

~ A P P E T I Z E R S ~

MANGON, MES AMIE!
(Let's eat, my friends!)

Fried Mushrooms

Fresh whole button mushrooms, lightly battered and fried golden brown, served with our Cajun Ranch dressing - 5.99

Popcorn Shrimp

Hearty "pop 'em in your mouth" good - 5.99

Cup of Gumbo

10 oz cup of your choice - Shrimp Gumbo or Chicken and Sausage Gumbo - 4.99

Crawfish Tails

Succulent crawfish tails lightly battered, spiced and fried - 5.99



Boudin Balls

Try our latest Cajun Treat – Four large spiced pork, spices, and rice boudin balls lightly battered and fried in cornmeal and flour – 5.49

Mozzarella Cheese Stix

Seven golden fried cheese sticks with a thick Cajun batter - served with our Cajun Ranch dressing – 6.99

Fried Pickle Slices

Sliced dill pickles, lightly battered and fried golden brown served with our Cajun Ranch dressing - 4.99

* 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 oyster and should eat oysters fully cooked. If unsure of your risk, consult your physician.

Raw Oysters*

Shucked and served on ice with fresh lemon and our Cocktail sauce - (6) 6.49 (12) 10.99



Red Beans & Sausage Over Rice

One of Louisiana's best, with Cajun sausage and spicy mouth watering flavor, served over fluffy white rice - 3.99

Shrimp Cocktail

Fifteen chilled, peeled, lightly seasoned shrimp with fresh lemon & our Cajun Cocktail sauce – 7.99



Crawfish Etouffée

A cup of our famous, flavorful and rich Etouffée served over rice – 4.99

As Cajun as it gets!

Cajun Magnolia OR Magnolia Petals

Cajun Magnolia -

Our very popular colossal onion sliced into a beautiful "magnolia" flower and fried to a perfect golden brown - 6.99

Magnolia Petals -

A smaller portion of our tasty Magnolia, separated before fried - easy to munch &

~ C A J U N G U M B O ~



Two delicious Cajun gumbos, each uniquely different from the other... served with rice and two hushpuppies -

10oz. Cup – 4.99

12 oz. Bowl – 5.99

26 Oz. The Boat – 8.99

Shrimp Gumbo

A dark thick roux – simple and full of flavor (No Okra or Tomatoes) Manny's Mama's Recipe



Chicken & Sausage Gumbo

A more traditional lighter roux – Celery, onion, and bell pepper. (No Okra or Tomatoes) Nancy's Mama's Recipe

Gumbo is like a fingerprint... every one unique –

Ask your server for a sample to taste ours!

For parties of 9 or more, an automatic 15% gratuity will be added.

~ F R E S H S A L A D S ~

All of our garden fresh salads below begin with Iceberg and Romaine lettuces, cucumber, tomato, purple cabbage, carrots, purple onion, and Cajun croutons. Build from there adding your favorite flair.

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

Small Side Salad

See description above - 3.49

Add Egg for .50 / Add Cheese for .50

Dinner Salad

A generous portion of Iceberg and Romaine lettuces, cucumber, tomatoes, boiled egg, purple cabbage, carrots, purple onion, grated cheese and croutons - 7.99

Fried Chicken Salad

A hardy portion of our juicy chicken lightly battered and fried golden brown with our Cajun touch of spice sliced and tossed onto the fresh garden Dinner Salad - 10.99



Grilled Chicken Salad

7 oz chicken breast basted in Manny's marinade, grilled, sliced and tossed onto the fresh garden Dinner Salad - 10.99

Shrimp Salad

Freshly boiled shrimp, peeled, chilled, then lightly seasoned for more flavor and set on the fresh garden Dinner Salad - 10.99

Grilled Shrimp Salad

Fresh shrimp seasoned with our special marinade and grilled for flavor and zest, served on top the fresh garden Dinner Salad - 11.49



Grilled Steak Salad

Select cuts of both Ribeye and NY Strip seasoned, diced and grilled then added to the fresh garden Dinner Salad - 10.99

~ B O I L E D S H R I M P ~

"SEASONED DA WAY YOU WANT"

Peel 'em and eat 'em - served warm with Manny's famous Pink Sauce and two hushpuppies
Please specify your seasoning preference - *Light, Medium, or Hot*

Quarter lb.
Approximately 12
5.49

Half lb.
Approximately 24
8.49

Full lb.
Approximately 48
15.49

~ A LA CARTE ~

Cole Slaw

Mixed fresh in house with our homemade celery seed dressing - 1.65

French Fried Potatoes

Thick wedges with a seasoned crust - 1.75

Steamed Vegetables

Blend of carrots, cauliflower, and broccoli with garlic flavor - 1.99

Fresh New Potatoes

Cooked daily with butter and parsley - 1.65

Homemade Cajun Potato Casserole

Aunt June's recipe - all fresh with butter, bacon, green onion, and lots of cheese - twice baked - 2.99

Etouffée (no rice) - 2.99

Beans & Rice - 1.99

Rice - 1.25

~ BEVERAGES ~



Large Drink 2.29

Child's Drink 1.75

Coffee 1.69

Hot Tea (2) 1.69

Hot Chocolate (1) 1.69

Unsweetened Tea, Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Root Beer, Fruit Punch, Pink Lemonade, Milk

Indicates Local Favorites!



