

HOUSE COCKTAILS \$14

DIRTY MARTINI
POMEGRANATE COSMOPOLITAN
GRAPEFRUIT MANHATTAN
CUCUMBER GIN GIMLET
MEZCAL NEGRONI
RED WINE SLUSH
SPARKLING PALOMA
BOURBON SOUR

BEER

ROTATING IPA (DRAFT) \$9
PERONI (DRAFT) \$8
ATRIUM (ROTATING DRAFT) \$9
MILLER HIGH LIFE (BTL) \$5
MILLER LITE (BTL) \$5
MICHELOB ULTRA (BTL) \$5
ANGRY ORCHARD CIDER (BTL) \$6
COUNTRY BOY SHOTGUN WEDDING (CAN) \$6
MODELO (CAN) \$5
HIGH NOON (CAN) \$7

NON-ALCOHOLIC

ROTATING NON-ALC BEER \$8
HEINEKEN ZERO (BTL) \$7
NKD SPIRITS GRAPEFRUIT PALOMA \$12
KEY LIME COOLER \$10
CUCUMBER & DILL SPRITZ \$10

WINES BY THE BOTTLE LIST AVAILABLE

APPETIZERS

BLUE DOG BREAD & BUTTER \$10
Served with House Pickles
CRAB CAKE \$18
Tartar Sauce
JAMAICAN GRILLED SHRIMP \$24
Pineapple Habanero Jam
FRANNY'S FRIED MOZZARELLA \$11
Pomodoro Sauce, Basil
CRAB RANGOON HUSH PUPPIES \$16
Spicy Chinese Mustard Sauce
BUTTER LETTUCE SALAD \$12
Dijon Vinaigrette
NEW ENGLAND SEAFOOD CHOWDER CUP \$10 / BOWL \$12
Bacon, Oyster Crackers

SANDWICHES

served with fries or salad
sub onion rings +\$4
CAPE COD FRIED SHRIMP ROLL \$17
Louie Dressing, Pickled Red Onion
CRAB CLAW SMASH \$18
Butter Lettuce, Tomato, Tartar Sauce
HAMBURGER** \$15
Creekstone Beef, Special Sauce
add Cheese \$2....add Bacon \$3

KIDS MENU \$12

Kids 10 and Under
served with fries or salad
POPCORN SHRIMP
HAMBURGER
CHICKEN TENDERS
LINGUINE & BUTTER (NO SIDE)

FRANNY'S SEAFOOD

Dinner

RAW BAR

DAILY EAST COAST OYSTERS**
ON THE HALF SHELL M/P
Cocktail, Lemon,
Pickled Onion Granita, Saltines

JUMBO SHRIMP COCKTAIL \$17
Cocktail Sauce, Lemon

BROILED OYSTERS \$20/\$38
Chipotle-Garlic Butter,
Tempura Crumbs,
Grilled Baguette
(half dozen or dozen)

COLD SEAFOOD PLATTER \$67
Specialty Oysters**, Cold Smoked Salmon,
Tiger Shrimp & Tuna Tartare**
Assortment of Sauces

Happy Hour

Mon-Friday 3-6
\$5 HOUSE MARTINIS
\$5 COSMOS
\$2.50 OYSTERS
\$7 FRIED MOZZ

A charge of \$4 will be applied to split plates

ENTREES

FRANNY'S FISH & CHIPS \$22
Beer Battered Whitefish, Fries, Tartar Sauce
FRIED SHRIMP DINNER- CHOICE OF:
POPCORN SHRIMP-\$26 OR JUMBO SHRIMP \$30
*Fries, Hush Puppies, Slaw,
sub onion rings +\$4*
PAN FRIED FLOUNDER \$32
Brown Butter Crab, Roasted Cauliflower, Bearnaise
HORSERADISH CRUSTED SALMON** \$28
Butterbean Succotash & Bacon, Salsa Verde
CHICKEN BREAST PICCATA \$26
Sauteed Spinach, Linguine
STEAK & FRIES** M/P
Herb Butter

SIDES \$8

FRIES & BEARNAISE
SMALL SALAD
BUTTERBEAN SUCCOTASH & BACON
LINGUINE & CAPER BUTTER
SAUTEED SPINACH
HUSH PUPPIES & LOUIE DRESSING
ONION RINGS

DESSERTS \$12

KEY LIME CREME BRULEE
Graham Cracker Crumble
BOSTON CREME PROFITEROLES
*Cream Puff, Ice Cream, Chocolate
Nutella Sauce*
(Contains Nuts)

**THESE ITEMS ARE RAW OR
UNDERCOOKED. CONSUMING RAW OR
UNDERCOOKED MEATS OR SEAFOOD
MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS

WINES BY THE GLASS

WHITE
LAPIS LUNA CHARDONNAY
CALIFORNIA
\$12/\$45
MOHUA SAUV BLANC
NEW ZEALAND
\$12/\$45
PACO & LOLA ALBARINO
SPAIN
\$14/\$50
PRIMATERRA PINOT GRIGIO
ITALY
\$10/\$38
HENRY VARNAY BLANC DE BLANC
BRUT (SPARKLING)
FRANCE
\$12/\$45
ROSE
CAMPUGET "TRADITION" ROSE
FRANCE
\$10/\$38
RED
HIDDEN HORSE RED BLEND
WASHINGTON
\$12/\$45
CLOUDLINE PINOT NOIR
OREGON
\$14/\$50
BONNE NEIGE GAMAY
FRANCE
\$13/\$49
THE CRITIC CABERNET
NAPA, CALIFORNIA
\$15/\$56

DESSERT DRINKS

10 YEAR TAWNY PORT \$12
ESPRESSO MARTINI \$14

COFFEE

COFFEE/DECAF \$4
ESPRESSO \$4
CAPPUCCINO \$5

998 GOSS AVE LOUISVILLE KY  WWW.FRANNYSSEAFOOD.COM

Please let the staff know of any dietary restrictions