

Eat Here

A FOODIE'S GUIDE



TO SHREVEPORT-BOSSIER,

LOUISIANA

WWW.SHREVEPORT-BOSSIER.ORG



B&D SEAFOOD

ABOUT THE COVER

Louisiana's incredible Gulf seafood may be the best in the world, but that doesn't mean you've got to dress up to enjoy it. Nancy Duplechian and Wayne Bertrand's B & D Seafood (see listing on pg. 19) in Benton is an uber-casual roadside seafood joint serving up seasonal Louisiana favorites like boiled crawfish, shrimp, blue crabs and more. While there's no dining room, guests are welcome to enjoy their meal in true Louisiana style: at a picnic table on a screened-in patio.

For the cover of our fifth edition, photographer Chelsa King captured the laid-back fun of dining at B & D Seafood at the height of crawfish season.

EXPLORE THE FLAVORS OF SHREVEPORT-BOSSIER

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UNDER \$10 PER PERSON



UNDER \$20 PER PERSON



\$20 OR MORE PER PERSON

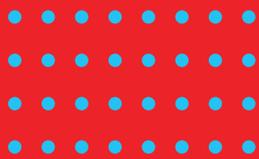


Eat Here: A Food Lover's Guide to Shreveport-Bossier is produced by the Shreveport-Bossier Convention and Tourist Bureau, the official destination marketing organization of Shreveport-Bossier. The guide may be viewed electronically at www.Shreveport-Bossier.org/EatHere. For a complete directory of Shreveport-Bossier 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.

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THE ICONS



LOCAL FAVORITES



EACH EDITION OF EAT HERE

FEATURES A DIFFERENT SELECTION OF
20 MUST-TRY DISHES THAT WE CALL

“CELEBRATED BITES”

HOWEVER, there are a handful of dishes that are so popular among locals that we include them in every edition of this guide. We call these six dishes **“The Icons,”** and no serious food lover should visit Shreveport-Bossier without tasting them.



The Shrimp Buster

HERBY K'S

(318) 424-2724

1833 Pierre Ave., Shreveport \$\$

The shrimp buster is a unique take on the fried shrimp po' boy offered at Herby-K's, a seafood joint that's been run by the same local family since 1936. Jumbo shrimp are pounded flat, deep-fried and stacked on buttery French bread. Squeeze a lemon wedge over the shrimp and dunk it in the secret shrimp buster sauce to get the full experience.

www.herbyks.net



STRAWN'S EAT SHOP

(318) 868-0634

125 Kings Hwy., Shreveport \$

Arguably the most acclaimed eatery in Shreveport-Bossier, Strawn's Eat Shop has been featured in *Southern Living*, *USA Today*, *Travel + Leisure* and countless other publications - all because of their outstanding ice box pies. Try the strawberry pie, the most popular flavor among locals, velvety butterscotch or seasonal peach. Available at three locations.

www.strawnseatshop.com

Ice Box Pies



FERTITTA'S DELICATESSEN

(318) 424-5508

1124 Fairfield Ave., Shreveport \$

Shreveport's oldest continually operating restaurant, Fertitta's Delicatessen, first opened in 1927 as an Italian grocery. Now listed on the National Register of Historic Places, the mom-and-pop sandwich shop specializes in muffalettas. Their signature sandwich, "The Muffy," is a single-serving version of the famous New Orleans cold cut sandwich topped with olive mix, mustard and American cheese.

www.facebook.com/fertittasdeli

The Muffy



SHREVEPORT-STYLE Stuffed Shrimp

Various Eateries \$

Shreveport-style stuffed shrimp are a local delicacy that originated in the kitchen of the Freeman and Harris Café, an eatery that, at the time of its closing, was one of the oldest black-owned restaurants in the United States. Large shrimp are stuffed with Creole dressing, deep-fried and served with spicy tartar sauce. Try them at Eddie's Restaurant (1956 Hollywood Ave., Shreveport), Orlandeaux's Café (4916 Monkhouse Dr., Shreveport) or C&C Café (1765 Milam St., Shreveport).

