

WWW.SHREVEPORT-BOSSIER.ORG

TABLE OF CONTENTS

EAT LIKE A LOCAL	_ 4
SHREVEPORT-STYLE STUFFED SHRIMP	_ 6
GATOR GRILLIN' IN THE EAST BANK	_ 8
CASINO STEAKHOUSES	9
HAPPY HOUR SPECIALS	_ 10
PALATE PASSPORT	_ 14
BACK-ROAD BURGERS	_ 18
FROZEN TREATS	_ 22
FOOD TRUCKS	_ 26
ANNUAL FOOD EVENTS	_ 30

🖪 🔘 🏏 间 🗗 🔼 @VisitShreveportBossier



ABOUT THE FOOD PHOTOGRAPHER

JADA DURDEN Food Blogger

(a) @lovingthislifejada

The primary photographer for this issue of Eat Here: A Foodie's Guide to Shreveport-Bossier is Jada Durden, a Shreveport native and food fanatic that has a knack for telling culinary stories through visual and written content. You can follow her gastronomic adventures across the South on her blog, Loving this Life Jada. But in the meantime, feast your eyes on the sweet, savory and sacred meals of Shreveport-Bossier, Louisiana.

Eat Here: A Foodie's Guide to Shreveport-Bossier is produced by the Shreveport-Bossier Convention and Tourist Bureau, the official destination marketing organization of Shreveport-Bossier. The guide may be viewed electronically at www.Shreveport-Bossier.org/EatHere. For a complete directory of Shreveport-Bossier eateries as well as accommodations, attractions and more, visit www.Shreveport-Bossier.org. For more information, visit our Downtown Shreveport Visitor Center at 629 Spring Street or call 800-551-8682.

Information in this guide is carefully compiled to ensure maximum accuracy. The Shreveport-Bossier Convention and Tourist Bureau, its staff and its agents cannot and do not guarantee the accuracy of all information furnished to them nor the complete absence of errors or omissions. All rights reserved, including the right to reprint this book, or portions thereof, in any form.



NOMO' FOMO

CHEERS TO EXPERIENCING EVERYTHING AND REGRETTING NOTHING

20X49
Where Shreveport-Bossier, LA
Intersects With Everywhere

FOOD & DRINKS | FESTIVALS | EXCURSIONS

WWW.20X49.COM



Ki' Mexico is a local favorite known for its artisanal approach to Mexican soul food, which includes street tacos, margaritas, and a new favorite – the quesabrosa. This signature dish is a blend of melted cheeses mixed with your choice of epazote garlic mushrooms or chorizo in a hot skillet. Go for the chorizo because the heat of the spicy pork sausage balances the cheese flavors, as well as the tortillas that are served with it. As soon as that sizzling cast-iron skillet nears the table, it's all eyes on cheese. The quesabrosa is a great shareable or the perfect entrée to satisfy your cheese cravings.

KI' MEXICO

3839 Gilbert Dr., Shreveport 318-861-5941



Local Pro-Tip: This is how the quesabrosa name came to be. It's a nod to queso (cheese) and the phrase "Que Sabrosa" which translates to "so tasty" in English. The food honors its name, for sure. Hands down, Ki' Mexico is one of the most popular places to eat in Shreveport-Bossier.

HARPER MCKNIGHT

Shreveport-Bossier Cheese Ambassador

@harper.always

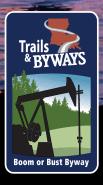
Laper Willing

WWW.SHREVEPORT-BOSSIER.ORG

GONE FISHIN' ON THE BOOM OR BUST BYWAY.

In the countryside, we catch and release our fish in the grease.

BOOK A FISHING EXCURSION ON CADDO LAKE WITH ALLEN'S **GUIDE AND TOUR SERVICE.**



@BOOMORBUSTBYWAY # F 🖸 🖸 🖸







SUBSCRIBE





SHREVEPORT-STYLE STUFFED SHRIMP DELVE INTO A DELICACY WITH SHREVEPORT-STYLE STUFFED SHRIMP

Shreveport-style stuffed shrimp is a local delicacy that originated in the kitchen of the Freeman & Harris Café, a historic Black-owned restaurant that at the time of its closing was one of the oldest Black-owned restaurants in the U.S. These large, succulent shrimp are stuffed with fiery Creole dressing, deep-fried, and served with a spicy tartar sauce.



