..... 2



RIB EYE & BAKED POTATO



HAMBURGER STEAK

SURF & TURF Steak & Seafood Combos

All of our steaks are Premium Grilled Angus Beef & include your choice of 1 side

STEAK & SHRIMP

Choose blackened, grilled, fried or boiled shrimp

Filet Mignon (8oz) & Shrimp (4).....	60
Ribeye (10oz) & Shrimp (4).....	55
Top Sirloin (8oz) & Shrimp (4).....	45

STEAK & SNOW CRAB

Premium extra large snow crab, boiled & seasoned

Filet Mignon (8oz) & Snow Crab Cluster.....	65
Ribeye (10oz) & Snow Crab Cluster.....	70

STEAK & LOBSTER

Whole lobster, boiled & seasoned

Filet Mignon (8oz) & Lobster.....	53
Ribeye (10oz) & Lobster.....	41
Top Sirloin (8oz) & Lobster.....	38

STEAK ADD-ONS

Grilled Onions.....	2	Crawfish Etouffee Sauce.....	7
Grilled Mushrooms.....	2		



CRAWFISH ETOUFFEE



FILET MIGNON & LOBSTER



RIB EYE & SNOW CRAB

ENTRÉES

CAJUN SAMPLER

Fried catfish (2), Fried gulf shrimp (4), frog legs (2), hush puppies, 1 cup of each: Chicken & Sausage Gumbo, Crawfish Etouffee, Shrimp Creole.....30

GRILLED QUAIL

Whole Quail (2), roasted corn grits, rice or mashed potatoes.
Medium or Well Done Choice of 2 sides.....25

RED BEANS & RICE

Creole cream style red beans, smoked sausage & rice.....Cup 7 or Bowl 15
Bowl Portion includes hush puppies (4) on the side

JAMBALAYA

Creole style with smoked sausage, chicken & rice.....Cup 7 or Bowl 15
Bowl Portion includes hush puppies (4) on the side

DIRTY RICE

Creole rice dish of ground meat, herbs & Cajun spices.....Cup 7 or Bowl 15
Bowl Portion includes hush puppies (4) on the side

SHRIMP CREOLE

Gulf shrimp stewed in a tomato herb sauce with a hint of lemon zest, rice
Bowl Portion includes hush puppies (4) on the side.....Cup 9 or Bowl 17

CRAWFISH ETOUFFEE

Buttery, rich, & flavorful etouffee, crawfish tails, over rice..... Cup 9 or Bowl 18
Bowl Portion includes your choice of 1 side

CRAB CAKE & CRAWFISH ETOUFFEE

Crispy crab cakes (2) covered in our Crawfish Etouffee.....23
Includes your choice of 1 side

CRAWFISH ETOUFFEE BAKED POTATO

Crawfish Etouffee stuffed in a baked potato. Choice of 1 side.....20

REDFISH ATCHAFALAYA

Redfish topped with Crawfish Etouffee. Choice of 1 side.....30
Choose Crispy Fried & breaded, Grilled or Blackened. Imported. Fish may contain tiny bone fragments

CATFISH ATCHAFALAYA

Catfish topped with Crawfish Etouffee. Choice of 1 side.....25
Choose Crispy Fried & breaded, Grilled or Blackened. Fish may contain tiny bone fragments

BLACKENED or GRILLED CATFISH

Blackened or grilled, lightly seasoned catfish filets with roasted corn grits.
Choice of 1 side. Fish may contain tiny bone fragments.....15

BLACKENED or GRILLED REDFISH

Blackened or grilled, lightly seasoned redfish filets with roasted corn grits.
Choice of 1 side. Imported. Fish may contain tiny bone fragments.....25

BLACKENED or GRILLED SHRIMP

Blackened or grilled, lightly seasoned gulf shrimp (8), served over roasted corn grits. Choice of 1 side.....15

CHARGRILLED OYSTERS

Gulf Oysters, chargrilled, herb butter, bread crumbs & parmesan.
1 Dozen.....25 1/2 Dozen.....14

OYSTERS ROCKEFELLER

Gulf Oysters, chargrilled, cheese sauce, spinach, artichoke, herb butter, bread crumbs. 1 Dozen.....30

SIDES

Corn on the cob.....	4	Cajun Fries.....	4
Fried corn on the cob.....	4	Mixed Vegetables.....	4
Green Beans.....	4	Side Salad.....	4
Baked Potato (loaded, add \$4).....	4	Hush Puppies.....	4
Smothered Greens.....	4	Dirty Rice.....	7
Potato Salad.....	4	Jambalaya.....	7