ORLANDEAUX'S
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www.orlandeauxs.com



WHERE CHEFS EAT

"A place that I absolutely love is Windrush Grill. It's outside of the city in a quiet area, so there's not a lot of hustle and bustle. My friends and I have literally gone for lunch and ended up staying 'til dinner."

CHEF TOOTIE MORRISON, Abby Singer's Bistro



SOUTHERN MAID DONUTS

Various Locations \$

The only product for which Elvis Presley ever sang a jingle, Southern Maid Donuts are a true taste of Shreveport. Visit the 3505 Hearne Avenue location in Shreveport at 4 p.m., when donuts are served piping hot to loyal patrons who line up for these delicious treats.

www.southernmaiddonuts.com

Hot Donuts



SOUTHERN CLASSIC FRIED CHICKEN

Various Locations \$

Yes, it's a drive-through, and yes, it's a regional chain. But Southern Classic Fried Chicken serves up a taste of home that has fed generations of Shreveport-Bossier natives. The chicken itself is excellent: crisp, juicy, slightly spicy and wallet-friendly. A box of Southern Classic chicken (don't forget to ask for peppers!) can be found at any get-together worth attending in Shreveport-Bossier.

www.southernclassicchicken.com

Fried Chicken

www.Shreveport-Bossier.org



WHERE CHEFS EAT

"When my buddies come to visit, the first place I take them is Southfield Grill to get them a little sample of traditional Southern food. After that, we're off in search of crawfish or fried catfish, but Southfield Grill is always the first place that my mind goes to."

CHEF SIONE MAUMALANGA, Ono Hawaiian Grill



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20 MORE

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ CELEBRATED BITES

EACH EDITION OF
EAT HERE
FEATURES A DIFFERENT SELECTION OF
“20 CELEBRATED BITES”

RESTAURANTS REPRESENTED in this section range from casual roadside eateries to fine dining, but they all have one thing in common: they provide some of the best dining experiences in Shreveport-Bossier.

Of course, there's much more to Shreveport-Bossier's dining scene than you'll see on this list. To browse a complete list of local dining establishments, visit www.Shreveport-Bossier.org. To read weekly reviews of local restaurants, visit our blog, www.20x49.com. Share your culinary adventures in Shreveport-Bossier using the hashtag #Eat318.



SHREVEPORT Hot Chicken & Biscuits

SAUVAGE

(318) 671-4964

608 Absinthe Ct., Shreveport \$\$\$

Chef David Bridges' contemporary Southern eatery, Sauvage, has quickly established itself as a go-to restaurant for anyone who appreciates perfectly fried chicken and flaky, buttery homemade biscuits. Save room for one of Stephanie Bridges' decadent homemade desserts.

www.sauvageshreveport.com



Viet-Cajun Crawfish

THE CAJUN ASIAN

(318) 588-5250

1964 Airline Dr., Bossier City \$\$

Since being featured on the popular Netflix series *Ugly Delicious*, "Viet-Cajun"-style boiled crawfish have been all the rage. The Cajun Asian serves this innovative spin on a Louisiana crawfish boil, which adds lemongrass, green onion, ginger, lime and garlic butter for a flavorful twist.

www.facebook.com/thecajunasian318


CASSANDRA'S LOUISIANA KITCHEN

(318) 828-2128

9001 Jewella Ave., Shreveport \$

Is there a more iconic Southern dessert than sweet potato pie? The version served at Cassandra's Louisiana Kitchen is rich, velvety and unforgettable. It makes the perfect sweet treat to accompany Cassandra's country cooking staples like smothered pork chops and braised oxtails.

www.facebook.com/cassandrakitchen

Sweet Potato Pie

KIM'S SEAFOOD AND PO' BOY

(318) 752-2425

901 Benton Rd., Bossier City \$\$

Kim's Seafood and Po' Boy in Bossier City has long been a popular destination for po' boys and boiled crawfish. In late 2019, owner Duc Duong expanded the restaurant's menu to include Vietnamese options like pho, spring rolls, and Vietnamese iced coffee. The outstanding pho' dac biet is the result of a slow-simmering process that can take 10 hours or longer.

