

APPETIZERS

MANGON, MES AMIE! (LET'S EAT, MY FRIENDS!)

Fried Green Tomatoes \$6

Sliced and double battered - wonderful to share!

Fried Mushrooms \$7

Fresh whole button mushrooms, lightly battered, fried golden brown, and served with our Cajun Ranch dressing.

Boudin Balls \$8

Four large spicy pork and seasoned rice boudin balls - lightly battered in cornmeal and flour and fried.

Crawfish Tails \$13

A bowl of succulent plump crawfish tails lightly battered, spiced and fried.

Fried Pickle Slices \$7

Sliced dill pickles, lightly battered, fried golden brown, and served with our Cajun Ranch dressing.

Hushpuppies by the Dozen \$6

Pass them around and dip in our signature sauces!

Popcorn Shrimp \$8

Hearty "pop 'em in your mouth" good.

Bread Bowl

Savory and filling! Sourdough bread toasted and served warm then filled with your favorite

Red Beans or Gumbo - \$8.5

Etouffée - \$11

Raw Oysters*

Raw Oysters are SHUCKED (no shell) and served on ice with fresh lemon, horseradish and our Cocktail sauce.

Half \$16 or Full Dozen \$22

Shrimp & Crawfish Etouffée \$6

A cup of our famous, flavorful and rich Etouffée over rice. As Cajun as it gets!

Shrimp Cocktail \$11

Chilled, peeled, lightly seasoned shrimp with fresh lemon & our perfect Cajun Cocktail sauce.

Alligator Bites \$16

Tender bites of Fried Alligator seasoned just right

Mais Sha, dat's good, yeah!

(texture of meat may vary due to the season)

Magnolia Petals \$7

A hearty portion of our tasty spicy double battered and fried onion slices - Easy to munch & hard to share!

The Zydeco \$8

Can't decide? Try our three most popular fried appetizers "dancing" together - Pickles, Petals, and Mushrooms.

(no substitutions)

* There is a risk associated with consuming raw oysters or any raw animal protein. If you have immune disorders, or chronic illness of the liver, stomach, or blood, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.

PO BOYS & HAMBURGERS

Served warm on a garlic buttered and toasted bun, with lettuce, tomato, and your choice of one Side Dish.

Popcorn Shrimp \$10

Fried Catfish \$9

Hamburger \$10

Oyster \$19

Grilled Chicken \$10

Double Meat \$15

Chicken \$9

Crawfish Tails \$15

Pepper Jack Cheese \$1 Bacon - \$1

Grilled Chicken Deluxe \$12

(GRILLED MUSHROOMS & PEPPER JACK CHEESE)

Grilled Mushrooms \$1 Grilled Onions .50

BOILED SHRIMP

"SEASONED DA WAY YOU WANT"

Gulf Shrimp Peel 'em and eat 'em

Served warm Specify your seasoning preference -

Light, Medium, Hot, or Cajun Hot!

Quarter lb \$7

Half lb. \$11.5

Full lb. \$18.5

CAJUN GUMBO

Gumbo is like a fingerprint... each one is unique. Ask your server for a sample to taste ours.

Choose: Light Gumbo or Dark Gumbo* (Dark Gumbo contains shellfish) 10 oz Cup \$6

Add one or all three: Chicken, Sausage, and Shrimp 12 oz. Bowl \$8

Our gumbos start with a simple and full flavored base with celery, onion, and bell pepper. (No Okra or Tomatoes)

26 oz. The Boat \$11

KID'S MENU

Age 12 and Under Choose one of the following entrées and one side dish: \$5

Mac & Cheese 4) Shrimp 2) Catfish 3) Cheese sticks 1) Corn Dog 4) Chicken Nuggets

Choose 1 Side Dish: Fries, Corn, Cole slaw, Rice, New Potatoes, Hushpuppies, Mac & Cheese or Steamed Veggies

(drink NOT included) Child's Drink \$1.75

Please let us know if you have any **FOOD ALLERGIES**.

We are known for unique recipes and want to ensure you have made a safe choice in your selection!



Indicates Local Favorites!

CAJUN CLASSICS

Each FRIED entrée is served with our famous sauces, two hushpuppies and a choice of two Side Dishes.

Fried Gulf Shrimp

Ten - \$14 Fifteen - \$17
One LB - \$30

Fresh, butterflied, & marinated in a seasoned batter, fried golden brown.