SHREVEPORT-STYLE STUFFED SHRIMP:

C&C CAFÉ

1765 Milam St., Shreveport 318-222-8180

EDDIE'S RESTAURANT

1956 Hollywood Ave., Shreveport 318-631-9082 www.eddiestuffedshrimp.com

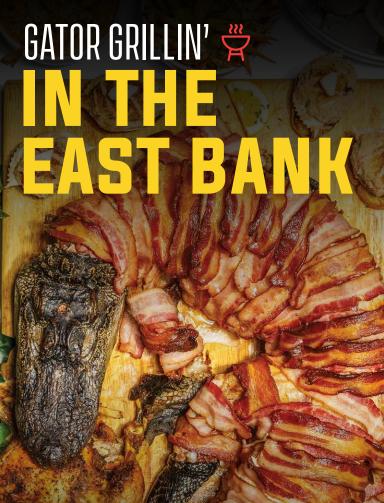
318-688-7777 www.orlandeauxs.com

RYAN'S KITCHEN

7720 Linwood Ave., Ste. F, Shreveport 318-464-3232

TAYLOR'S CATERING AND RESTAURANT

1136 N. Market St., Shreveport 318-675-0007



DITCH THE GROOM'S CAKE B GET A GATOR

Add gator grillin' in Bossier City's East Bank District to your foodie bucket list. This entertainment and arts district is home to two popular Cajun restaurants, Beauxjax Crafthouse and Frozen Pirogue. These restaurants are known for adding Louisiana flare to every plate served at your table. But their most popular catered request is the bacon-wrapped, boudin-stuffed alligator that is well-seasoned and grilled whole. In the words of Chef Aaron "Peanut" Hanning, "You can't get more Louisiana than this."

BEAUXJAX CRAFTHOUSE

501 Barksdale Blvd., Bossier City 318-584-7169 www.beauxjax.com

FROZEN PIROGUE

515 Barksdale Blvd., Bossier City 318-459-6672 www.frozenpirogue.com



DINE WELL. WIN WEALTH.

Shreveport-Bossier is home to five casinos with luxurious dining options. It's your opportunity to enjoy a delicately curated meal in a posh, low-lit restaurant with live pianists and top-tier service. Whether you're requesting

wine by the bottle, fresh-caught seafood, or USDA Prime steak cooked to perfection, the romantic ambiance is unmatched. Luck is not required for a melt-in-your-mouth meal, but if you're craving a shot at wealth for dessert, be our guest.

ELDORADO RESORT Casino

THE VINTAGE
451 Clyde Fant Pkwy.,
Shreveport
318-220-0711
www.ballysshreveport.com

MARGARITAVILLE RESORT CASINO

JIMMY'S SEAFOOD AND STEAK 777 Margaritaville Way, Bossier City 318-698-7177

www.margaritavillebossiercity.com

BOOMTOWN CASINO & HOTEL

1800° PRIME STEAKHOUSE 300 Riverside Dr., Bossier City 318-746-0711

www.boomtownbossier.com

SAM'S TOWN HOTEL & CASINO

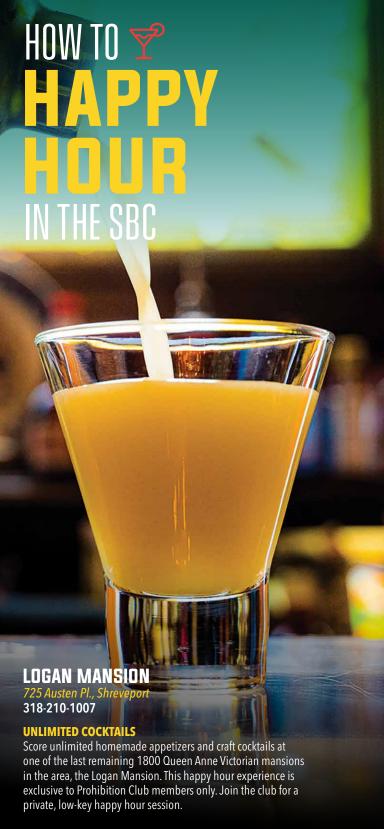
WILLIAM B'S STEAKHOUSE 315 Clyde Fant Pkwy., Shreveport 318-742-0711

www.samstownshreveport.com

HORSESHOE BOSSIER CITY HOTEL & CASINO

JACK BINION'S STEAK HOUSE 711 Horseshoe Blvd., Bossier City 318-741-7896

www.horseshoebossiercity.com





www.fattyarbuckles.pub

STOP AND SMELL THE ROSES

This relaxed dive bar is known for its extensive cocktail program and whiskey collection. When you visit, try the Stop and Smell the Roses cocktail, inspired by Shreveport's American Rose Center. It's made with various liqueurs, vodka, rose water, grapefruit juice, Mahaffey Farms egg whites, a strawberry syrup and topped with glittery red flakes.



