Brent has been in the restaurant business his entire life… Following in his grandfathers and uncles footsteps, “Willie G. Landry” and “Uncle Floyd Landry”. The Story goes….The Catholic Acadians were kicked out of Nova Scotia, Canada and settled in southern Louisiana. These were very poor people and learned to live off the land. This beautiful culture with its French language, music and style of cooking became known as “Cajun”. Fast forward a few centuries…

Grandpa Willie had 2 brothers, Don and Ashby Landry. In 1934 they opened “Don’s Seafood and Steak House” in downtown Lafayette, LA. Don’s is still open today and owned and operated by the Landry family. In 1976 Brent’s side of the family moved to Houston, Texas and opened restaurants that are internationally known. They brought Cajun Cuisine to Texas.

After years of being in and around the restaurants and its culture, Brent along with Uncle Floyd and Cousin Chris Manney opened their first restaurants together in 1991, “Bayou City Seafood and Pasta” and “Floyd’s Cajun Shack”. Now, you have to understand. In the traditions of the Cajuns, if have you been to two crawfish boils and drank beer with someone who is your friend, you are cousins. That’s how Chris became known as “Cousin Chris”. It’s the Cajun way. Floyd now has expanded his restaurants to 5 in and around the Houston area, “Floyd’s Cajun Seafood and Texas Steakhouse”.

As in the tradition of the original Catholic Acadians, Brent found his way north to expand his heritage and culture and bring Cajun Seafood to Oklahoma…Opening “The Shack Seafood and Oyster Bar” 2010 and 2013 and now “Brent’s Cajun Seafood & Oyster Bar”.

Brent loves to visit with his guest and prepare a little “Lagniappe” (that little something extra). So…sit back and enjoy some true Cajun hospitality and great food… C’mon

Laissez les bon temps rouler
Brent

#SMDDR
## APPETIZERS

### APPETIZERS PLATTER
(Choose 4)
- Calamari / Cajun Pickles / Catfish Pieces / Fried Crawfish Tails / Crab Stuffed Mushrooms / Crab Stuffed Jalapeños / Shrimp En Brochette / Fried Crab Fingers / Homemade Onion Rings 24.99