SEAFOOD PLATTERS

FRIED SHRIMP PLATTER

Seasoned & battered crispy fried jumbo gulf shrimp with fries & hush puppies.....16

FRIED STUFFED SHRIMP PLATTER

Gulf shrimp (6), stuffed with blue crab meat dressing & deep fried with fries & hush puppies.....30

FRIED CATFISH PLATTER

Seasoned & battered crispy fried catfish filets with fries & hush puppies16
Fish may contain small bone fragments

FRIED REDFISH PLATTER

Seasoned & battered crispy fried redfish filets with fries & hush puppies21
Imported. Fish may contain small bone fragments

FRIED SHRIMP & CATFISH PLATTER

Fried Shrimp (4) & Catfish (4), fries & hush puppies.....21

FRIED OYSTER PLATTER

Seasoned & battered crispy fried oysters (8) with fries & hush puppies.....17

FRIED FROG LEGS PLATTER

Seasoned & battered crispy fried frog legs (4) with fries & hush puppies
(add more for \$2 each).....15
Choose Dry, Hot Wing Sauce or StumpWater Sauce. Imported.

STUMPWATER PLATTER

Fried gulf shrimp, catfish, oysters, frog legs, fried corn on the cob, crab cake, fries & hush puppies.....30
Fish may contain small bone fragments. Imported frog legs.

FRIED SEAFOOD PLATTER ADD-ONS

Fried Shrimp (1).....	2	Oyster	3
Catfish (1).....	3	Redfish (3 strips or 1 filet).....	8
Frog Legs (1).....	3		



PASTAS

ALFREDO YOUR WAY

Housemade Cajun style rich cream sauce, pasta & bread.

Crab Cakes Pan Seared or Deep Fried	23
Shrimp Fried, Grilled, Blackened or Boiled.....	22
Crawfish Tails Fried or Grilled	23
Grilled Steak	25
Chicken Fried, Blackened or Grilled.....	20
Grilled Steak & Chicken Fried, Blackened or Grilled	35
Grilled Steak & Shrimp Fried, Blackened or Grilled.....	35
Chicken & Shrimp Fried, Blackened or Grilled.....	35
Catfish Fried, Grilled or Blackened	25
Alligator Fried, Blackened or Grilled	26
Lump Blue Crab Meat	27
StumpWater Pasta Grilled Shrimp, Crawfish & Lump Crabmeat	38

TACOS

SHRIMP TACOS

Tacos (3) with grilled shrimp, "street taco" style, corn or flour tortilla, shredded cheese. Sauce choices: Cilantro, Cilantro Lime, Avocado Cilantro, Chili Verde, Chili Rojo.....16

REDFISH TACOS

Tacos (3) with grilled redfish, "street taco" style, corn or flour tortilla, shredded cheese. Sauce choices: Cilantro, Cilantro Lime, Avocado Cilantro, Chili Verde, Chili Rojo.....21

BOILED SEAFOOD

EXTRAVAGANZA

1 Lobster, 1 Snow Crab Cluster, 1lb Boiled Shrimp, 2 Corn, 4 Potato, Sausage, 2 Boiled Eggs.....70

THE BOATLOAD

2 Lobsters, 2 Snow Crab Clusters, 1lb Boiled Shrimp, 4 Corn, 8 Potatoes, Sausage, 4 Boiled Eggs.....100

BOILED SHRIMP

Jumbo peel & eat gulf shrimp. By the pound.....23

SNOW CRAB

1 pound of Premium Extra Large Snow Crab.....30

LOBSTER

Seasoned boiled whole lobster (1).....15

BOILED CRAWFISH

A Cajun delicacy! Pinch the tail, suck the head & savor the spicy goodness of Louisiana's all-time favorite. By the pound (Seasonal).....Market Price

BOILED SEAFOOD SIDES

Corn On The Cob (1).....	4	Stumpwater Dipping Sauce	1
Spicy Boiled Red Potatoes (4).....	3	Sweet Cream Butter Dip.....	1
Smoked Sausage Slices (6).....	4		

KIDS

CHICKEN STRIPS

Fried Chicken Tenderloins (2) with fries or choice of a side 8

POPCORN SHRIMP

Breaded & deep fried popcorn gulf shrimp with fries or choice of a side 8

KIDS CATFISH

Crispy fried catfish filets (2) with fries or choice of a side..... 8

All Kids Menu Items are reserved for guests age 10 & under

DESSERTS

WHITE CHOCOLATE BREAD PUDDING

with creamy white chocolate sauce..... 7

BROOKIE

A 2 layer mashup dessert of cookie & brownie with vanilla ice cream..... 7

BEIGNETS *ben-yays*

A New Orleans Favorite! Deep Fried pastry dusted with powdered sugar 7

CHEESECAKE

Caramel, Strawberry, Chocolate, Peach or Raspberry drizzle with flavored toppings..... 7

PIE

Apple, Strawberry Cream, Pecan Blueberry, Cherry, Chocolate Cream with vanilla ice cream topping..... 7

All Catfish, Crawfish, Shrimp & Oysters are of Domestic Origin. USDA Inspected & top quality.

