

APPETIZERS

Oysters Trio

*Oyster Foundry, Oyster Rockefeller,
& Oyster Bienville*

Paneed Oysters & Grilled Shrimp

*Pan sautéed in Italian bread crumbs with
spinach, tossed in raspberry vinaigrette*

Fried Green Tomatoes

Topped with boiled shrimp & Remoulade sauce

Fried Eggplant

Served with Béarnaise sauce & powdered sugar

Escargot Aux Champignons

*Escargot simmered in vermouth with garlic & leeks,
served in mushroom cups over crostini*

SOUP & SALADS

Turtle Soup or Soup du Jour

Shrimp Remoulade

Traditional New Orleans Remoulade

Mixed Greens House Salad

*Tossed with roma tomatoes, red onion,
garlic croutons, & balsamic vinaigrette
Add maytag blue cheese & crispy bacon*

Caesar Salad

*Crisp Romaine lettuce with herbed
croutons & shaved parmigiano cheese*

Duck Salad

*Smoked duck breast sliced over spinach, drizzled with
orange reduction, sautéed mushrooms & candied pecans*

Caprese Salad

*Sliced seasonal tomatoes, fresh basil &
mozzarella with delicate baby greens*

Visit us upstairs at the Fountain Lounge to enjoy your favorite cocktail with our lush interior ambiance or step outside and relax while overlooking beautiful Bayou Lafourche.

Open Tues-Sat from 5pm - 'til

Chef's Specials

Crabmeat au Gratin

*Jumbo lump crabmeat baked in casserole
with fresh herbs & imported cheeses*

Fish Capri

*Pan sautéed fish topped with jumbo lump crabmeat,
crawfish, capers, artichokes, & beurre blanc sauce*

Filet Royal

*Filet Mignon with béarnaise sauce, with a side
of Brabant potatoes & vegetable du jour*

Eggplant Lasagna

Ground meat, eggplant, and Italian sausage

ENTRÉES

Soft-shell Crab

*Lightly battered and fried, served with
linguini pasta, tossed with fresh basil &
roma tomatoes in a reggiano crawfish sauce*

Shrimp Linguini

*Jumbo shrimp pan sautéed with garlic,
extra virgin olive oil, fresh basil & roma
tomatoes, tossed in marinara*

Fresh Fish Filet

*Pan sautéed with grilled shrimp, roasted red pepper
& beurre blanc, served with corn maque choux
& julienne sweet potatoes*

Pollo di Parma

*Sauteed breast of chicken deglazed with red wine, layered with
prosciutto, eggplant, & mozzarella, with roma tomatoes,
mushrooms & fresh basil, served over linguini pasta*

Rosemary Chicken

*Roasted with white wine, extra virgin olive oil & rosemary
garlic jus, served with a side of pasta marinara*

Veal Sorrentina

*Pan seared veal layered with prosciutto, eggplant, &
mozzarella, topped with a green onion & mushroom
marsala sauce & vegetable du jour*

Veal Picatta

*Pan Seared Veal topped with beurre blanc sauce
and capers served over linguini pasta*

Lamb a la Provencal

*Seared lamb chops with roasted garlic
mashed potatoes & a rosemary port wine demi,
served with a side of haricot verts*

Duck Foundry

*Roasted crispy & deglazed with raspberry reduction,
served over wild rice & fresh spinach with
toasted pecans and bacon*

THE FOUNDRY

— ON THE BAYOU —

Italian Cuisine & Drink Menu



Fountain Lounge



Event Venue

Built along Bayou Lafourche in historic downtown Thibodaux, The Foundry is the perfect venue for your special events. From rehearsal dinners and wedding receptions to small gatherings and business meetings, our premier venue and staff can accommodate all of your needs.

985.387.4070

www.foundryonthebayou.com

Hours

Tuesday - Thursday 5-9pm | Friday - Saturday 5-10pm