~ P O B O Y S ~

Served hot on a buttered and toasted hoagie bun –

Choose one side order with either the *Single Meat Po Boy (8.49)* or *Combo Po Boy (9.49)*

Catfish
Crawfish

Chicken
Popcorn Shrimp

Oyster (med, med well, well)
Steak (on combo add \$1)

Grilled Chicken*
Grilled Catfish*

* not available on a combo po boy

~ O F F T H E G R I L L ~



Mahi Mahi

8oz. Tropical Hawaiian fish fillet marinated with a special blend of seasonings and tenderly grilled over an open flame - served with two sides of your choice - 14.99



Grilled Catfish Fillets

Two thick catfish fillets (5 to 7 oz. each) deliciously seasoned and grilled to perfection - served with two sides of your choice - 11.99

CAUTION: the Mahi and Catfish fillets may occasionally contain small bones.

Grilled Chicken

7oz. lean chicken breast, basted in Manny's special marinade and grilled over an open flame – served with two sides of your choice – 10.49

Grilled Shrimp Kabobs

Two kabobs of 5 shrimp each, with mushrooms, purple onion, and cherry tomato, marinated and gently grilled - served on fluffy white rice with our fantastic marinade - served with two sides of your choice - 11.99



Add ZEST - smother your grilled entrée in our delicious Crawfish Etouffée – Add 2.99

~ G R I L L E D S T E A K S ~

Our Steaks are prepared by first searing with our Cajun Rub, and cooked on an open grill. Please specify Rare, Medium, Medium Well, or Well and allow extra time for preparation.

New York Strip Steak - 8 oz.

Prepared with a black pepper and garlic salt rub, seared to hold in the wonderful flavor of the steak and grilled to your specifications – served with salad and two sides of your choice - 13.99



Black Angus Rib-eye Steak - 16 oz.

Prepared with a black pepper and garlic salt rub, seared to hold in the wonderful flavor of the steak and grilled to your specifications – served with salad and two sides of your choice - 17.99

New York Steak and Fried Shrimp*

For the perfect combination, add six golden fried shrimp to your New York Strip - served with tossed salad and one side order - 17.99

Rib-eye Steak and Fried Shrimp*

For the perfect combination, add six golden fried shrimp to your Black Angus Rib-eye - served with tossed salad and one side order - 21.99

***Instead of fried shrimp, have a Grilled Shrimp Kabob on a bed of rice with our Cajun marinade – a local favorite! Add only 2.00**

~ S I D E D I S H E S ~

French Fries ~ Cole Slaw ~ New Potatoes ~ Steamed Vegetables ~ Hushpuppies
Substitute a side dish: Side Salad ~\$2.35, Cajun Potato Casserole ~ \$1.99, Red Beans & Rice ~ .99

For parties of 9 or more, an automatic 15% gratuity will be added.

~ C A J U N C L A S S I C S ~

Each of our FRIED entrées is served with our famous Pink Sauce, two hushpuppies and a choice of two sides (see below).

Shrimp –

Fresh butterflied shrimp marinated in Manny's specially seasoned batter, fried golden brown
(9) 10.99 (11) 11.99 (15) 14.99 (1lb) 29.99

Oysters* –

Fried the way YOU like them –
(6) 10.99 (12) 14.99

Med soft outside / soft inside
Med Well crunchy outside / soft inside
Well crunchy outside and cooked through

Crawfish Tails –

Plump, spicy crawfish tails fried to perfection Some
10.99 More 14.99

Chicken Tenders –

Fresh and juicy tenders lightly battered and fried (5)
8.99 (8) 10.99

Catfish Fillets –

Thick fillets marinated in a zesty batter and lightly crusted in seasoned cornmeal and flour, then fried golden brown
(3) 9.99 (4) 11.49

Add ZEST - smother your catfish in our delicious Crawfish Etouffée – Add \$2.99

CHOOSE YOUR COMBO

Choose TWO of the fried meats from the left for a great combo!

Served with two side dishes

Small 11.00 Large 14.00



MANNY SPECIAL

LARGE combo with
Crawfish Etouffée,
Boiled Shrimp & Gumbo
22.99



MINI MANNY SPECIAL

SMALL combo with
Crawfish Etouffée and
Boiled Shrimp
17.99

~ C A J U N D E L I G H T S ~



Crawfish Etouffée

A true Louisiana DEEE-Light!

One of Manny's most notorious and popular dishes! Crawfish Tails in a creamy, spicy sauce over rice. Two hushpuppies and a side of your choice.

Small 7.99 Large 11.49



Shrimp Lover's Trio

Can't decide? Have all three!

¼ lb. Boiled Shrimp, 6 Fried Shrimp, and a Grilled Shrimp Kabob on a bed of rice, served with two hushpuppies and your choice of two sides 17.49

Red Beans & Sausage Over Rice

Louisiana's Best Cajun sausage with spicy Red Beans over white rice. Two hushpuppies and a side of your choice. Small 5.99 Large 7.99



Crawfish Combo - "Cajun Two Step"

Fried Crawfish tails go out on the town with Manny's famous Crawfish Etouffée – served with two hushpuppies and your choice of two sides 12.99

~ S I D E D I S H E S ~

French Fries ~ Cole Slaw ~ New Potatoes ~ Steamed Vegetables ~ Hushpuppies

Substitute a side dish: Side Salad ~\$2.35, Cajun Potato Casserole ~\$1.99, Red Beans & Rice ~.99

*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 oyster and should eat oysters fully cooked. If unsure of your risk, consult your physician.

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 hurricane 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 hospitaly 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 and on weekends headed to Livingston, 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 25 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".