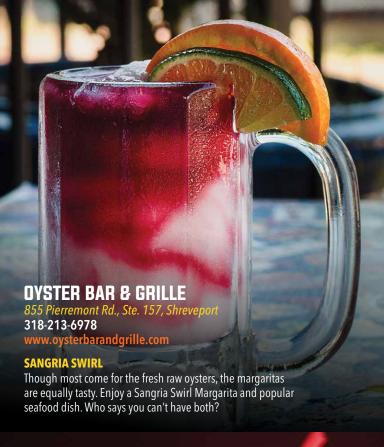
REMINGTON SUITE HOTEL & SPA

220 Travis St., Shreveport 318-425-5000

www.remingtonsuite.com

MARTINI

The Remington Suite Hotel & Spa is a boutique hotel in the heart of downtown Shreveport. Its lobby bar is a great place to meet your friends to enjoy a martini. They even offer happy hour specials on Saturdays.



ERNEST'S ORLEANS RESTAURANT & COCKTAIL LOUNGE

1601 Spring St., Shreveport 318-226-1325

www.ernestsorleans.com

MOSCOW MULE

Belly up to the bar and enjoy a Moscow Mule or any number of other cocktails at this popular, upscale restaurant. If you're feeling hungry, grab an order of Ernest's famous marinated crab claws. Locals claim they are the best.



BLOODY MARY

Whether you know the Bloody Mary by other names such as the Red Snapper, Virgin Mary or Caesar, be sure to order the fully dressed Bloody Mary with cocktail shrimp and veggies at Ralph & Kacoo's.







The fusion of West African and American cuisines produced from RNL's Cookery Corner food truck are a flavorful crunch of culture. Get the Lumley Shrimp dish, which is fried or grilled shrimp topped with Krio sauce over a bed of Jollof rice.



This new restaurant brings the taste of Persia into Shreveport with an extensive menu, large portions, and fair pricing. These juicy, bone-in lamb chops are marinated with Mediterranean flavors and grilled to perfection.



LSU ROLL

Tiger fans crave the LSU Roll at Bon Asian Café. This plentiful plate of sushi is handcrafted with grilled chicken, cucumber, and avocado rolled inside rice, then deep-fried and topped with spicy crabmeat, teriyaki sauce and more crunchy toppings.



on a skewer in a clay oven. Definitely a must-try menu item.





This Greek restaurant is named after an often-mispronounced menu item, gyro – pronounced [yē-rō]. Here, you can enjoy the traditional Greek gyro with beef and lamb served on a Greek pita topped with tzatziki, lettuce, tomato, and onion.





VOODOO BURGER

Big Dup's "Almost World Famous" Voodoo Burger has a halfpound patty, jalapeños, grilled onions, pepper jack cheese, American cheese, and remoulade sauce on a grilled jalapeño sourdough bun.



DRIFT INN BURGER

You can't visit Drift Inn Landing without ordering the Drift Inn Burger, which is a melt-in-your-mouth meal that consists of a half-pound Angus beef patty, pepper jack cheese, bacon, sliced jalapeños, and fresh vegetables, as well as your choice of condiments.



This low-profile barbecue joint knows how to add char to a beef patty. Request the Henry Burger, which is served on a jalapeño bun with fresh vegetables and condiments. Don't leave without an order of fall-off-the-bone ribs and swap out French fries for potato salad.



GILES SNACK SHOP

210 E. Palmetto Ave., Plain Dealing 318-326-4088

CHEESEBURGER

Try the cheeseburger served with Cajun curly fries at Giles Snack Shop. This old-school restaurant is located on the Boom or Bust Byway's unofficial Burger Trail, a 136-mile route through rural north Louisiana with country-style burgers galore. Just FYI – Giles Snack Shop is cash only.

FROZEN 🔊



YUM YUM DESSERT BAR 504 E. Kings Hwy., Ste. A, Shreveport 318-996-1055

NOT JUST FOR MORNINGS

The traditional days of ice cream have melted away. Yum Yum Dessert Bar's Not Just for Mornings rolled ice cream can attest to that theory. This popular summer treat consists of sweetened milk mixed with Fruity Pebbles cereal, rolled on a frozen table, and topped with whipped cream and more crunchy cereal.



318-868-1360

www.happybellys.com

HURRICANE GELATI

Dig into layers of frozen Hurricane punch-flavored Italian ice and pineapple and orange Dole whip for a summer gelato dream. Yes, the umbrella is included.



