

## HANKAMER RESTAURANT UPDATE MAY 2007

LULING CITY MARKET 4726 Richmond Ave Houston 77027 713.871.1903

This month Hankamer has chosen two restaurants side by side and in the shadow of The Galleria, just inside The Loop on Richmond Avenue. One reflects the soul of Texas cuisine- barbecue, and the other, the soul of our close neighbor Louisiana-Cajun seafood.

To walk into Luling City Market is to walk into a storefront from the Old West. No pretense here, just real people serving – and eating – real food. No frills, unless the barstools (a *little* unusual in a barbecue joint!) which are always occupied by well-settled in customers could be called frills. The menu is very simple: Brisket. Ribs. Turkey. Chopped Beef. Chicken. Links. That is it. That is all. Served on butcher paper by the pound and taken to your table with white bread, after a stop to load up on sliced pickles and onions and jalapenos, and a beverage of your choice. Sides are available: Pinto beans, Potato salad, and Cole slaw. The two Home Made desserts are: Texas brownie and Pecan pie. Real good, folks. Real simple. “Plates” of the above are available, but only after 2 PM. The Luling Market is a tiny oasis of The Country in the heart of the Big City.

BAYOU CITY SEAFOOD & PASTA 4730 Richmond Ave Houston 713.621.6602

This always busy spot has as varied a menu as its neighbor’s next door is simple. Appetizers include Shrimp w/ oysters or scallops en brochette, Alligator-fried or sauteed, Shrimp and crab stuffed jalapenos, and Billy’s boudin balls. Gumbos and salads abound, and include Lump crab salad, Chicken & sausage gumbo, and Crab bisque. Eight fresh fish varieties are available with Ponchartrain, Etoufee, Courtney, Courtbouillon, Veracruz, and other rich and tasty toppings, and all are accompanied by choice of potato, veggies, or salad. Shellfish include Shrimp fried, broiled, stuffed, etouffee, scampi or Creole style. Crawfish come saute, etouffee, au gratin, or fried. Scallops: Dijon, sauteed, or broiled, and Oysters are available fried, broiled, or sauteed. Numerous House Specialties and Pasta Specialties include, to mention only a few: Frog legs fried, broiled, or blackened, Seafood platter, Snapper Cheyenne (spicy-broiled with sauteed shrimp, crawfish, & crabmeat), and Dakota- blackened shrimp and ahi tuna sauteed with diced tomatoes and served with angel hair pasta or rice. Power Lunch specials are \$9.99, and all menu items are reasonably priced. Long Happy Hours daily. Hard to go wrong here!!