

FRANNY'S

SEAFOOD

Lunch

Every Day 11- 4

RAW BAR

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

JUMBO SHRIMP COCKTAIL \$17

BROILED OYSTERS \$18/\$34
Chipotle-Garlic Butter,
Tempura Crumbs,
Grilled Baguette
(half dozen or dozen)

COLD SEAFOOD PLATTER** \$67
Blue Crab Claws, Specialty Oysters,
Tiger Shrimp & Tuna Tartare
Assortment of Sauces

FRANNY'S

FISH & CHIPS* \$20

BEER BATTERED WHITEFISH. FRIES.
TARTAR SAUCE

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.

998 GOSS AVE LOUISVILLE KY  WWW.FRANNYSSEAFOOD.COM

HOUSE COCKTAILS \$14

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

BEER

MONNIK 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

SOBER CARPENTER IPA (CAN) \$8
SOBER CARPENTER BLONDE ALE (CAN) \$8
HEINEKEN ZERO (BTL) \$7
NKD SPIRITS GRAPEFRUIT PALOMA \$12
KEY LIME COOLER \$10
CUCUMBER & DILL SPRITZ \$10

APPETIZERS

BLUE DOG BREAD & BUTTER \$8

Served with House Pickles

CRAB RANGOON HUSH PUPPIES* \$16

Spicy Chinese Mustard Sauce

FRANNY'S FRIED MOZZARELLA* \$11

Pomodoro Sauce, Basil

NEW ENGLAND SEAFOOD CHOWDER

CUP \$8 / BOWL \$12

Bacon, Oyster Crackers

BUTTER LETTUCE SALAD \$11

Dijon Vinaigrette

KIDS MENU \$12

Kids 10 and Under
served with fries or salad
POPCORN SHRIMP*
HAMBURGER
CHICKEN TENDERS*
LINGUINE & BUTTER

*FRIED IN PEANUT OIL

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

SANDWICHES. ETC

served with fries or salad

sub onion rings* +\$4

FRIED FISH* \$17

Lettuce, Tomato, Tartar Sauce

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 for \$3

FRIED SHRIMP PLATTER* \$26

Key West Pink Shrimp, Fries,

Hush Puppies, Slaw

SIDES \$8

FRIES & KENNY'S CHEDDAR*

SMALL SALAD

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)

WINES BY THE GLASS

WHITE
LAPIS LUNA CHARDONNAY
CALIFORNIA
\$11/\$36

MOHUA SAUV BLANC
NEW ZEALAND
\$12/\$42

PACO & LOLA ALBARINO
SPAIN
\$14/\$48

PRIMATERRA PINOT GRIGIO
ITALY
\$8/\$28

HENRY VARNAY BLANC DE BLANC
BRUT (SPARKLING)
FRANCE
\$11/\$38

RED
HIDDEN HORSE RED BLEND
WASHINGTON
\$12/\$42

CHEHALEM PINOT NOIR
OREGON
\$14/\$48

BONNE NEIGE GAMAY
FRANCE
\$12/\$42

THE CRITIC CABERNET
NAPA. CALIFORNIA
\$15/\$52

DESSERT DRINKS

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

COFFEE

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

WINES BY THE BOTTLE

LIST AVAILABLE

Please let the staff know of any dietary restrictions