



240 TUBING ROAD, BROUSSARD, LA 70518

**SERVING FINE CAJUN
CUISINE SINCE 1932**

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Weekly contest on FB for free meal & the winner receives a \$50.00 gift certificate! Even non-winners get a treat.

Thanks for your continued patronage, and good luck! Richard, Lori & Our #GreatStaff



DINE IN • CURBSIDE • TAKE OUT

337.837.4011

THIRD PARTY DELIVERY

DOORDASH • GRUBHUB • UBER EATS

WE CATER! ☺ Gluten Free • ☺ Keto

POORBOYSRIVERSIDEINN.COM



APPETIZERS

CRABBIES

Crunchy French bread squares topped with our creamy, cheesy, crab meat topping, then baked till bubbly. 9

CRAB CAKES

Jumbo lump crab meat in a creamy cheese filling, deep-fried and served with a Creole honey mustard glaze. 16

CAJUN CRAB FINGERS

Marinated crab fingers served with Fr. Coco's famous dressing, or seasoned and fried. Market Price

SEAFOOD STUFFED MUSHROOMS

Tender caps stuffed with our delicious seafood stuffing, then baked or fried. 16

SHRIMP EN BROCHETTE

Shrimp wrapped in bacon, deep-fried and served on a plank of garlic French bread. 16

SEAFOOD BOULETTES

Choice of our crab or alligator stuffing rolled into bite-sized rounds and broiled, or fried golden brown. Alligator 13 • Crab 25

SMOKED GATOR SAUSAGE

Grilled alligator sausage with pepper jelly BBQ sauce. 11

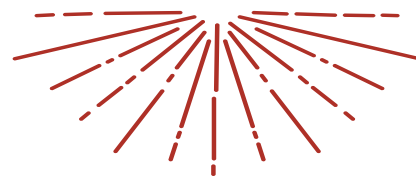
ALLIGATOR TIDBITS

Deep-fried or grilled, this bite-sized Louisiana gator is easy to tame and tasty to boot.

Eat Fit when served grilled. 15

CATFISH BITES

Marinated and seasoned catfish bites deep-fried to a golden brown. 12



 Eat Fit

Eat Fit when served grilled.

 **Gluten Free** •  **Keto**

Gluten Free & Keto friendly when grilled, broiled or marinated.

FROM THE GARDEN TO THE GUMBO POT

OUR FAMOUS "HOUSE SALAD" **FAMOUS FOR A REASON!**

Jumbo lump crab meat, shrimp and crawfish tossed on a bed of mixed greens, with cheese, bacon and a mild dressing, then garnished with a selection of pickled vegetables. Large enough to satisfy even the biggest appetite. (Seafood subject to availability) 27

GARDEN SALAD

Tender fresh greens, tomatoes and pickled vegetables. 9
Chicken 16 • Shrimp 18

CRAWFISH & CORN BISQUE

Creamy bisque made with sweet corn and Louisiana crawfish.
Cup 8 • Bowl 18

SEAFOOD GUMBO

Riverside's famous Cajun "stew" with jumbo lump crab meat and shrimp served with Louisiana long-grain rice.
Cup 9 • Bowl (Served with green salad or potato salad) 22

CHEF RICHARD'S CHICKEN & ANDOUILLE GUMBO

AWARD WINNING!

An award winning dark gumbo with moist chunks of chicken and slices of Andouille sausage. Go ahead and dunk your bread. We won't tell! Cup 8 • Bowl 17

CAESAR SALAD

Fresh Romaine lettuce tossed with Caesar dressing, garlic croutons and shaved Parmesan cheese. Chicken 17 • Shrimp 18

- DRESSINGS -

HOMEMADE: Fr. Frank Coco's Italian • Blue Cheese • Ranch
Thousand Island • Honey Mustard

OTHER CHOICES: Caesar • Oil & Vinegar • French
Most entrées come with salad and choice of side.

