



soups

SEAFOOD GUMBO

cup
bowl

Mouthwatering Louisiana lagniappe of shrimp, chicken, and sausage wit in our Pelican House Roux. Served with a taste of rice.

NON-SEAFOOD GUMBO

cup
bowl

Mouthwatering Louisiana lagniappe of chicken, sausage with okra in our Pelican House Roux. Served with a taste of rice.

SEAFOOD BISQUE

A blended lagniappe of pureed fish, shrimp, crabmeat, & crawfish in a light creole seasoning base.

salads

A bed of mixed greens, tomatoes, pickles, cucumbers & your choice of:

Fish (Blackened or Fried)

Shrimp (Grilled or Fried)

Cajun Chicken Strips

Crawfish

The Pelican House Restaurant

107 S. Cedar Ridge Dr.
Duncanville, TX 75116

972.296.0403



www.ThePelicanHouseRestaurant.com

entrees

Served with side salad & Louisiana style french bread.

gentilly
JAMBALAYA

A creole mix of fresh tomatoes in a tomato base sauce, chicken, sausage, & rice.

tonti
RED BEANS & RICE

A southern classic of slow simmered seasoned beans & smoked sausage. Served with rice.

tchopitoulas
SHRIMP CREOLE

A savory combination of diced tomatoes, tender shrimp, with a medley of fresh onion, bell pepper, & celery. Served with rice.

sazerac
SHRIMP COCKTAIL

A seafood lover's favorite. Our seasoned boiled shrimp paired with our special TPH cocktail sauce Served with Black Bean and Corn salad.

st. charles
SHRIMP SCAMPI

Succulent shrimp grilled using our special seasoning served with a twist! Served with rice and cajun grilled vegetables.

mardi gras
TRIO

A hearty sample of two classics – Jambalaya and Red Beans & Rice served with two pieces of fried fish.

canal
SEAFOOD PLATTER

A lightly battered & seasoned to perfection combination of fried fish, shrimp, & mini crab cakes. Served with homemade chips.

jazz
CAJUN VEGGIE PLATTER

A hearty serving of Fried Marinated Cabbage, Sauteed Zucchini, Carrots, and Squash. Served with Black Bean and Corn Salad.

lagniappe

- Fried Shrimp (5)
- Catfish (2)
- Cajun Chicken Strips (2)
- Homemade Chips



desserts

lil june's

PRALINE CHEESECAKE

A rich creamy cheesecake infused and topped with our specialty praline sauce & pecans.

aunt doris'

BREAD PUDDING

A rich oven baked Louisiana specialty topped with our rich bourbon sauce.

*Ask About our
Chef's Special of
the Day!*

entrees cont.

bourbon

SHRIMP PLATTER

Succulent shrimp grilled and seasoned in a special bourbon sauce and served over rice with seasoned grilled vegetables.

poydras

SHRIMP PLATTER

Lightly battered, perfectly seasoned with our special blend. Served with homemade chips.

nola

CATFISH PLATTER

Three lightly battered, perfectly seasoned Catfish fillets. Served with homemade chips.

bienville

CAJUN SHORT RIBS

A healthy serving of short ribs seasoned with our signature blend & fried to perfection. Served with homemade chips.

st. claude

BLACKENED CATFISH

Two pieces of succulent blackened catfish fillets served on a bed of rice with seasoned mixed vegetables.

sazerac

CRAWFISH ETOUFEE

A cajun blend of crawfish smothered in a brown sauce made with seafood stock and fresh seasoning. Served on a bed of rice.

jazzy

SEAFOOD TRIO

A hearty sample of Shrimp Creole, Crawfish & two pieces of fried fish.

drinks

- Coke, Diet Coke, Sprite
- Dr. Pepper, Root Beer
- Lemonade, Fruit Punch
- Community Tea (Sweet, Unsweetened, Raspberry)

**Hot Boiled Crawfish
Louisiana Boiled Blue Crab
Hot Boiled Shrimp
Now Available!**

Yes! We cater! Speak with a Manager Today!