Chicken Tenders \$10

Four very large fresh and juicy tenders, lightly battered with a hint of garlic and fried just right.

Popcorn Shrimp \$11

Hearty "pop 'em in your mouth" good!

Fried Catfish Fillets \$11

Four Thin cuts of fillets marinated in a zesty mustard batter and lightly crusted with seasoned cornmeal and flour, and fried golden brown
CAUTION: MAY CONTAIN SMALL BONES

"Add-Ons" with Any Entree:

Four Fried Shrimp \$5	Two Fried Chicken Tenders \$4	Two Grilled Chicken Tenders \$4
Two Pieces Fried Catfish \$4	Five Sautéed Shrimp \$6	Whole Grilled Catfish Fillet \$6
Shrimp & Crawfish Etouffée (no rice) \$3.5	Six Fried Oysters \$12	

Fried COMBO Small \$12.5 Large \$15 Choose 2 meats: Shrimp, Chicken, or Catfish served with two Sides.

Mini Manny Special \$21 Start with Small Combo - TWO fried meats: Shrimp, Chicken, or Catfish
Then Choose **2**: Etouffée, Dark or Light Roux Gumbo, Red Beans & Rice, Dirty Rice or ¼ lb. Boiled Shrimp.
Served with one Side Dish. (only boiled shrimp can NOT be doubled-up).

Manny Special \$25 Start with Large Combo - TWO fried meats: Shrimp, Chicken, or Catfish
Then Choose **3**: Etouffée, Dark or Light Roux Gumbo, Red Beans & Rice, Dirty Rice or ¼ lb. Boiled Shrimp.
Served with one Side Dish. (only boiled shrimp can NOT be doubled-up).

CAJUN DELIGHTS

Each of our Cajun Delights is served with two hushpuppies and your choice of one Side Dish.

Red Beans & Rice with Sausage

Small \$7 Large \$9

Spicy Red Beans over white rice with Louisiana's Best Cajun sausage.

Substitute white rice with dirty rice \$1

Shrimp & Crawfish Etouffée

Small \$9.5 Large \$13

A true Louisiana DEEE-Light! Manny's most demanded and popular dish! Shrimp & Crawfish Tails in a creamy, spicy sauce, over rice.

Substitute white rice with dirty rice \$1

Manny's Great Divide \$11

Choose two from: Red Beans & Rice with Sausage, Shrimp & Crawfish Etouffée, or Cajun Dirty Rice.

Substitute white rice with dirty rice \$1

Cajun Pirogue \$16 Five fried shrimp with two generous scoops of Cajun Potato Casserole smothered in our famous Shrimp & Crawfish Etouffée.

Cajun Trio \$15 "The Who Dat?" - Dance your way into THREE of Manny's good eats -
Choose from: Shrimp & Crawfish Etouffée, Dark or Light Roux Gumbo, Red Beans & Rice with Sausage, Dirty Rice or ¼ lb. Boiled Shrimp (only boiled shrimp can NOT be doubled-up).

Shrimp Lover's Trio \$19 Can't decide? Have all three!
Five Fried Shrimp, ¼ lb. Boiled Shrimp, and a Grilled Shrimp Kabob on a bed of rice.

Side Dishes

French Fries ~ Coleslaw ~ Red New Potatoes ~ Dirty Rice ~ Corn on the Cob
Mac & Cheese ~ White Rice ~ Hushpuppies (4) ~ Steamed Vegetables
(Seasonal: carrots, cauliflower, broccoli, zucchini, & squash)

Upgraded Side Dishes to Substitute for our complementary Sides Dishes

Additional Charges Apply

Shrimp & Crawfish Etouffée (No Rice) \$3 ~ Red Beans & Rice with Sausage \$1

Cajun Potato Casserole \$2 ~ Side Salad \$2.35 ~ Grilled Vegetables \$1

Add Egg \$.50 / Add Cheese \$.50

Each of our signature sauces are homemade and ready to go home with you!

Half Pint \$4 Pint \$6 Mini Jua \$11

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Each served with a drink and one Side Dish ~ \$10

Mini Combo ~ 4 Fried Shrimp & 1 Fried Catfish

Boudin Balls ~ Two large spicy pork sausage boudin balls

Popcorn Shrimp ~ Pop 'em in your mouth good!

One Grilled Catfish OR **Six Sautéed Shrimp** ~ Served over Rice Light and full of flavor! Pick one.

