



DRUSILLA PARTY/MEETING ROOM RESERVATION POLICY

MAGNOLIA ROOM

- Room Charge: no charge
- *Deposit: \$150
- Maximum occupants: 38
- White Linen: Available for an extra \$65 fee.

BAYOU ROOM

- Room Charge: no charge
- *Deposit: \$200
- Maximum occupants: 60
- White Linen: Available for an extra \$65 fee.

	Cypress	LSU	Conference
Room Charge	None	None	None
Deposit	\$125	\$100	\$100
Maximum Occupants	25	14	24
White Linen	\$65	\$65	\$65

Deposit Refund Policy:

*Refund deposit is available if canceled prior to 14 days of date of reservation, no exceptions. Also, deposit may be forfeited if stated number of people is off by a minimum of 10.

All menu prices include entrée, salad, non-alcoholic beverage, and hushpuppies. Tax and gratuity is not included in menu prices, but 18% is automatically added to the final bill for groups of six or more (one check).

DRUSILLA

seafood restaurant

Filet of Fresh Broiled Fish

Filet of fresh fish broiled in a lemon butter sauce, served with a stuffed potato

Grilled Chicken Pasta

Grilled tenders served over pasta in a spicy cream sauce served with garlic bread

Fish Almandine

Filet of fresh fish lightly dusted with flour, pan sautéed in a lemon butter sauce, topped with roasted almonds served with a stuffed potato.

Fried Shrimp & Catfish

Butterflied shrimp and Tender seasoned filets, hot and crispy, served with french fries

Jumbo Stuffed Shrimp

Large shrimp stuffed with our own seasoned crab meat dressing served with french fries

Seafood Cajun Pasta

Shrimp in a spicy cream sauce over penne pasta, served with garlic bread

Shrimp Au Gratin

Fresh baby shrimp in our own creamy and rich au gratin sauce, served with stuffed potato

Grilled Chicken Breast Piccata

Grilled Chicken Breast topped with a tangy caper cream sauce

Seafood Eggplant Casserole

Fresh eggplant, crab meat and shrimp, baked in a casserole with sauteed seasonings, served with a stuffed potato

Ribeye

12oz. grilled to order and served with a stuffed potato

Dessert

Bread Pudding

Topped with rum sauce

Chocaholic Delight

All above entrees served with salad, hushpuppies and one non-alcoholic beverage.

\$28.50 per person not including tax or gratuity

\$34.50 per person with dessert | \$39.95 per person with ribeye

\$45.95 per person with dessert & ribeye

DRUSILLA

seafood restaurant

La Madison

Fresh filet of fish, broiled in lemon and butter, topped with shrimp or crawfish tails, served with a stuffed potato

The Normandy

Fresh filet of fish, broiled in lemon and butter, topped with our shrimp and crabmeat etouffee, served with a stuffed potato

Cajun Blackened Fish

Fresh filet of fish, seasoned in our own blackening seasoning, seared to perfection in a cast iron skillet, served with a stuffed potato

Grilled Chicken Breast Piccata

Grilled Chicken Breast topped with a tangy caper cream sauce

Fried Seafood Platter

Our famous seafood gumbo, shrimp etouffee, fried shrimp, stuffed shrimp, stuffed crab, crab fingers, fried oysters, and catfish served with french fries

Broiled Seafood Platter

Our famous seafood gumbo, shrimp, catfish, stuffed crab, stuffed shrimp, crab fingers, stuffed mushrooms, and a green salad

Drusilla Au Gratin

Crabmeat, shrimp and mushrooms in our own creamy and rich au gratin sauce, served with a stuffed potato

The Brittany

Pan sauteed fresh fish topped with shrimp and a light cream sherry sauce and served with stuffed potato

Crawfish Platter

Crawfish tails, crawfish balls, gumbo, crawfish etouffee, and crawfish cocktail, served with french fries

Chargrilled Fish of the Day

Our filets are grilled and served with meuniere sauce

Ribeye

12 oz. grilled to order and served with a stuffed potato

Dessert

Bread Pudding

Topped with rum sauce

Chocaholic Delight

All above entrees served with salad, hushpuppies and one non-alcoholic beverage

\$34.50 per person not including tax or gratuity | \$40.50 per person with dessert

\$39.95 per person with ribeye | \$45.95 per person with dessert & ribeye