

# Vince's North Port cooks tasty Southern cuisine

By Arely Castillo  
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Have you ever been driving with an empty stomach in a city that you are not familiar with?

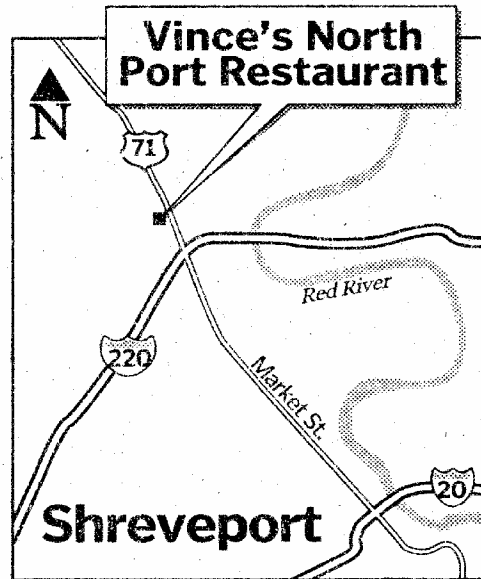
I have. Just the other day, my friend Monica, her sister Catalina and I went for a day trip to Shreveport. Because Catalina came from Bogota, Colombia, to Louisiana for the first time, we wanted to eat something authentic. You know, something with that Southern taste. We found a very nice place by driving only a couple of minutes away from downtown Shreveport.

Vince's North Port Restaurant was very casual, and the food and service were great.

As soon as we were seated, our friendly waitress offered us something to drink. All of us asked for a beer to quench our thirst. We were surprised when the waitress came back with a frosted mug for our beer. That mug really made the difference.

To ease our hunger, we started with an appetizer of fried mushrooms. They came out crisp and juicy and fresh. For the entrees, Monica had the crawfish spud and a cup of their award-winning seafood gumbo. Catalina had the crawfish etouffee, and I had the catfish lunch special. With the catfish lunch, I was able to choose three sides from a variety of traditional Southern cooking such as fried okra, rice casserole or red cabbage.

We shared our plates with each other. My favorite dish was the crawfish spud. This was a huge potato covered with spicy and creamy crawfish tails. The etouffee tasted similar to the spud, only instead of the potato it was served with rice. My plate came with five pieces of fried catfish,



Ferris Williams / The News-Star

## Vince's North Port Restaurant

**Address:** 3142 N. Market St.,  
Shreveport

**Phone:** 424-1377

**Must try:** Fried mushrooms, crawfish spud and a beer in a frosted mug.

**Price range for entrees:** \$5-\$15

**Atmosphere:** Very casual

which was yummy.

We were full by the time we finished our meals, but our stomach still had room for dessert. We asked for a cheesecake and three spoons. Although the cheesecake didn't seem like it was home-made, it was delightful.

Prices range from \$5 to \$15 for entrees, and you can bet that every penny you pay is worth it.

If you are passing through or visiting Shreveport give this authentic Southern restaurant a try.