Pho' Dac Biet (COMBO BEEF SOUP)

RALPH'S PLACE

(318) 828-1159

1173 Louisiana Ave., Shreveport \$

Chef Boz Baucum's new Highland diner, Ralph's Place, serves hearty breakfast and lunch platters in a friendly and uber-casual setting. While the burgers and hot dogs at Ralph's are served on excellent buns made locally by Lowder Baking Company, the pork chops and white beans have become a favorite for anyone seeking classic Louisiana fare.

www.facebook.com/ralphsplaceshv

Pork Chops and White Beans

KI' MEXICO

(318) 861-5941

3839 Gilbert Dr., Shreveport \$\$

Ki' Mexico, named one of the "31 Best Mexican Restaurants in America" by Thrillist.com, is best-known for their artful, delicious tacos. But the aguacate tortuga, a vegetarian sandwich made with a generous slab of queso fresco, a soft-boiled egg, avocado and tomato, easily ranks among the city's best sandwiches.

www.facebook.com/kimexico

Aguacate Tortuga



Chicken and Sausage Gumbo

CAFÉ ROUX'S

(318) 635-7407

2508 Hollywood Ave., Shreveport \$\$

What Café Roux's lacks in atmosphere, it more than makes up for with one of the most delicious bowls of gumbo in Louisiana. Other standout dishes at this casual lunch spot include jerk chicken, braised oxtails, fried catfish and to-die-for banana pudding.



The place 2 be

Tues-Sat: Bar Opens 4pm, Dining 5pm

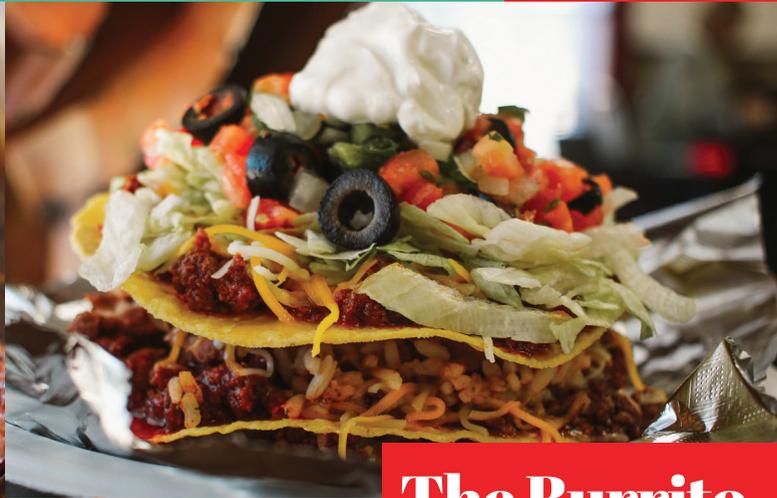
Friday Lunch 11am-2pm

Nightly Entertainment • Happy Hour Specials



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2151 Airline Dr, Bossier City • 318.841.5646
www.2JohnsRestaurant.com



The Burrito Stack

DEL BOB'S BURRITO HOUSE

(318) 935-5110

6550 Hwy. 3, Benton \$

Del Bob's Burrito House is a small Tex-Mex joint with a huge personality. Many of their most interesting menu items are Del Bob's originals, such as deep-fried burritos, homemade ice cream tacos, and "the burrito stack," a tostada tower decked out with every burrito filling under the sun.

www.facebook.com/delbobsburrito



Gourmet Shaved Ice

THE SNO FOX

2225 Airline Dr., Bossier City \$

Over the years, snowballs have become as much a part of life in Louisiana as boiled crawfish, gumbo and jazz. Stop by The Sno Fox in Bossier City for handcrafted syrups made using real fruit juices, cane sugar and no artificial ingredients or food coloring.