Manny's Great Divide ~ Pick two: Shrimp & Crawfish Etouffée, Dirty Rice, or Red Beans & Rice (cannot double ~ up).

Available Mon - Fri 11am-3pm

(No Changes or Substitutions for Lunch Menu)

DESSERTS

In-House Homemade Pecan Pie \$5

The best pecan pie in the south! Melts in your mouth ~ and oh-so-perfect with coffee. A slice of our fresh baked homemade pecan pie will make your day!

Southern Fried Pecan Pie \$7

The signature dessert of Manny's! Warm southern pecan pie with that added extra crust ~ dusted with cinnamon and powdered sugar.

Praline Cheesecake \$7

Traditional creamy cheesecake, made with cream cheese, sugar, whole eggs and pure vanilla, set in a crisp graham cracker crust and topped with Homemade Praline Crumbles.

New York Cheesecake \$6

Traditional creamy cheesecake, made with cream cheese, sugar, whole eggs and pure vanilla, set in a crisp graham cracker crust. Strawberry Topping Available \$1

Fried New York Cheesecake \$7

Our fluffy NY Cheesecake is battered and fried to a golden brown cloud. Then dusted with powdered sugar and cinnamon, adding swirls of chocolate and caramel ~ this dessert will send anyone home sa-tis-“fried”!

Turtle Cheesecake \$7

Traditional creamy cheesecake, made with cream cheese, sugar, whole eggs and pure vanilla, set in a crisp graham cracker crust and topped with caramel, chocolate chips, and pecan pieces.

Coconut, Chocolate, or Lemon Meringue Pie \$5.25

A light pastry crust with a delicious filling~ topped with golden brown peaks of fluffy meringue.

Chocolate Lov'n Cake \$8

Here's chocolate at its best! Moist, dark cake surrounds rich chocolate pudding. The smooth dark chocolate is one of the richest delights around!

Fried Chocolate Lov'n Cake \$9

Chocolate cake taken to an entirely NEW LEVEL! The warm cake is encased in flaky crust and dusted with cinnamon and sugar. But the best part is the warm pudding that flows from the cake with the cool whip cream.



Add Homemade Praline Crumble to any dessert - \$1

A LA CARTE

Cole Slaw (sweet) \$2

Mac & Cheese \$2

Homemade with cream, two cheeses, cream of mushroom, garlic pepper and seasoning for a unique kick!

Cajun Dirty Rice \$2

Homemade traditional Cajun Rice Dressing with Beef and Pork, then seasoned with onion, bell pepper, garlic & a KICK!

French Fried Potatoes \$2

Thick wedges with a seasoned crust

Steamed White Rice \$1.25

Corn on the Cob \$2

Red Beans & Rice with Sausage \$2.5

Steamed Veggies \$2

Seasonal blend with garlic flavor (carrots, cauliflower, broccoli, zucchini, & squash)

Fresh New Potatoes \$2

Cooked daily with butter and parsley

Shrimp & Crawfish Etouffée (No rice) \$3.5

Grilled Vegetables \$2.5

Our seasonal blend sautéed on our grill with a dash of our Cajun seasoned butter

Homemade Cajun Potato Casserole \$3

Aunt June's recipe ~ all fresh, with green onion, and lots of butter, cheese, and seasoning ~ “twice baked”

Side of Jalapeno Hushpuppies (4) \$2

BEVERAGES

Large Drink \$2.70 **Child's Drink** \$1.75 **Coffee** \$1.70

Hot Tea (2) \$1.70 **Hot Chocolate** (1) \$1.70

Un-sweet, Sweet, or Raspberry Tea

Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Root Beer, Pink Lemonade, Milk (2)



Shrimp Boat Manny's is a BYOB establishment

FRESH SALADS

Side Salad \$3.50

A garden fresh salad with Iceberg and Green Leaf lettuces, cucumber, tomato, purple onion, and Cajun croutons

Add: Boiled Egg .50 / Cheese .50

Dressings: Ranch, Bleu Cheese, Honey Mustard, French, Thousand Island, Fat-Free Italian, Oil & Vinegar, Fat-Free Raspberry Vinaigrette. For Cajun flair try our Pink Sauce or Cajun Ranch as a dressing!

Large Dinner Salad \$11

A generous portion of Iceberg and Green Leaf lettuces, cucumber, tomato, boiled egg, purple onion, grated cheese and Cajun croutons.