### OYSTER REMOULADE
8 Fried oysters topped with remoulade and pico de gallo served on house made Cajun chips. 12.99

### ZYDECO SHRIMP
Hand battered shrimp with coconut and panko served with sweet chili sauce. 12.99

### SHRIMP EN BROCHETTE
Shrimp wrapped in bacon. 13.99

### SHRIMP YAYA
Golden fried shrimp tossed in tangy spicy sweet chili sauce. 13.99

### CRAB STUFFED MUSHROOMS
Stuffed with crab and then fried or grilled. 10.99

### CRAB STUFFED JALAPEÑOS
Stuffed with crab and then fried or grilled. 10.99

### CALAMARI
Classic fried calamari served with marinara sauce. 12.99

### CAJUN PICKLES
Hand breaded, fresh sliced jalapeños and pickles golden fried and delicious. 7.99

### BOUDIN STUFFED JALAPEÑOS
Stuffed with boudin and then fried or grilled 7.99

### FRIED CRAB FINGERS
SEASONAL: Served with cocktail sauce. 13.99

### FRIED GREEN BEANS
Hand battered and fried to perfection. Served with remoulade. 8.99

### FRIED CRAWFISH TAILS
Served with cocktail and tartar sauce. 10.99

### CRAWFISH NACHOS
Blackened crawfish tails atop of house made chips served with pico de gallo and melted cheese. 13.99

### CATFISH PIECES
Bite sized crispy catfish. Served with cocktail and tartar sauce. 9.99

### BOUDIN
A ½ lb boudin links. 6.99

### BOUDIN BALLS
Acadian favorite made with pork rice and served with remoulade. 8.99

### FRIED JAMBALAYA BALLS
A traditional recipe and served with remoulade 7.99

### SHRIMP COCKTAIL
Peeled Gulf shrimp. 12.99

### SHRIMP & CRAB FONDUE
Served with toasted baguette points. 13.99

### Brent’s NOLA BBQ SHRIMP
This ain’t your daddy’s BBQ! 14.99

### MARINATED CRAB FINGERS
Served hot or cold 17.99

### Brent’s Pick

#### SHRIMP COCKTAIL
Peeled Gulf shrimp. 12.99

#### FRIED ALLIGATOR
Served with our famous cream gravy. 15.99

#### BRENT'S NOLA BBQ SHRIMP
This ain’t your daddy’s BBQ 14.99

#### MARINATED CRAB FINGERS
Served hot or cold 17.99

### SALADS

#### CAJUN SEAFOOD SALAD
Fresh greens, lump crab meat, shrimp, tomato, red onion, cucumber, parmesan cheese, croutons, and mango salsa. 16.99

#### BLACKENED SALMON SALAD
Cajun spiced salmon fillet on fresh salad greens with tomato, red onion, cucumber, croutons, and parmesan cheese. 17.99

#### SEARED AHÍ TUNA SALAD
Fresh greens tossed in a lime infused vinaigrette and feta cheese. 17.99

#### BLACKENED CHICKEN SALAD
Crisp salad greens, blackened chicken breast, tomato, red onion, cucumber, and croutons. 12.99

#### CAJUN COBB SALAD
Romaine lettuce, roasted corn, roasted bell peppers, red onions, fresh diced tomatoes, chopped boil egg, candy pecans, feta cheese, blackened shrimp and crawfish tails with balsamic vinaigrette drizzle - 16.99

#### LARGE CAESAR SALAD
10.99
- Add Crab 7.99
- Add Shrimp 6.99
- Add Chicken 5.99

#### LARGE GREEN SALAD
6.99
- Add Crab 7.99
- Add Shrimp 6.99
- Add Chicken 5.99

### Brent’s Cajun Favorites

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**

## DRINKS

- **Coca-Cola**
- **Coke**
- **Dr Pepper**
- **Fanta**

### COMMUNITY CHICORY COFFEE, TEA, HOMEMADE SWEET TEA, FRESH LEMONADE
- 2.99
- Free Refills

### DESSERTS

- **CHEESECAKE** 5.99
- **BLUEBERRY CHEESECAKE** 5.99
- **CARAMEL CHEESECAKE** 6.99
- **PEACH BREAD PUDDING**
  - With ice cream, 6.99
- **KEY LIME PIE** 5.99
- **BOURBON PECAN PIE** 6.99
- **MUDSLIDE** 5.99
- **POP OVERS** 3.99
- **CHOCOLATE CAKE** 6.99
- **BANANA PUDDING** 3.99
- **SCOOP OF ICE CREAM** 1.99

### Brent's Cajun Favorites

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**
**BRUNCH**

**SATURDAY AND SUNDAY (10:00AM - 3:00PM)**

**FRIENDS WITH BENEDICTS**

Two grilled crab cakes topped with two poached eggs and hollandaise sauce. Served with two biscuits, your choice of bacon or an andouille sausage link, and your choice of Cajun potatoes or red potato hash browns. 14.99

**BRASSIERE PARISH EGG SANDWICH**

Two eggs, any style with blackened Canadian bacon, two strips of thick cut bacon, tomatoes, and cheese on sourdough bread. Served with your choice of Cajun potatoes or red potato hash browns. 10.99

**THE EVANGELINE**

Cajun potatoes scrambled with three eggs, red beans, and cheese. Served with two biscuits and your choice of bacon or an andouille sausage link. 11.99

**CAJUN STYLE BISCUITS & GRAVY**

Two southern style biscuits topped with peppered andouille sausage gravy and served with your choice of two eggs cooked any style. 6.99

**THE RED RIVER**

Dirty Rice topped with crispy catfish fillet, crawfish etouffee, two poached eggs and hollandaise sauce. Served with two biscuits and your choice of Cajun potatoes or red potato hash browns. 14.99

**LAFAYETTE PARISH**

A grilled pork chop with three poached eggs topped with hollandaise sauce. Served with two biscuits and your choice of Cajun potatoes or red potato hash browns. 14.99