www.facebook.com/thesnofox



Baked and Fried Chicken

PITA DE' NOVO

(318) 797-7482

8510 Youree Dr., Shreveport \$

For consistently delicious, wallet-friendly Mediterranean fare in Shreveport-Bossier, it's hard to beat Pita de' Novo. Adventurous eaters should not miss their baked-then-fried chicken, which is something like a Mediterranean twist on Nashville's famous hot chicken.

www.pitadenovo.com



The Vino Rosso Burger

FRANK'S PIZZA NAPOLETANA

(318) 230-7130

6950 Fern Ave., Shreveport \$

Is it possible that a pizza joint serves one of the best burgers in Louisiana? At Frank's Pizza Napoletana, an eight-ounce patty is broiled in the restaurant's wood-burning pizza oven and dressed with melted asiago and caramelized onions on a focaccia bun. This unforgettable burger was recently featured on Cooking Channel's *Burgers, Brews & 'Que*.

www.frankspizzanapoletana.com



Injected Bread Sticks

POP N PIZZA

(318) 734-3817

504 E. Kings Hwy., Shreveport \$

Ask any pizza fan in Shreveport-Bossier about breadsticks, and the conversation will likely turn to Pop N Pizza's incredibly popular, cheese-injected bread sticks. A half-dozen of these crisp, buttery morsels will set you back less than \$5. Pop N Pizza is a carryout and delivery-only restaurant.

www.popnpizza.com



Hot Water Cornbread

US UP NORTH KITCHEN

(318) 639-0022

300 N. Allen St., Shreveport \$

Chef Hardette Harris is a leading authority on the traditional cuisine of North Louisiana. Her new restaurant, Us Up North Kitchen, is a must-visit for anyone who enjoys country cooking staples like fried chicken, barbecue, turnip greens and peach cobbler. Her exemplary hot water cornbread has been featured by various media outlets, including PBS's *Nourish* series.

www.usupnorth.com



Candied Bacon Wings

FLYING HEART BREWING AND PUB

(318) 584-7039

700 Barksdale Blvd., Bossier City \$

The menu changes frequently at Flying Heart Brewing and Pub in Bossier City's East Bank District, but if they were to remove the candied bacon wings, they'd risk starting a riot. These baked wings are brushed with sweet and salty bacon jam while cooking, resulting in an irresistible bar snack that pairs perfectly with Flying Heart's craft brews.

www.flyingheartbrewing.com



Seasonal Gulf Seafood

B&D SEAFOOD

(318) 560-2187

4721 Palmetto Rd., Benton \$\$

In Louisiana, some of the world's finest seafood can be found in the humblest roadside eateries. B&D Seafood in Benton sources top-quality, seasonal Gulf seafood, which means crawfish and shrimp each spring, blue crab each summer, and oysters throughout the year. Look them up on Facebook or give them a call for today's menu.

www.facebook.com/louisianatogo



French Onion Ramen

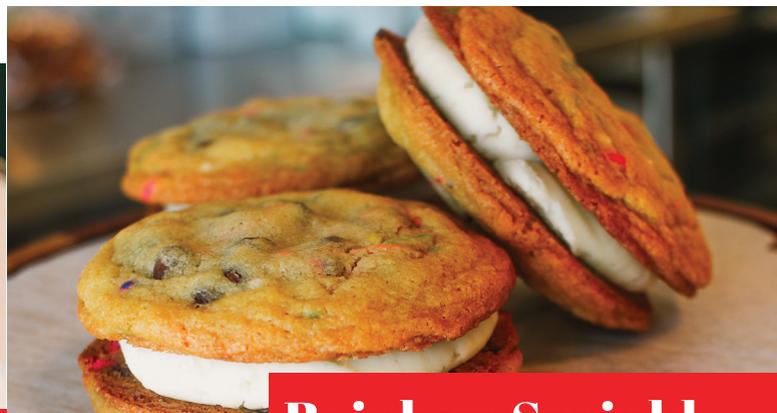
NOBLE SAVAGE TAVERN

(318) 221-1781

417 Texas St., Shreveport \$\$

Chef Jon Ortiz has transformed the menu offerings at Noble Savage Tavern, a long-running pub in the heart of downtown Shreveport. Among Ortiz's new house specialties is a creative take on ramen that features handmade noodles, French onion broth, and crispy adobo pork belly.