SHRIMP

GULF COAST SHRIMP PLATTER

Served fried to a golden brown or grilled to perfection. 22

HALF & HALF SHRIMP

A plate of fried shrimp and shrimp étouffée over Louisiana long-grain rice. 22

STUFFED SHRIMP

Delicious homemade stuffed shrimp served deep-fried or oven baked. 22

SHRIMP DINNER

A delicious array of shrimp including shrimp salad, shrimp gumbo, fried shrimp, stuffed shrimp, shrimp en brochette, shrimp au gratin, shrimp étouffée served over Louisiana long-grain rice, and shrimp stuffed bell pepper. 29

CRAWFISH

HALF & HALF CRAWFISH

A plate of fried crawfish and crawfish étouffée over Louisiana long-grain rice. 25

CRAWFISH ÉTOUFFÉE **A TRULY CAJUN DISH!**

Smothered crawfish and seasonings over Louisiana long-grain rice. 25

FRIED CRAWFISH

Simply the best -- crawfish battered and deep-fried. 25

BOILED CRAWFISH **SEASONAL**

Seasoned select crawfish. Market Price

CRAWFISH DINNER **AWARD WINNING!**

A special sampling of many fine crawfish dishes including crawfish salad, crawfish and corn bisque, crawfish pie, crawfish étouffée served over Louisiana long-grain rice, crawfish stuffed bell pepper, crawfish au gratin and fried crawfish tails. Soooo...good! 32

FRESH FISH



WHOLE GRILLED OR STUFFED FLOUNDER

(BONE & ALL) Grilled to perfection and served to delight the taste buds. 22 • 28
Try it stuffed (CENTER BONES REMOVED) 28 • 34

STUFFED REDFISH, FLOUNDER, TILAPIA OR CATFISH

Over half a pound of redfish, flounder, tilapia or catfish, filled with crab meat stuffing and grilled to perfection! 26 • Redfish 29

GRILLED OR FRIED FISH

Over half a pound of redfish, flounder, tilapia or catfish, grilled or fried to perfection!
Eat Fit when served grilled. 24 • Redfish 27

RIVERSIDE

Your choice of grilled redfish, tilapia, flounder or catfish, topped with jumbo lump crab meat and sliced mushrooms sautéed in butter. 33 • Redfish 35

EXTRAVAGANZA

Filets of redfish, tilapia, flounder or catfish, stuffed with crab meat stuffing, then topped with crawfish, crab meat and mushrooms sautéed in sweet cream butter. A favorite meant to impress! 36 • Redfish 39

CRAB MEAT



CRAB MEAT IMPERIAL

ORIGINATED BY MRS. "POOR BOY" LANDRY

Jumbo lump crab meat, mushrooms and pimientos, cooked in a rich cream sauce and baked to a golden brown. 33

LUMP CRAB MEAT SAUTÉED IN BUTTER

IT'S WHAT PUT US ON THE ACADIANA DINING MAP!

Our simplest dish and a favorite with our guests! 39

WHEN'S THE LAST TIME YOU GOT LUMPED?!

CRAB MEAT AU GRATIN

Jumbo lump crab meat folded into a deliciously rich American cheese sauce and baked. 33

STUFFED CRABS

Our own homemade stuffing made with crab meat and seasonings in crab shells and baked. 28

CRAB DINNER

A mouth-watering sample of many of our finest crab meat dishes including crab meat salad, crab gumbo, crab meat étouffée served over Louisiana long-grain rice, crab meat Imperial, crab cake, fried crab fingers and stuffed crab. 36

CRAB CAKE DINNER

One large crab cake stuffed with jumbo lump crab meat in a creamy cheese filling, fried or broiled, and served with a Creole honey mustard glaze and a taster of fried crab fingers. 26

MAINE LOBSTER

Flown in from the North Atlantic twice a week and kept in our tank for your personal selection.

BROILED STUFFED LOBSTER

Split lengthwise, then filled with our own homemade crab stuffing. Market Price

BOILED LOBSTER

Select your own from our tank or let us choose one for you. Market Price

SURF & TURF

Half of a broiled stuffed lobster and your choice of steak below.
9 oz Ribeye • 14 oz Ribeye • 8 oz Filet Mignon Market Price

Please note: We are pleased to present this special menu to you. Some of these items feature dairy products or eggs. We can customize your meal even further by eliminating the dairy products and eggs from some of the items above. Please make your special requests known to your server.

OYSTERS

OYSTERS ON THE HALF SHELL

ADD HOT SAUCE, SWALLOW, REPEAT!

