



Cajun Seafood House

~ Appetizers ~

- Fried Calamari**..... 10.99
Always fresh and fried to golden brown perfection.
- Crispy Fried Alligator** 12.99
A Southern delicacy, our gator tails are always fresh, served with our signature horsey mayo.
- Fried Grouper Strips**..... 11.99
Fresh caught gulf grouper fried to perfection, served with our made from scratch tartar sauce.
- Fried Green Tomatoes** 11.99
A Southern classic, creole style, five slices topped with shredded crab meat and creole mustard.
- * Oysters On The Half Shell** Mkt Price
From the ocean to your plate, our oysters are delivered fresh daily. Ask your server about having them char-grilled.
- Fried Gulf Oysters** 11.99
10oz of select fresh oysters, fried crispy golden brown.
- Crab Cakes**..... 14.49
Two jumbo crab cakes over a bed of slaw, served with made from scratch remoulade.
- Gulf Blue Crab Claws** 13.99
10oz of fresh blue crab claws served golden fried.
- Boudin** 11.99
Four large, perfectly fried, Boudin balls served with scratch made creole mustard and mixed greens drizzled with reduced balsamic. (This item contains pork)
- Pick 3 Sampler** 19.99
Your choice of any three of these fried meats: calamari, chicken, crawfish, shrimp, oysters, boudin, gator, crab claws, catfish, grouper or green tomatoes.
- * (The consumption of raw shellfish is always at your own risk)

~ Salads ~

- Fresh Fish Salad** 13.99
Your choice of fresh grouper, snapper or mahi mahi.
- Shrimp Salad**..... 11.99
- Oyster Salad**..... 12.99
- Chicken Salad** 9.99
- House Seafood Salad**..... 16.99
Served with one crab cake and your choice of shrimp, oysters, or crawfish tails.

All of our salads are fresh greens with tomatoes, cheese cucumbers, and red onions, served with your choice of dressing and one side.

Ranch, bleu cheese, balsamic vinaigrette, raspberry vinaigrette, thousand island, honey mustard, or Italian.

Ask your server about grilled and blackened options.

Please tell your server about any food allergies.

~ Avi's Specialties ~

- Red Snapper** 19.99
Pan-seared and served over a bed of Cajun mashed potatoes with a side of grilled asparagus and drizzled with lemon butter sauce.
- Mahi Mahi** 19.99
Pan-seared and served over a bed of Cajun mashed potatoes with a side of grilled asparagus and drizzled with lemon butter sauce.
- Red Fish** 18.99
Blackened Redfish served over rice with a crême Creole sauce, crawfish tails, shrimp and topped with fried calamari. (This item contains pork.)
- Stuffed Grouper** 19.99
Pan-seared over a bed of Cajun mashed potatoes, served with sautéed baby spinach, and drizzled with lemon butter sauce.
- Stuffed Shrimp** 18.99
Jumbo shrimp butterflied and stuffed with our signature crab cake mix. Served over rice, with grilled asparagus and drizzled with lemon butter sauce.

* All of our dishes are served moderately seasoned. If you like a bit more spice in your life, tell your server and we will spice it up!

~ Po'Boys ~

Another down home Cajun classic. All of our Po'Boys are served on gambino bread, straight from Nola, with lettuce, tomatoes, onion, and of course, our signature remoulade.
Served with one house side.

- Shrimp Po'Boy** 11.99
- Chicken Po'Boy** 8.99
- Catfish Po'Boy** 8.99
- Grouper Po'Boy** 12.99
- Oyster Po'Boy** 11.99
- Gator Po'Boy** 11.99
- Crawfish Po'Boy** 11.99

All Po'Boys are served fried.

Ask your server about grilled and blackened option.

*There is some risk of illness if you consume raw or undercooked meat, eggs, poultry, or shellfish. If you have chronic problems with your liver, immune system, or other medical conditions, you have an increased risk of of serious illness. If you are unsure of your risk, talk to your physician before consuming these items.



Cajun Seafood House



Lunch Menu

Monday - Friday

11am-3pm

Blackened Grouper 10.99

Fresh grouper fillet cooked just right, served over southern style grits, and smothered in shrimp creole sauce. (This item contains pork.)

Three Sides Combo 9.99

Your choice of any three cajun or house sides, served with two slices of toasted Gambino bread.

Po'boys 9.99

Choose from our four delicious meats: grouper, shrimp, oyster, crawfish, or gator. Served with one house side.

Soup and Side 9.99

Your choice of any of our cajun soups by the bowl, and one of our house sides.

Shrimp Creole Grits..... 10.99

Classic southern style grits with cream cheese, creole sauce and fresh gulf shrimp, Served with one house side.(This item contains pork.)

Fish tacos 9.99

Choose from any of our fresh fish ; grouper, tilapia, or upgrade to mahi or snapper. Topped with creme radish sauce and served with house chips.