www.thenoblesavagetavern.com



Rainbow Sprinkle Chocolate Chip Cookies

LOWDER BAKING COMPANY

(318) 562-1150

4019 Fern Ave., Ste. 500, Shreveport \$

Are the rainbow sprinkle chocolate chip cookies at Lowder Baking Company the best cookies in Louisiana? With crisp edges and a chewy center, these colorful confections are unlike any other chocolate chip cookie. For an even more decadent treat, try them as a cookie sandwich stuffed with house-made buttercream.

www.lowderbakingcompany.com



**The Phillin’
Myself Philly**

TEMPO EATERY SBC

(318) 216-3456

1550 Airport Dr., Shreveport \$\$

Chef Megan Chavez’s Tempo Eatery SBC is an unexpected gem located inside of Shreveport Downtown Airport. Chavez, who has competed as a finalist in the Louisiana Food Prize, creates contemporary bistro fare using ingredients sourced from local farms. Her take on the classic Philly cheesesteak has become a local favorite.

www.tempeatery.com



**The Hoggin’ the
Show Sandwich**

BITTERCREEK BBQ

(318) 453-3932

Mobile Food Vendor \$\$

Jodie and Christi Rhodes’ Bittercreek BBQ is a mobile food vendor that serves Central Texas-style barbecue at various locations in Shreveport-Bossier. Their meats are smoked “slow and low” using indirect heat and pecan and hickory logs. The Hoggin’ the Show Sandwich is a wallet-friendly way to sample several of their offerings including chopped brisket, pulled pork and fried smoked bologna.

www.facebook.com/bittercreekbbq



**Beef Fried
Rice**

GEAUX WINGS N’ RICE

(318) 752-9327

2100 Benton Rd., Ste. C, Bossier City \$

If you’re under the impression that one order of fried rice is pretty much equivalent to the next, check out Geaux Wings n’ Rice in Bossier City for an example of just how good fried rice can be. This Japanese-inspired fried rice uses finely shredded beef in place of large cubes of steak. As it cooks, the beef seasons each grain of rice with a rich, boudin-like flavor.

www.facebook.com/bentonrdbossiercity

LOUISIANA CAJUN CUISINE



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501 Barksdale Blvd Bossier City
Located in the New East Bank District

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www.beauxjax.com

TABLE- TO-FARM

WHY ★★★★★ SETTLE

for farm-to-table eating, when you can experience the farm firsthand? Shreveport-Bossier and its neighboring communities are home to several farms that welcome visitors with tours, seasonal pick-your-own produce, farm stores, and special culinary events.



MAHAFFEY FARMS MARKET AND GROCERY

(318) 949-6249

4851 Hwy. 80., Haughton

A leader in the local farm-to-table movement since 2012, Mahaffey Farms produces pasture-raised pork, beef, and chicken. Visit the farm Tuesdays through Saturdays, when guests can shop a wide range of local dairy and produce at the farm's own grocery store.

www.cultivate318.com



BLUEBERRY HILL

(318) 469-3960

5121 Bellevue Rd., Haughton

If you're searching for a great way to enjoy a summer day outdoors in Shreveport-Bossier, consider heading to Blueberry Hill in Haughton for pick-your-own blueberries, blackberries and vegetables. Blueberry Hill also offers frozen produce gathered from the farm, as well as homemade jellies, jams and preserves.

www.facebook.com/blueberryhillhaughtonla

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WHERE CHEFS EAT

"The food at Lucky Palace Chinese Restaurant is, by far, the best Chinese in all of Louisiana. You could even go to the acclaimed city of New Orleans, and talk to the chefs there, and they've all heard about Lucky Palace."