Served with cocktail sauce, lemon and horseradish. ½ Dozen 11 • Dozen 18

OYSTERS BIENVILLE

A blend of fresh-grated Romano cheese, heavy cream and aromatic spices on top of steamed oysters served piping hot. Half dozen 19

OYSTERS ROCKEFELLER

This classic blends spinach and flavorful seasonings on top of steamed oysters baked and served piping hot. Half dozen 19

FRIED OYSTERS

Select oysters battered and fried. Market Price

CHARBROILED OYSTERS

Select oysters charbroiled.

½ Dozen 15 • Dozen 21

OYSTER DINNER

FOR THE OYSTER LOVER!

This popular eight dish offering includes an oyster shooter, oyster gumbo, oyster pie, oyster jambalaya, oyster en brochette, fried oysters, oyster Bienville and oyster Rockefeller. 37

**There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.*

VEGETARIAN

GARDEN SALAD

A mixed green salad dressed with tomatoes, eggs, purple cabbage, carrots and assorted pickled vegetables. 9

CREAMY VEGETABLE AU GRATIN

Broccoli, cauliflower, green beans and carrots baked in a creamy American cheese sauce. 16

CREAMY VEGETABLE ALFREDO

A colorful medley of grilled broccoli, cauliflower, green beans and carrots served on top of a creamy spaghetti Alfredo. 16

THE LEANING TOWER OF POOR BOY'S

Wheels of fried eggplant and grilled tomatoes layered with creamy pesto sauce. 17

THE LOADED POTATO

Oven-baked potato loaded with smothered onions, grilled mushrooms and mixed vegetables. 11

WE CATER!



GRAB & GO ITEMS • PRINT & GO!

CHEF'S PAGE

CHEF RICHARD'S CHICKEN & ANDOUILLE GUMBO

AWARD WINNING!

An award winning dark gumbo with moist chunks of chicken and slices of Andouille sausage. Go ahead and dunk your bread. We won't tell! Cup 8 • Bowl 17

SEAFOOD PLATTER

For those who can't decide - an assortment of seafood. A cup of shrimp gumbo, a stuffed crab and portions of these deep-fried seafoods - catfish, shrimp, alligator boulettes, stuffed shrimp, shrimp en brochette and crab fingers. 36

CAJUN ALFREDO

Spicy Alfredo sauce served over linguine pasta. 12
Grilled Vegetables 16 • Chicken 19 • Shrimp 20

APPETIZER TRAY

RIVERSIDE'S CAJUN VERSION OF GRAZING

An assortment of fried and marinated crab fingers, fried alligator, shrimp en brochette, alligator balls and bite-size catfish! A grazing tray meant to impress! Small (4-8) 45 • Large (8-12) 75

ROTINI-O!

Rotini pasta baked in a duo of triples - sautéed Andouille sausage, tender shrimp and chicken toasted with Romano, Parmesan and American cheeses. 21

SHRIMP & CATFISH PIROGUE

A plank of fried eggplant loaded with shrimp stuffing, topped with a grilled filet of catfish, then topped with a creamy pesto sauce swimming with baby shrimp. 22

BEEF, POULTRY & PORK

Add lump crab meat or crawfish with mushrooms sautéed in butter 9

PORK STEAK

A special 8-ounce "ribeye" of pork steak. Juicy and delicious - the new white meat. 17

PORK CHOPS

Thin cut pork chops either fried or grilled. "Richard's favorite!" 17

STEAK & SHRIMP

A tender Ribeye steak and a half order of golden fried or grilled shrimp. 9 oz 36 • 14 oz 44 • Filet Mignon 54

FILET MIGNON

8 oz CERTIFIED ANGUS BEEF® The tenderest of all cuts, charcoal grilled and basted. 49

GET LUMPED AND MAKE IT A FILET RIVERSIDE!

RIBEYE

CERTIFIED ANGUS BEEF® A rich tasting, well-marbled cut, trimmed and charcoal grilled. 9 oz 30 • 14 oz 39

BREAST OF CHICKEN

Two 4-ounce breasts of chicken, marinated, then charcoal grilled or fried. **Eat Fit when served grilled.** 19

HAMBURGER STEAK

Cajun spiced ground beef wrapped in bacon and charcoal grilled and topped with smothered onions. 17

MAKE IT DUTCH AND ADD CHEESE!