ADD to a Large Dinner Salad:

Fried Chicken - \$3 Grilled Chicken - \$3
Boiled Shrimp - \$3.5 Sautéed Shrimp - \$4
(in our flavorful marinade)

OFF THE GRILL

Mahi Mahi \$18

Tropical Hawaiian fish fillet marinated with a special blend of seasonings and tenderly grilled – served with two Side Dishes of your choice. CAUTION: THE MAHI MAY OCCASIONALLY CONTAIN SMALL BONES

Grilled Chicken Breast \$12

7 oz. of lean chicken breast, basted in Manny's special marinade and grilled over an open flame – served with two Side Dishes of your choice.

Chicken Lagniappe \$15

Manny's delicious grilled chicken breast smothered with mushroom slices sautéed in garlic butter, two slices of crisp bacon, and pepper jack cheese – served with two Side Dishes of your choice.

Grilled Catfish Fillets \$14

Two thick catfish fillets deliciously basted and seasoned; then grilled to perfection served with two Side Dishes of your choice. Blackened on request. CAUTION: Catfish fillets may occasionally contain small bones.



Grilled Shrimp Kabobs \$14

Two kabobs of four shrimp each, with mushrooms, purple onion, and tomato, served on fluffy white rice with our fantastic shrimp marinade on the side – served with one Side Dish of your choice.

Sautéed Shrimp Dinner \$14

Ten of our shrimp sautéed with our tasty and flavorful shrimp marinade served over fluffy white rice, and one Side Dish of your choice.

STEAKS

Our steaks are prepared with a house steak-rub, seared in Cajun butter to seal in the wonderful flavor of the steak and grilled to your specifications. Served with your choice of two Side Dishes.



8 oz Sirloin Steak \$16

12 oz Black Angus Rib-eye Steak \$24

Add grilled mushroom and pepper jack cheese \$3

5 Fried Shrimp, 5 Sautéed Shrimp, or Grilled Shrimp Kabob with rice \$6

RARE: Cold Red Center
MEDIUM RARE: Warm Red Center
MEDIUM: Dark Pink Center
MEDIUM WELL: Light Pink Center
WELL: Little to No Coloration

BAYOU FAVORITES

Each Bayou Favorite is a choice specialty dinner from Louisiana, served with two hushpuppies and one Side Dish.

Manny's Half & Half \$18

PAIR: Crawfish (3oz.) OR Oysters (6) *

WITH: Shrimp (6) or Catfish (3) or Chicken (4)

Oysters cooked the way YOU like them (see below).

Gulf Oyster Dinner* \$19

Cooked the way YOU like them ~

Med soft outside / soft inside

Med Well crunchy outside / soft inside

Well crunchy outside and cooked through

Crawfish Tails \$16

Plump, spicy crawfish tails fried to perfection.

Crawfish Combo \$17

"The Cajun Two Step" Fried Crawfish tails go out on the town with the famous Manny's Shrimp & Crawfish Etouffée.

"Add-Ons" with Any Entree:

Four Fried Shrimp \$5	Two Fried Chicken Tenders \$4	Two Grilled Chicken Tenders \$4
Two Pieces Fried Catfish \$4	Five Sautéed Shrimp \$6	Whole Grilled Catfish Fillet \$6
Shrimp & Crawfish Etouffée (no rice) \$3.5	Six Fried Oysters \$12	

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Indicates Local Favorites!

How did Shrimp Boat Manny's Begin?

Back in '85 in Lafayette, Louisiana, Poppa Manny Rachal took him his little son "Tee" Jake wit a shade tent, a boil pot, and some RC Cola in his boat to go down to da bayou to catch some crawfish. Dem two Cajuns set out dair crawfish nets and in hardly no time a-tall, dey had demseffs a coupla ice chestes fulla crawfish. But all of a sudden, a great big huge hurrrycane whirlywin come right up outta mostes no wares and pulled dat whole boat – dem menfokes too – right up off da water! Fer True! Da whole boat!

Dat big big wirlywin jus turnd dem round and round and round for too long and when dat hurricane finally pooped out, Poppa Manny and Tee Jake was in some waters dat musta been in anudda county! Dey wernt in no bayou a-tall - no alligator, no Cypress stump and no mosses, no wair! It was a big wide wide open kinda water. Poppa Manny was feel'n kinda mossy in da head when da peoples dair tole him dey was at Lake Livingston in TEXAS. How on ert, he tought, was he gonna git hisself and his boy Tee Jake all da way back to Lafayette? He sure hadn't took no money wit hisseff to go campin on da bayou! What WAS he gonna do?