Desserts

Beignets 5.99

Just as if you were dining in the famous cafe. Drizzled with caramel sauce and absolutely covered in powdered sugar.

Bread Pudding 5.99

Covered in decadent house made whiskey sauce, drizzled with chocolate and topped with whipped cream.

Key Lime Pie 5.99

Sweet and tangy, piled high with whipped cream.

Banana Pudding 4.99

Classic homemade pudding, drizzled with chocolate and topped with whipped cream.

Pecan Pie 4.99

It doesn't get more southern than this, served with home-style vanilla ice cream.



*Please tell your server about any food allergies.



House Boiling Pots



Ask your server about adding corn, potatoes, or sausage to any of our boiling pots.

- Snow Crab Clusters** 11.99 -19.99
Decadent Alaskan snow crabs served with drawn butter. Available in half and 1 pound portions.
- Royal Reds** 12.99 -20.99
Cajun spiced prawns seasoned to perfection. Available in half pound or one pound portions.
- Seafood Lovers Trio** 31.99
Build your own pot with your choice of three of our boiling pot favorites: 1/2 dozen chargrilled oysters, one cluster of snow crab, one half pound of boiled shrimp, one half pound of reds, or two pounds of Cajun boiled crawfish.
- Boiled Shrimp** 9.99 -17.99
Fresh gulf shrimp slow boiled Cajun style. Available in half pound and one pound portions.
- Low Boiled Crawfish** Mkt Price
A Cajun favorite, slow and low boiled spicy Cajun crawfish.
Served in one or three pound portions. (When in season. Ask your server.)
- Blue Crab** Mkt Price
Whole blue crabs low country boiled and seasoned just right.(When available. Ask your server.)
- King Crab** Mkt Price
The collosus of crabs, but have you ever had them Cajun style?(When available. Ask your server.)

*All of our dishes are servered with moderate seasoning. If you like a little more spice in your life, let your server know and we will spice it up!

Seafood Platters

Platters are served with one house side and one Cajun side.
Ask your server about grilled and blackened options.

- Fresh Fish** 13.99 -16.99
Your choice of fresh Catfish, Tilapia or upgrade to grouper for \$2, or to mahi or snapper for \$3.
- Crab Cakes** 16.49
Two jumbo crab cakes. Served with scratch made creme radish.
- Soft Shell Crab** 16.99
Caught at just the right moment for that perfect crunch, two soft shell crabs fried just right.
- Gulf Fried Oysters** 14.99
A hearty 10oz portion of fresh gulf oysters, deep-fried to perfection.
- Chicken Platter** 12.99
Crispy chicken strips with your choice of one Cajun side and one house side.
- Shrimp Platter** 13.99
Fresh caught gulf shrimp fried golden to perfection.
- Combo Fried Platter** 15.99
Choose any two of our delicious meats: shrimp, gator, crab claws, oysters, crawfish, catfish, or grouper.
All deep fried and golden brown. (Not available blackened or grilled)
- Crab Claws** 15.99
A hefty 10oz portion of fresh caught gulf blue crabs fried golden brown to perfection.
- Gator Platter** 15.49
A Southern delicacy, fresh gator tails slow marinated and perfectly fried, served with our signature horsey mayo.
- Fried Seafood Feast** 29.99
Your choice of four of any of our fried meats: shrimp, gator, catfish, grouper, oysters, calamari, chicken, crawfish, crab claws. Served with hushpuppies and two sides.(Not available blackened or grilled.)

Cajun Classics

All Cajun classics are served with one house side.

- Cajun Alfredo** 13.99
Creamy, made from scratch alfredo with a creole twist.
Served with your choice of crawfish, chicken, tilapia, or shrimp.
- Shrimp Creole Grits** 11.99
Classic Southern style grits with cream cheese, creole sauce and fresh gulf shrimp.(This item contains pork.)
- Crawfish and Shrimp Etouffee** 11.99
The classic down home favorite served over a bed of Cajun rice. (This item contains pork)
- Pasta Mardi Gras** 14.99
As the name suggests, this colorful dish comes with multi-color pasta, creole sauce, and a Cajun trio of meats: sausage, shrimp, and crawfish.(This item contains pork.)