**EGGS FLORENTINE**

Two poached eggs stop a grilled biscuit topped with spinach Rockefeller and hollandaise sauce. Served with Cajun potatoes or redskin hashbrowns and choice of bacon or andouille sausage. 12.99

**Beggar's Chicken & Waffles**

Three buttermilk pancakes, bell peppers, tomatoes, and cheese. Served with two biscuits and your choice of bacon or an andouille sausage link, and your choice of Cajun potatoes or red potato hash browns. 14.99

**BRENT'S CAJUN OMELLETTE**

A three egg omelette stuffed with crabcakes, andouille sausage, blackened shrimp, and fried eggs with a mouth watering perfection, with two eggs and bacon. 10.99

**BAYOU OMELETTE**

A three egg omelette stuffed with fried crawfish tails, and fondeau sauce. Served with two biscuits and your choice of Cajun potatoes or red potato hash browns. 13.99

**ANDOUILLE OMELETTE**

A three egg omelette with andouille sausage, onion, bell pepper, and cheddar cheese. Served with two biscuits and your choice of Cajun potatoes or red potato hash browns. 11.99

**BAYOU STYLE BISCUITS & GRAVY**

Two southern style biscuits topped with peppered andouille sausage gravy and served with your choice of two eggs cooked any style. 6.99

**GRAND ISLE**

A three egg omelette stuffed with bacon and cheese. Served with two biscuits, and your choice of Cajun potatoes or red potato hash browns. 10.99

**BATON ROUGE**

A three egg omelette stuffed with fried crawfish tails, and fondeau sauce. Served with two biscuits and your choice of Cajun potatoes or red potato hash browns. 13.99

**VEGGIE OMELETTE**

A three egg omelette with mushroom, onion, spinach, bell peppers, tomatoes, and cheese. Served with two biscuits and a fresh fruit bowl. 11.99

**FROM THE GRIDDLE**

**PANCAKE BREAKFAST**

Three buttermilk pancakes, two eggs and bacon. 10.99

**CHICKEN & WAFFLES**

10.99

Add One Egg 1.50 Add Two Eggs 2.00

**FRENCH QUARTER**

Vanilla cream and egg wash over sourdough bread and grilled to a mouth watering perfection, with two eggs and bacon. 10.99

**BANANAS FOSTER FRENCH TOAST**

French toast topped with bananas foster. 12.99

Add one egg 1.50 Add two eggs 2.00

**BRENT'S CAJUN FAVORITES**

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**BRUNCH REFRESHMENTS**

**BRENT'S CAJUN BLOODY MARY**

9

**PEACH BELLINI**

$7.50

**BRENT'S CAJUN MIMOSA**

Pitcher 15 Glass 5

**HALF SHELL HEAVEN**

**OYSTERS ON THE HALF SHELL**

**DOZEN 16.99**

**HALF DOZEN 9.99**

**OYSTERS TYLER**

A half dozen oysters with Creole crawfish, mushrooms, garlic, parmesan, and white wine. 13.99

**OYSTERS TAMPAICO**

A half dozen smoked oysters topped with mixed jack cheese and pico de gallo. 13.99

**OYSTERS BRENT**

**ONE OF THE 365 THINGS TO DO IN OKLAHOMA!**

A half dozen fresh oysters topped with lump crab meat, shrimp, white wine, garlic butter, and parmesan cheese then grilled until bubbly. 18.99

**CHARBROILED OYSTERS**

A half dozen oysters dusted with Cajun seasoning and garlic butter then smoked to perfection. 12.99

**JACKED UP OYSTERS**

A half dozen smoked oysters with crispy bacon, chopped jalapenos, garlic, and jack cheese. 14.99

**CAJUN OYSTERS ROCKEFEELLER**

Half dozen fresh luscious oysters topped with sauteed onion and spinach. 15.99

**BAYOU FAVORITES**

**BLACKENED SHRIMP**

Served with red beans and rice. 17.99

**GRILLED STUFFED SHRIMP**

Five large Gulf shrimp stuffed with blend of blue crab and shrimp. 20.99

**BRENT'S CRAB SAMPLER**

A ½ lb of boiled snow crab, fried crab fingers, crab pie, and creamy crab bisque. 27.99