This blueberry cheesecake sno-ball is the summer dream you didn't know you needed. You'll want to chock down this loaded cup of shaved ice, ice cream, fresh fruit and cheesecake in minutes. Beware of brain freezes.



CINNAMON TOAST CRUNCH MILKSHAKE

You can spike this Cinnamon Toast Crunch milkshake with your favorite liquor or keep it G-rated with a blend of horchata, cinnamon, caramel sauce, topped with whipped cream and bits of the beloved cereal.



BISTINEAU CAMPFIRE NIGHTS Rictingau Campfire Nights is an o

Bistineau Campfire Nights is an old-faithful Sweetport flavor that locals adore. It's toasted marshmallow ice cream with graham cracker crumbles and drizzled with chocolate syrup.



FLYING HEART BREWING & PUB

700 Barksdale Blvd., Bossier City 318-584-7039

www.flyingheartbrewing.com

THE FLYING WAFFLE

The Flying Waffle is a monthly mouth-watering surprise. This brewery offers a warm pearl sugar Belgian waffle served a la mode with seasonal toppings. Each month, a new flavor is released. Pair it with one of their delightful shandy brews.

FOOD CONTROLL SERVICE HERE



CANDY GALORE AND MORE FOOD TRUCK

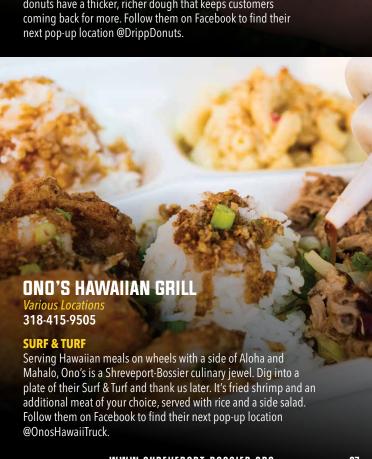
Various Locations 318-617-1957

www.candygaloreandmore.com

COCOA BOMBS

Get the ultimate sweets in the streets of Shreveport-Bossier at Candy Galore & More's food truck. They offer savory dishes like a chicken salad sandwich on buttery croissant buns, as well as sweet treats like fresh-baked chocolate chip cookies. But nothing beats their handcrafted cocoa bombs. Follow them on Facebook to find their next pop-up location @CandyGaloreAndMore.







smothered oxtails with rice and gravy on their menu, find them and find them quick. Follow them on Facebook to find their next pop-up location @ShoNuffSoulFoodAndCatering.



Uneeda Taco takes dessert burritos to the next level. Try the Cotton Candy Burrito that has sprinkles, marshmallows, and candy rolled in vanilla ice cream and wrapped in colorful, cotton candy. You need it. Order it at their restaurant, or follow them on Facebook to find their next pop-up location @UneedaTaco.





WWW.SHREVEPORT-BOSSIER.ORG

sauce, tomato slices, fresh basil, mozzarella, and olive oil drizzle. This food truck distributes their cheesy goodness all over Shreveport-Bossier, from neighborhoods and hospitals to local schools and events. Follow them on Facebook to find their next

pop-up location @318FoodCompany.

ANNUAL ENTS

MARCH

318 RESTAURANT WEEK CRAWFEST BATTLE OF THE GUMBO GLADIATORS

APRIL

CORK: A RED RIVER WINE EVENT BOSSIER CITY FARMERS' MARKET

MAY

KEGS AND CORKS CRAFT BEER AND
WINE FESTIVAL
MUDBUG MADNESS FESTIVAL
SHREVEPORT STUFFED SHRIMP FESTIVAL

JUNE

ARTINI SHREVEPORT FARMERS' MARKET

AUGUST

LOUISIANA SOUL FOOD FALL FESTIVAL

OCTOBER

PRIZE FEST
RED RIVER REVEL ARTS FESTIVAL
SHREVEPORT-BOSSIER BLACK RESTAURANT WEEK
BREW: A PREMIER BEER TASTING EVENT
STATE FAIR OF LOUISIANA

For a full list of events in Shreveport-Bossier, visit www.SBFunGuide.com





Eat a Lot. Spend a Little.

Bring your appetite to Shreveport-Bossier during 318 Restaurant Week, March 14-19, 2022, to experience exclusive lunch and dinner specials, as well as uniquely themed dining experiences. It's a foodie phenomenon.

DOWNLOAD THE APP TODAY
www.318RestaurantWeek.com
#Eat318

USE OUR HASHTAG TO SHARE YOUR SOCIAL MEDIA POSTS WITH US!

#EAT318













@VisitShreveportBossier

