

RESTAURANT REVIEW 52 **Gulf Shores Restaurant and Grill June 22 2017**

Gulf Shores Restaurant and Grill: It had been three months since the Riverbend Restaurant closed on Big Bend. The one thing I really missed was the Crawfish Bisque, but I like most of their food with one complaint which was the portions were too big, even for a fat guy.

I thought it was time to try out some Cajun, New Orleans food. My wife and I went to the Gulf Shores restaurant on 12528 Olive Blvd. in Creve Coeur very close to the old Faith Hospital now operated by Barnes.



The first thing that made me a little uneasy was being met at the door by the Blues Brothers. .Actually I'm old enough that when I think of food and John Belushi and Dan Aykroyd I think of Cheeburger, Cheeburger sketches on Saturday Night Live based on the Billy Goat Tavern in Chicago.



Once I got inside and looked at the menu I was still perplexed. Sure there was a lot of Cajun menu items from New Orleans, but there was also New England Clam Crowder and Lobster Rolls, not exactly big dishes in New Orleans.

The inside of the place is slick and looks like a national franchise. But it isn't. The owner Harry Parker lives in Edwardsville and has just the two restaurants, one in Creve Coeur and one in Edwardsville. The staff told us he is in both restaurants on a daily basis.



Harry Parker

My wife ordered the two Thursday specials. The \$3 Gulf Coast Hurricane cocktail and the Whoodoo (\$9.99),



She liked them both.

I was little more difficult. I went with the catfish (2 pieces \$13.99) with a side of red beans and rice and onion rings (99-c up charge),



The two cat fish strips were very good and tasty. Actually one strip was plenty for me. I was told the onion rings were made in the kitchen, hand dipped. They were also very good. They were perfectly fried. At no time after a bite did the onion want to pull out, leaving me with just breading in my hand. My only complaint was the batter was a bit thick. Even with my wife taking two, the three rings left were almost too much. Of course I said "almost." Also the tiny short beard muffin was excellent.

My one actual real complaint was the red beans and rice. I like spicy red beans and rice. What I got was more like a Red Beans and Rice gumbo. It had lots of things that were not red beans or rice in it.



I do want to go back to Gulf Shores and this time try the New England Clam Chowder and the Shrimp Alfredo. Our waitress Allaena was excellent. If she is working, a table in her section is a good idea.

I like Gulf Shores enough that I got a \$40 gift card for the website's lawyer. I pay his retainer by giving him gift cards to different restaurants every month, so he can surprise his wife.