**ALLIGATOR SAUCE PIQUANTE**

Sautéed alligator in a spicy Cajun sauce with onion, garlic and tomato. Served with Creole rice or dirty rice. 24.99

**ALLIGATOR HALF & HALF**

Half fried alligator, half alligator piquanté with Creole rice or dirty rice - 25.99

**SHRIMP ETOUFFEE**

Smothered shrimp tails with rice. 14.99

**SEAFOOD COURTBOUILLON**

Fresh catfish, shrimp, scallops, and crawfish tails simmered in flavored broth with rice. 22.99

**CRAWFISH ETOUFFEE**

Smothered crawfish tails with rice. 14.99

**CRAWFISH HALF & HALF**

Etouffee and fried tails with rice. 14.99

**CRAWFISH SAMPLER**

SEASONAL! A mess of boiled crawfish, crawfish pie, fried crawfish tails, and crawfish bisque. 24.99

**FISH TACOS**

Blackened tilapia, spicy mango salsa, and coleslaw in corn tortillas and served with Cajun potatoes. 12.99

**THE PONTCCHARTRAIN**

Grilled red fish topped with sherry wine-cream reduction, simmered shrimp, lump crab meat, and mushrooms. Served with your choice of vegetable medley or potatoes Brent. 28.99

**SEAFOOD SAUTE**

Shrimp, crawfish, calamari and crab sautéed in white wine, garlic and butter served with Creole rice - 24.99

**SNAPPER BIENVILLE**

An andouille crusted snapper fillet topped with an andouille cream sauce. Served with choice of vegetable medley. Creole rice or potato Brent. 28.99

**THE TOULOUSE ST.**

Blackened catfish fillets topped with crawfish etouffee and served with your choice of Creole rice, dirty rice or green beans. 28.99

**CAJUN RIBEYE**

12oz Ribeye topped with a rich courtbouillon sauce with shrimp and crawfish. Served with side and salad. 32.99

**SHRIMP HALF & HALF**

Shrimp etouffee and fried shrimp with rice. 14.99

**CHICKEN & SAUSAGE JAMBALAYA**

A traditional recipe served with vegetables of the day. 13.99

**CHICKEN & SAUSAGE & SHRIMP JAMBALAYA**

A traditional recipe served with vegetables of the day. 16.99

**SEAFOOD JAMBALAYA**

Fresh seafood, rice, and secret spices served with veggies of the day. 17.99

**CAJUN PORK JAMBALAYA**


*Top 365 Things to do in Oklahoma*

**BRENT’S CAJUN FAVORITES**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*
Grilled Fish & Seafood

Choose grilled or blackened / grilled served with veggie of the day or Cajun potatoes and blackened served with red beans and rice.

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<th>Dish</th>
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<td>Mahi</td>
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<td>Red Fish</td>
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<td>Tilapia</td>
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<td>Catfish</td>
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Grilled Shrimp

12 shrimp tail / 1 lb

Grilled Seafood Platter

Stuffed shrimp, crab cake, grilled shrimp, grilled oysters, catfish fillet, and a frog leg. 24.99

Po’Boys

Served on a toasted French loaf with house made Cajun chips.

Grilled Shrimp

Cajun shrimp stuffed with blend of blue crab and shrimp. 27.99

Stuffed Flounder - Seasonal

Grilled flounder stuffed with a blend of blue crab and shrimp. 27.99

Gumbo, Bisque & Beans

Chicken & Sausage Gumbo

Lafayette style dark roux with chicken and andouille sausage. Bowl 6.99 Cup 4.99

Seafood Gumbo


Creole Gumbo


Red Beans & Rice

Bowl 6.99 Cup 4.99 *Super Bowl with andouille link 11.99

Beans & Greens

Served with sweet jalapeño corn bread. 7.99

Famous Crab Bisque


Crawfish Bisque


Gumbo Sampler

A Cup of our three Gumbos 13.99

Sides

House Caesar 3.99
House Salad 3.99
Dirty Rice 4.99
Cajun Chips 3.99
Cajun Potatoes 3.99
Baked Potato 4.99
Baked Potato 4.99
Side Jambalaya 4.99