Tee Jake was tellin his poppa he was hungry but dat Cajun man was real smart, him, when it come to food! Dey walked down to da first gas station and filled up dat boil pot wit water, pitched dair tent by da road and started boiling dem crawfish. Den, in no time a-tal, peeples was stoppin and axin Poppa Manny what was dat, dat smelled so mighty good!

It didn't take dat Cajun man too long, him, to figure out to sell dem crawfish to pay da way fer him and Tee Jake to git back to Lafayette! Poppa Manny tole da famly all what happened to hisseff and Tee Jake. So dey drove all da way back to Texas to git dair boat. But when dey got dair, all dose peeples kept axin Poppa Manny to boil dem some more-a-dem real good crawfish. Well, no Cajun famly ever passes up a good chance to show some hospitalty to dem dat dont know about Cajun cookin! Da next ting you know, dair was a Shrimp Boat Manny's restrant in Livingston, Texas and poppa Manny put dat real famous boat up in da airs in fronta da restrant! Peeples from all over da places come by to eat dat good good Cajun cookin at Shrimp Boat Manny's and pass demseffs a real real good time, and dey say...

"Laissez les Bon Temps Rouler!" "Let the good times roll!"

~ The Real Story ~

Early 1985, while visiting his brother Odell, Manny Rachal felt there was a "need" for boiled crawfish in the Livingston area! A young man of 33 with a growing family of three little ones and another on the way, he certainly could use a "few more dollars". Weekdays he sold life insurance in Lafayette, LA and on weekends headed to Livingston, TX setting up his tent and a butane burner rig. Manny's boiled crawfish soon became a local favorite of many Polk Countians. (His eldest son Jake, then 5, really did make the first trip with him, and it was so windy that pitching the tent was almost impossible. Manny later said of the fiasco, "If Jake hadn't been with me, I would have packed it up and gone home.") By November, that same year, locating 2 miles out on 190 West, he opened a one-room cafe in a 20 x 30 metal building with only 17 chairs, often using his desk as a table for "overflow". He soon added space for more kitchen and dining areas, expanding seating capacity to 50. The business became well known for the great Cajun cooking and friendly atmosphere. Continued growth soon prompted Manny and Nancy to bring the restaurant into Livingston. Plans were well underway, when Harlan Cochran, a friend and loyal patron, offered a deal on the lumber from the JW Cochran & Co. Feed Mill, built in the early 1920's, with the stipulation that Manny would handle the demolition and clean the site. The old lumber gave instant age and character to the Cajun style building you're now in, completed in February 1991. A year later, they added on the rear dining section, and a year after that, additional office and kitchen space. The Lord has continued to bless the Rachal family through the years. You may have been served by one of their five children (Ryan, Jake, Josh, Ross and Jessie) as they grew up working here.

Manny and Nancy would like to personally thank all of you, our guests through the years, for the great friendships and loyal patronage. You are one of the main reasons Shrimp Boat Manny's has made its mark in East Texas for over 30 years. We praise Jesus that we will continue to grow, expand, and serve our community in the Louisiana Cajun way – with a warm heart and a friendly smile!

Where did all those Cajuns come from?

Cajuns are the descendants of exiles from the French colony of ACADIA (present-day Nova Scotia and adjacent areas) who left their homeland in 1755 and found refuge in southern Louisiana a decade later. Their speech is an archaic form of French into which are incorporated words taken from English, German, Spanish, and various Indian languages. The migration of the French Acadians to Louisiana was neither smooth nor immediate. Many were shipped to the New England colonies, others to the West Indies or back to France, and many wandered for 20 years before learning that they were welcome in the predominantly French territory of Louisiana. Fishing and trapping villages were established in the swamplands. Cajun cooking may be a first cousin to the Creole cuisine of New Orleans, but there is none other quite like it in the world for the imagination of its dishes or the artistic robustness of its seasoning. The feisty, hardworking Acadians (Cajuns for short) remained isolated in the swamps well into the 20th century. As a result, they still speak their own language, and their culture is filled with unique dances, songs, festivals and Crawfish Racing. Along with its food and music, the major trademarks of Cajun Country are pirogues (canoes made from a single cypress log), Spanish moss, alligators, swamps, bayous and "Cajun Cabins".