CHEF DAVID BRIDGES, *Sauvage*



MORELL DAIRY FARM

(318) 309-4046

4743 LA-169., Mooringsport

Morell Dairy Farm in Mooringsport sells old-fashioned Jersey milk, chocolate milk, butter and eggs directly from the source. The farm currently welcomes visitors on Monday, Wednesday and Friday afternoons, 2-5 p.m., as well as Saturday mornings, 9 a.m.-12 p.m. All ages are welcome and farmers Randy and Ann Morell are happy to host school groups and tours.

www.morelldairyfarm.com



COTTON STREET FARMS

(225) 963-0956

406 Cotton St., Shreveport

Cotton Street Farms in downtown Shreveport hydroponically grows a wide selection of herbs, leafy greens, microgreens and edible flowers. This indoor farm hosts a marketplace each Saturday (typically 11 a.m.-3 p.m.) that offers local breads, meats and vegetables in addition to farm tours.

www.cottonstfarms.com



SAMPLE FARM

(318) 423-5122

1214 Hwy. 1 South., Shreveport

Located on the banks of the Red River in South Shreveport, Sample Farm produces pasture-raised beef, pork and chicken. The farm hosts a "pop-up" farm stand at Whisk Dessert Bar in Shreveport on Wednesday afternoons (typically 3-6 p.m.) and promotes an "open gate policy" that encourages visitors to tour the farm.



HEIRLOOM FARMS COUNTRY STORE

(318) 949-9592

895 Allen Town Rd., Haughton

Looking for rare or "old-fashioned" varieties of vegetables like okra, tomatoes and squash? Make the drive out to Heirloom Farms in Haughton, where farmer and veteran Caroline King specializes in heirloom fruits and vegetables, many of which disappeared from supermarkets years ago. King's farm stand is open, 10 a.m. until noon, on Tuesdays, Thursdays, Fridays and Saturdays.

GEAUX VEGAN!

LOUISIANA

is often characterized as a land of boudin sausage, boiled crawfish, and po' boy sandwiches overflowing with fried shrimp or roast beef. In addition to those options, Shreveport-Bossier is home to a growing number of restaurants that cater especially to diners who follow a vegan or vegetarian diet.



WELL+FED LOUISIANA

(318) 779-0030

678 Egan St., Shreveport

Well+Fed Louisiana began as an organic juice stand at Shreveport Farmers' Market and grew into a thriving local restaurant serving breakfast and lunch. The entire menu is vegan and gluten free, with an emphasis on smoothie bowls, salads and sandwiches in addition to daily vegan lunch specials.

www.facebook.com/wellfedla



GLow ALCHEMY KITCHEN

(318) 344-4842

955 Pierremont Rd., Shreveport

Chef Jessica Comegys made a name for herself as a popular meal prep chef before opening Glow Alchemy Kitchen in November of 2019. Glow serves a mostly vegan and vegetarian lunch menu as well as organic, cold-pressed juices, coffee and more. Dining with a meat-eating companion? They'll have menu options to choose from, as well.

www.caspianacatering.com



WHERE CHEFS EAT

"Eating out for me and my family usually involves noodles, vegan sushi, or any type of Mexican cuisine. Our local go-to spots include Dahn's Garden, Sushi Gen, Pho L'Amour and El Compadre."

CHEF LIBBY PATTERSON SMITH, SALT Restaurant



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SUNSHINE HEALTH MARKET AND CAFÉ

(318) 219-4080

5751 Youree Dr., Shreveport

Under new ownership since 2019, Sunshine Health Market & Café is a locally owned health food store that is also home to a café offering all-organic smoothies, salads, sandwiches, juices, and more. The café is open, 9 a.m.-3 p.m., Monday through Saturday.

www.sunshinehealthmarket.com



FAT CALF BRASSERIE

(318) 351-2253

3030 Creswell Ave., Shreveport

While Chef Anthony Felan's Fat Calf Brasserie isn't an animal product-free restaurant, Felan and his team have drawn high praise from local vegans for their creative, nightly vegan specials. Fat Calf Brasserie is a great option for couples and groups seeking a special night out that won't leave vegans feeling left out of the fun.