BON TEMPS POULET

Grilled blackened strips of marinated chicken breast on a bed of our delicious Spinach Rockefeller, topped with our creamy pesto sauce brimming with baby shrimp. 19

PEPPER JACK CHICKEN

Our newest creation. Chicken breast stuffed with your choice of shrimp or alligator stuffing, wrapped in bacon, grilled, then covered with pepper jack cheese and sautéed mushrooms. 20

SIDES

Baked Potato • Stuffed Potato • Sweet Potato
Mixed Veggies (Steamed or Grilled)
Green Beans (Steamed or Grilled)
French Fries • Sweet Potato Fries
Potato Salad • Onion Rings
Side Salad or Soup of the Day • Side Caesar +2.50
Most entrées come with salad and choice of side.



20 % suggested gratuity will be added to tickets based on total prior to any discounts, special offers, school related functions, Business Express*, separate tickets and tables of 7 or more.

*Business Express tips can be paid with cash or credit card.



POOR BOY'S SALAD

A healthier version of our Famous House Salad. Shrimp, crab meat and crawfish on a bed of lettuce and garnished with Fr. Frank Coco's Italian dressing. 25

GRILLED BLACKENED CATFISH OR TILAPIA

Our special blend of blackened seasoning brings a robust flavor to our 4-ounce filet of fish. Served with green salad, sweet potato and steamed vegetables. 17

STEAMED LUMP CRAB MEAT

A healthy 4-ounce steamed version of our jumbo lump crab meat. Served with green salad, sweet potato and steamed vegetables. 29

CHICKEN RIVERSIDE

A 4-ounce chicken breast topped with 1.5 ounces of steamed jumbo lump crab meat and mushrooms. Served with green salad, baked sweet potato and steamed vegetables. 23

Eat Fit Acadiana items meet nutritional criteria designated by Ochsner Lafayette General Medical Center. Visit EatFitAcadiana.com and download the Eat Fit app for full nutrition facts.

DAILY LUNCH SPECIALS

TUESDAY - STUFFED SHRIMP

WEDNESDAY - FRIED SHRIMP

THURSDAY - ROTINI O!

FRIDAY - FRIED OR GRILLED CATFISH

11:00 am - 2:00 pm • Tuesday through Friday 14
Complimentary soup while it lasts!

EVERY DAY

SHRIMP CAESAR SALAD 15

GRILLED CHICKEN SALAD 15

SPICY GRILLED CHICKEN ALFREDO 15

HAMBURGER STEAK WITH ONIONS 15

 Eat Fit *Eat Fit when served grilled.*

 Gluten Free •  Keto

Gluten Free & Keto friendly when grilled or marinated.

DESSERTS

SWEET POTATO BEIGNETS

AWARD WINNING • INDESCRIBABLY DELICIOUS!

Riverside's unique cinnamon spiced sweet potato "beignets" with an orange hazelnut sauce. (2) 7

HOMEMADE BREAD PUDDING

OUR SIGNATURE DESSERT

Served warm with whiskey sauce. 6

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Classic cheesecake baked with a rich raspberry swirl on a chocolate Oreo crust with a crowning touch of shaved white chocolate and raspberry glaze. 9

CHOCOLATE CARAMEL MUD PIE - SCRUMPTIOUS!

A five layer Oreo cookie crust with a dark and light chocolate caramel mousse, topped with a chocolate caramel sauce to make a favorite dessert a "sin-sation". 9

ICE CREAM

Rich and creamy Golden Vanilla Ice Cream with or without Hershey's Syrup. 4

POOR BOY SANDWICHES

When Hulo Landry, the founder of Poor Boy's Riverside Inn, moved from New Orleans back to Lafayette, he brought with him the Poor Boy sandwich. He introduced the sandwich to the citizens of Lafayette and was nicknamed "Poor Boy". Now you know "the rest of the story".

Served on toasted French bread spread with mayonnaise, lettuce, and tomatoes. Comes with French fries.

SHRIMP, CATFISH, OR ALLIGATOR POOR BOY 15

OYSTER POOR BOY Market Price

CRAWFISH POOR BOY, FRIED OR ÉTOUFFÉE 17

HAMBURGER OR CHICKEN POOR BOY 14 • 9 OZ RIBEYE STEAK POOR BOY 29

GRAB & GO - gumbos, stuffings, pastas, étouffées, au gratins, bisques, crab cakes, soups, bread pudding, beignets, seasoning mix, hot sauces, chow chow & more. Stock up for home, camp or gifts! **WE ALSO SHIP!**

PRINT & GO - The PERFECT Gift! Printable Gift Certificates online at PoorBoysRiversideInn.com

THERE'S A NEW "POOR BOY" IN TOWN!