Fried Okra 4.99
Homemade Onion Rings 4.99
Green Beans 4.99
Creole Rice 4.99
French Fries 2.99
Twice Baked Potato 4.99
Potato Brent 5.99
Potato Salad 3.99
Sweet Jalapeño Corn Bread 2.99
Hushpuppies 3.99
Coleslaw 2.99
Steamed Broccoli 4.99

Side Jambalaya 4.99
Baked Potato 4.99
Cajun Potatoes 3.99
Cajun Chips 3.99
Baked Potato 4.99
Baked Potato 4.99
Side Jambalaya 4.99

* Bren’s Cajun Favorites

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Fried Seafood

Served with fries and a side of coleslaw and 2 hushpuppies. All substitutions are subject to up charge.

Fried Catfish

American farm raised catfish, hand battered and fried. 17.99

Fried Crab Cakes

Three delicious fried crab cakes. 19.99

Fried Oysters

A dozen golden fried Gulf oysters. 17.99

Fried Gulf Shrimp

A dozen Gulf shrimp fried golden brown. 17.99

Fried Alligator

Tender chunks of alligator golden fried. 26.99

Pick Two Combo

Catfish/Shrimp/Crawfish Tail 17.99
*Substitute a crab cake for an additional 2

Pick Three Combo

Catfish/Shrimp/Crawfish Tail 20.99
*Substitute a crab cake for an additional 2

Fried Seafood Platter

Stuffed shrimp, crab cake, fried shrimp, fried oysters, catfish fillet, and a frog leg. 25.99

Uncle Bob’s Shrimp Platter

(2) stuffed shrimp, (2) shrimp embrochette, (4) fried shrimp (4) Zydeco shrimp 24.99

Pastas

Famous Crab Bisque

A hand cut 12 oz premium black angus beef steak grilled to order. Served with your choice of one side and choice of a side salad or Caesar salad. 23.99

*Add lump crab meat for an additional 7

Ribeye Steak

A hand cut 10 oz premium black angus beef steak grilled to order. Served with your choice of one side and your choice of a side salad or Caesar salad. 21.99

*Add four shrimp for an additional 4

Bayou Burger

A grilled double patty, salted onion, mushroom, and cheese. 11.99

Grilled Pork Chop

A perfectly seasoned 12 oz center cut chop, grilled just right and served with dirty rice. 14.99

Cajun Stuffed Pork Chop

Grilled pork chop stuffed with boudin topped with mushroom sauce, served with Cajun potatoes. 22.99

Roast Beef Po’ Boy

Braised roast beef slow cooked to a tender perfection and served on a toasted French bread with Cajun chips. A classic New Orleans dish! 10.99

* Bren’s Cajun Favorites

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Roast Beef Po’ Boy

Braised roast beef slow cooked to a tender perfection and served on a toasted French bread with Cajun chips. A classic New Orleans dish! 10.99

Uncle Bob’s Shrimp Platter

(2) stuffed shrimp, (2) shrimp embrochette, (4) fried shrimp (4) Zydeco shrimp 24.99

Choos Your heat

Original/Mild/Lemon Pepper/ Garlic Butter/Cajun/Kitchen Sink/Diabla

Add Andouille Link 3
Shrimp 10 Extra Corn 2 Potatoes 2 Onions 1

Seasonal/Market Price

Includes Potatoes & Corn

Choose Grilled or Blackened / Grilled served with veggie of the day or Cajun potatoes and blackened served with red beans and rice.

Brent’s Cajun Favorites

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Uncle Bob’s Shrimp Platter

(2) stuffed shrimp, (2) shrimp embrochette, (4) fried shrimp (4) Zydeco shrimp 24.99

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