Cajun Sides

Cup 3.99 Bowl 7.99

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|-------------------------|---------------------------|
| Crawfish Etouffee | Sauteed Broccoli |
| Creamy Crab Bisque | Seafood Gumbo |
| Red Beans and Rice | Jambalaya |
| Chicken & Sausage Gumbo | House Gumbo |
| Grilled Asparagus | (1/2 seafood 1/2 chicken) |

House Sides

2.59

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|-----------------|-----------------|
| Grits | Sauteed Spinach |
| Side salad | Hushpuppies |
| Mashed potatoes | French fries |
| House chips | Creamy coleslaw |

~ Wine List ~

Reds	<i>Glass</i>	<i>Bottle</i>
<i>Trivento Malbec</i>	\$7.99	\$23.99
<i>Frontera Merlot</i>	\$4.99	\$14.99
<i>Coastal Estates Merlot</i>	\$6.99	\$21.99
<i>Sterling VC Merlot</i>	\$8.99	\$25.99
<i>Gnarly Head Zinfandel</i>	\$6.99	\$21.99
<i>Frontera Cabernet</i>	\$4.99	\$14.99
<i>Coastal Estates Cabernet</i>	\$6.99	\$21.99
<i>Noble Vines 337 Cabernet</i>	\$8.99	\$25.99
<i>Belle Ambiance Red Blend</i>	\$4.99	\$14.99
<i>Noble Vines 667 Pinot Noir</i>	\$8.99	\$25.99
<i>McManis Pinot Noir</i>	\$8.99	\$25.99
Whites		
<i>Vista Point White Zinfandel</i>	\$4.99	\$17.99
<i>Kenwood White Zinfandel</i>	\$6.99	\$20.99
<i>Folonari Moscato</i>	\$4.99	\$17.99
<i>Pacific Rim Riesling</i>	\$6.99	\$20.99
<i>Firesteed Riesling</i>	\$7.99	\$23.99
<i>Barone Fini Pinot Grigio</i>	\$6.99	\$20.99
<i>Banfi Le Rime Pinot Grigio</i>	\$7.99	\$23.99
<i>Santi Pinot Grigio</i>	\$8.99	\$25.99
<i>Uppercut Sauvignon Blanc</i>	\$6.99	\$20.99
<i>Brancott Sauvignon Blanc</i>	\$7.99	\$23.99
<i>Frontera Chardonnay</i>	\$4.99	\$14.99
<i>Irony Chardonnay</i>	\$6.99	\$21.99
<i>Acacia Chardonnay</i>	\$8.99	\$25.99
<i>Lunetta Prosecco</i>	\$8.99	\$25.99

~ Speciality Drinks ~

<i>Old Fashioned</i>	\$7.50
<i>Moscow Mule</i>	\$7.75
<i>Manhattan</i>	\$7.50
<i>Long Island</i>	\$7.75
<i>Bloody Mary</i>	\$7.25
<i>Martini</i>	\$7.50
<i>White Russian</i>	\$7.50
<i>Cosmo</i>	\$7.50
<i>Pina Colada</i>	\$7.50
<i>Tequila Sunrise</i>	\$7.25
<i>Sex On The Beach</i>	\$7.50

Margarita-

<i>Small (12oz)</i>	\$5.95
<i>Medium (16oz)</i>	\$7.95
<i>Monster (30oz)</i>	\$13.95
<i>Pitcher (54oz)</i>	\$16.95

Cajun Seafood House's Crafted Specialties

<i>Lucid Absinthe</i>	\$12.95
<i>Green Lucidity</i>	\$10.95
<i>Sazerac</i>	\$12.95
<i>Bloody Fairy (Made With Absinthe)</i>	\$10.99
<i>Swamp Creature (Absinthe Shooter)</i>	\$10.99
<i>Bayou Bomb</i>	\$5.99
<i>Gator Bomb</i>	\$5.99

Hurricanes

<i>Small (12oz)</i>	\$5.95
<i>Medium (16oz)</i>	\$7.95
<i>Monster (30oz)</i>	\$15.95
<i>Pitcher (54oz)</i>	\$19.95



~ Beer List ~

Bottles and Cans

IPA

Take The Causeway	\$4.99
Freckle Belly	\$4.99
Rebel IPA	\$3.99
Trim Tab IPA	\$4.99
Cross Eyed Owl IPA	\$4.99
Uinta Hop Nosh IPA	\$4.99

Amber

I Drink Therefore I Amber	\$4.99
Abita Amber	\$3.99

Pale/Pilsner

Naked Pig	\$4.99
Orange Blossom Pilsner	\$4.99

Stout

Guinness Pub Draught	\$4.99
Judge Roy Bean Coffee Stout(Seasonal)	\$4.99
Midnight Special Black Lager	\$4.99
Trade Day Cuban Coffee Stout	\$4.99

* Ask your server about our draft choices.

Imports

Amstel Light	\$3.99
Corona Extra	\$3.99
Corona Light	\$3.99
Stella Artois	\$4.25
Heineken	\$3.99
Heineken Light	\$3.99
Modelo	\$3.99

Domestic

Bud Light	\$3.25
Abita Purple Haze	\$3.99
Michelob Ultra	\$3.50
Sam Adams	\$3.99
Blue Moon	\$3.99
Gumption Hard Cider	\$3.99
Miller High Life	\$2.99
Miller Light	\$3.25
Coors Light	\$3.25
Yuengling	\$3.99
Budweiser	\$3.25