18% Gratuity Charged for parties of 6 or more.

FOOD ALLERGY WARNING: Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, seafood, fish, tree nuts, peanuts, eggs, and egg products. Cross contamination of allergens may occur.

FOOD WARNING: We use only the highest quality ingredients, however, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CATERING AVAILABLE

Our space is also available for private parties & small events.

Ask a manager for details.



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www.ToupsStumpWater.com
dining@toupsstumpwater.com

\$1.50 additional for to-go orders

DRINKS

SOFT DRINKS

Coke..... 3	Sweet Iced Tea..... 3	Ginger Beer..... 2
Coke Zero..... 3	Unsweet Iced Tea..... 3	Red Bull..... 4
Dr. Pepper..... 3	Barqs Root Beer..... 3	Original, Sugar Free, Sea Blue, Strawberry, or Watermelon
Sprite..... 3	Bottled Water..... 2	
Lemonade..... 3	Coffee..... 1	

DRAFT BEER

Abita Strawberry..... 6.517
Bud Light..... 4.516
Coors Light..... 4.516
Great Raft 318..... 4.517
Michelob Ultra..... 6.516
Miller Lite..... 616
Modelo Especial..... 6.517

BOTTLED BEER

Domestic Beer Buckets..... 23
Blue Moon..... 5.5
Bud Light..... 5
Budweiser..... 5
Busch Light..... 4
Cayman Jack Margarita..... 5.5
Coors Light..... 5
Corona Xtra..... 5.5
Dos Equis XX Lager..... 5.5
Michelob Ultra..... 5.5
Miller Lite..... 5
Modelo Especial..... 5.5
Nutrl Pineapple Can..... 7
Shiner Bock..... 5.5

WHITE WINE Per Glass

Cavit Pinot Grigio..... 7
Kendall Jackson Chardonnay..... 8
Cupcake Moscato d' Asti..... 9
House White Wine..... 6

RED WINE Per Glass

Josh Pinot Noir..... 8
Ménage à Trois Cabernet Sauvignon..... 7.5
Ménage à Trois Red Blend..... 7
Porch Swing Sweet Red..... 7.5
House White Wine..... 6

SHOTS

Green Tea..... 8
Pink Starburst..... 8
Vegas Bomb..... 9
Lemon Drop..... 9
Fireball..... 8
Jägermeister..... 8
Pineapple Upsidedown..... 7

SPECIALTY COCKTAILS

The Stump Water..... 14
Capt Morgan Spiced Rum, Malibu, Blue Curacao, Melon, Pineapple Juice, Sweet & Sour

Stump-A-Rita..... 10
Melon Liqueur, Triple Sec, Tequila, Lime Juice

Stump Juice..... 9
Malibu, Pineapple Juice, OJ, Cranberry Juice, Blue Curacao, Sprite

Stump Island Iced Tea..... 14
Vodka, Tequila, Rum, Gin, Sweet & Sour, Amaretto, OJ, Coke

Stump-tini..... 10
Melon Liqueur or Blue Curacao, Pineapple Juice, Peach Schnapps, Vodka

CLASSIC COCKTAILS

Traditional Margarita..... 9
Martini..... 9
Cajun Bloody Mary, Trad. Bloody Mary/Maria..... 9
Bahama Mama..... 9
Sex On The Beach..... 9
Mai Tai..... 9
Whiskey Sour..... 8
Amaretto Sour..... 8
Moscow Mule..... 8
Old Fashioned..... 14

FROZEN COCKTAILS

Piña Colada..... 10
Daiquiri..... 10

LIQUOR

WHISKEY & BOURBON

Crown Royal
 Original, Peach, Vanilla, Apple
 Makers Mark
 Bulliet
 Buffalo Trace
 Jack Daniels
 Jameson
 Southern Comfort

SCOTCH

Johnnie Walker Red

RUM

Malibu Coconut
 Captain Morgan Spiced
 Bacardi Superior Silver

TEQUILA

Don Julio
 Patron
 Jose Cuervo Gold
 Mango Shotta

GIN

Bombay

VODKA

Grey Goose
 Titos
 Ciroc
 Berry, Vanilla
 Absolut
 Vanilla