Richard Hurst is taking on his grandfather's legacy one "snowball" at a time. Starting with his grandfather and a snowball stand in 1932 and the history that comes with four generations in Lafayette until today, Richard is back at the helm of Poor Boy's Riverside Inn. Richard and Lori plan to focus on the original and make it shine bright, putting 2nd, 3rd and 4th generations back under one roof!

Once with two full-service restaurants, one in Lafayette since 1932, and one in New Iberia for 32 years, the Hurst family has prospered in the Acadiana area. The beginning - a hand-pushed snowball wagon and \$1.30 investment in sugar and flavoring in the middle of the Depression with an enterprising country boy from Youngsville named Hulo "Poor Boy" Landry, a family tradition was born. Originally a baker by trade from the Evangeline Maid bread family, Hulo developed an allergy to flour and by necessity became an entrepreneur. From snowballs to hamburgers to famed "Poor Boy" sandwiches, Hulo's business expanded and prospered. With input from his wife, Eugenia, relatives and friends, the menu grew to include seafood and steaks.

In 1939, he moved from St. John Street to a beautiful site overlooking the Vermilion Bayou at Pinhook Bridge. Then disaster struck. Many believed that the devastating flood of 1940, which swamped the restaurant, ruining building and equipment, would mean the end of "Poor Boy's", but three months later Hulo Landry was back in business. In 1946, he opened the first completely air-conditioned restaurant in Lafayette and enjoyed continuous success until his death in 1958. Still, Poor Boy's Riverside Inn endured.

Upon his death in 1958, his son-in-law and only daughter, Larry and Kathlyn Hurst, took over the management of Poor Boy's Riverside Inn, and prospered on the same premise that brought success and respect from the community to Hulo - quality in food and perfection in service.

In 1977, Poor Boy's Riverside Inn moved to its present site where the Hursts began to groom two of their four children to manage the restaurant, though every family member has worked here in some capacity. In 1985, under the guidance and watchful eye of their parents, Richard and Elaine took over the operation of the restaurant. They made an outstanding brother/sister team, and along with their loyal staff, continued the family tradition of consistent quality in food and service.

In 1988, they opened their second restaurant, Little River Inn. They took over the Bayou Bar in Bayou Landing from the Patout Family. In 2000, when Richard moved Little River to its new location on Main Street, Richard's wife, Lori, joined the restaurant team. The new location encompassed a little bit of history. Originally the BF Trappey office building, it overlooked the famous Bernard F Trappey Oak, estimated to have been planted in 1630. Lori managed the front of the house there, while Richard supervised the kitchen.

Fast forward to 2011, Elaine followed in the footsteps of her father, Larry, and retired early and Richard followed in the footsteps of his mother, Kathlyn, keeping the family tradition going until the next generation—grooming son, Christian, in front of house operations as a server, in kitchen management, and in the office. This also made the second time Richard bought the restaurant in one form or another. He and Lori plan to live up to Hulo's dream, and as a dynamic husband/wife team continue the Hurst family tradition.

Hitting the fast forward button once again to 2020, Richard and Lori decided it was time to be back at the original, train more hands on, have three generations back under one roof—learning even more from the matriarch of the family, restaurant history from dad, and making a bittersweet decision to get back to one location—the original "Poor Boy's Riverside Inn".

Both locations have seen Acadiana grow and prosper, with many fond memories made in New Iberia—but with a new outlook, new energy and new plans to take Riverside to greater levels, more history is to be made.

If windows and doors could talk, what tales they could tell! Birthday celebrations, business deals, proposals, reunions, parties of all kinds have taken place at both of our locations. Couples who held their wedding receptions here return again and again to celebrate their anniversaries with us. Now, Richard and Lori are looking forward to more stories to fill the pages—so stay tuned.

The Hursts would like to thank you for the opportunity to serve you, and Richard and Lori hope that through their food and service you find a bit of the love and intense pride that has gone into the creation of Poor Boy's Riverside Inn!

Your Hosts,

Richard, Lori, & Christian Hurst
Larry & Kathlyn Hurst & Our Loyal Staff