www.fatcalfbrasserie.com



SALT RESTAURANT

(318) 383-0602

601 Clyde Fant Pkwy., Shreveport (Inside Shreveport Aquarium)

SALT Restaurant's Chef Libby Smith has been a local leader in vegan and vegetarian cuisine for more than 20 years. Smith has a talent for creating vegan dishes that feel indulgent, such as her loaded vegan fries and outstanding veggie tacos.

www.saltshreveport.com



INDIA'S RESTAURANT

(318) 868-7761

189 E. Kings Hwy., Shreveport

India's Restaurant offers an outstanding lunch buffet daily, as well as a la carte dining in the evenings. In business for more than 15 years, India's is a popular option for vegetarian and vegan diners, who will find much to choose from here. Be on the lookout for special buffets on major Hindu holidays such as Diwali and Pongal.

www.indiasrestaurantshreveport.com

5 CAN'T-MISS

FOOD EVENTS

Shreveport-Bossier is home to dozens of annual food events ranging from free, family-friendly festivals to ticketed wine dinners and craft beer festivals. We've hand-picked a few of our favorite annual food events, but a complete list of upcoming events can always be found at www.SBFunGuide.com.



318 RESTAURANT WEEK

March 16-21, 2020

Various Locations

www.318restaurantweek.com

318 Restaurant Week, a community-wide celebration of the local restaurant scene, is organized annually by the Shreveport-Bossier Convention and Tourist Bureau. Throughout the week, dozens of local restaurants offer special promotional pricing and limited-time offers while a select group of restaurants partner with local food advocates to host exciting, one-night-only events.



ASEANA SPRING FESTIVAL: JAPAN

Saturday, April 18, 2020

Asian Gardens of Shreveport
800 Texas Ave., Shreveport

www.facebook.com/asiangardenofshreveport

Each Spring, Shreveport-Bossier's ASEANA Foundation stages an excellent festival celebrating the music, dance and cuisine of a different Asian culture. The 2020 ASEANA Spring Festival will feature Japan. Visitors can sample traditional Japanese food while enjoying the live entertainment and exploring the colorful gardens in full bloom.



SHREVEPORT STUFFED SHRIMP FESTIVAL

Sunday, May 10, 2020

Louisiana State Fairgrounds
3701 Hudson Ave., Shreveport

www.stuffedshrimpfestival.com

Celebrate Shreveport's famous stuffed shrimp with a day-long festival held on Mother's Day. Live music, arts and crafts vendors, historical displays, and plenty of stuffed shrimp are highlights of this family-friendly event.



PRIZE FEST: THE LOUISIANA FOOD PRIZE

Sept. 30-Oct. 3, 2020

Downtown Shreveport & East Bank District

www.prizefest.org

The Louisiana Food Prize brings together five of Shreveport-Bossier's top chefs for a *Chopped*-style cooking competition called The Battle of the Golden Fork. The local chefs compete to earn rave reviews from visiting celebrity chefs in hopes of taking home the competition's \$5,000 prize. Other Louisiana Food Prize events include an annual gospel brunch, celebrity chef showcase, cocktail competition, and more.



STATE FAIR OF LOUISIANA

Oct. 22-Nov. 8, 2020

Louisiana State Fairgrounds
3701 Hudson Ave., Shreveport

www.statefairlofouisiana.com

The State Fair of Louisiana will celebrate 115 years of fun this fall, with one of the largest midways in Louisiana, nightly free concerts, and dozens of food vendors selling everything from deep-fried Wisconsin cheese curds to cricket pizza (you can also get a corn dog or a turkey leg, if you'd like to play it safe!). The State Fair of Louisiana's unusual foods have been featured by national media including Cooking Channel's *Carnival Eats*.



FEEL LIKE SHARING?

Eating your way through Shreveport-Bossier's "celebrated bites"? Don't keep it all to yourself. Share your culinary finds with us through these great social channels.

 LouisianasOtherSide

 @sbctb

 sbctb11

 @seeshreveportbossier

 www.20x49.com

Use our hashtag to share your social media posts with us!

#EAT318

1.800.551.8682

WWW.SHREVEPORT-BOSSIER.ORG