

Don't forget to check out our drink and dessert menu!

DODIE'S APPETIZERS

Pepper Crusted Yellowfin Tuna

Yellowfin tuna, pepper crusted, served medium rare with cool jimaca slaw and wasabi sauce...10.99

U-Peel-Em Shrimp

Jumbo shrimp served over ice with cocktail sauce and lemon. Six...7.99 Ten...12.99

Cajun Cocktail

Boiled Gulf shrimp and crawfish tails served in a Cajun cocktail sauce topped with avocado and pico de gallo. Served with lightly seasoned tortilla chips...10.99

Southern Fried Pickles

Flash fried to a golden tangy goodness and served with Ranch dressing...6.99

Crab Cakes

Two fresh lump crab cakes crusted with panko bread crumbs, sautéed and served over Cajun slaw accompanied by our creamy shrimp sauce...12.99

Stuffed Mushrooms

Deep fried mushrooms stuffed with our homemade crab recipe, topped with parmesan cheese and creamy shrimp sauce...8.99

Cajun Tamales

A Dodie's exclusive. Four jalapeños stuffed with crabmeat, grilled or fried and served with Ranch dressing...8.99

Chips & Queso

Rich cheese sauce mixed with chili con carne and topped with pico de gallo. Served with Cajun seasoned tortilla chips...6.99

Fresh Catch Crab Claws

Fresh crab claws sautéed in a white wine and garlic butter sauce with green onions, Creole spices and grated parmesan cheese. Served with French bread...See our chalkboard for Market Price.

Spicy Buffalo Shrimp

Fried Gulf shrimp tossed in our homemade Buffalo sauce. Served with celery, carrot sticks and Ranch dressing...8.99

Buffalo Chicken Tenders

Chicken breast strips hand breaded and tossed in our spicy Buffalo sauce. Served with celery, carrot sticks and Ranch dressing...7.99

Calamari

Hand breaded and cooked to a golden crisp. Topped with parmesan cheese and served with homemade marinara sauce and lemon...9.99

Blackened Shrimp & Crawfish Nachos

Blackened shrimp and crawfish tails over nacho chips layered with beans, cheddar cheese and jalapeños. Served with pico de gallo, sour cream and salsa...11.99

Fried Green Tomatoes

Firm green tomatoes sliced thin, lightly breaded and fried to a golden brown. Served with shaved smoked gouda cheese and a tangy jalapeño Ranch dressing...8.99

Messy Cheese Fries

Golden brown fries covered in rich cheese sauce. Topped with jalapeños, green onions and bacon bits...7.99

OYSTERS

See Chalkboard for Market Price

Oysters Dodie

Chargrilled in butter, garlic and parmesan cheese and served on the half shell with French toast rounds.

Buffalo Oysters

Fried oysters tossed in Buffalo sauce served on the half shell topped with Bleu Cheese dressing and chives.

Oysters on the Half Shell

Fresh raw Gulf oysters served on the half shell with cocktail sauce, lemon and horseradish.

GUMBO

Bowl...6.99 Cup...4.59

Chicken & Sausage Gumbo

Prepared with a traditional dark roux topped with steamed white rice.

Seafood Gumbo

Shrimp and oysters in a brown roux topped with steamed white rice.

Dodie's Family Recipe Gumbo

Chicken and sausage gumbo prepared with a light roux topped with steamed white rice.

SIDES...2.99

Dirty Rice

Steamed Broccoli

Fried Okra

Jambalaya

Cajun Slaw

Corn & New Potatoes

Smoked Gouda Grits

Fried Hushpuppies

Cajun Fries

Sautéed Veggies

Red Beans & Rice

House Specialty

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

NEW ORLEANS FAVORITES

Served with Cajun slaw. Substitute side salad...1.99

Redfish Nola

Blackened redfish and crawfish étouffée served with smoked gouda grits and sautéed vegetables...20.99

Jambalaya

Our classic dish made with chicken, sausage, bell peppers and Dodie's secret spices...13.99

Crawfish Étouffée

Dodie's family recipe includes "brown paper bag" roux, chicken stock, celery, bell peppers and spices with a generous portion of crawfish tails. Served over steamed rice...13.99

Crawfish Half & Half

Crawfish étouffée over steamed rice, and fried crawfish tails with Cajun fries...15.99

Cajun Fish Tacos

Lightly blackened fish, Cajun slaw, cheddar cheese, pico de gallo and étouffée in a flour tortilla and grilled to golden brown, served with dirty rice...11.99

Soft Shell Crab

Succulent fried soft-shell crab, dirty rice and sautéed vegetables. One...16.99 Two...23.99

Crab Cakes

Three fresh lump crab cakes crusted with panko bread crumbs, sautéed and served over Cajun slaw accompanied by our creamy shrimp sauce..16.99

Shrimp Creole

Fresh Gulf shrimp in a tomato-based purée with roasted celery, onions, bell peppers and spices. Served over steamed rice...13.99

Shrimp Half & Half

Shrimp Creole over steamed rice, and fried shrimp with Cajun fries...14.99

N'awlins Style BBQ Shrimp

Jumbo Gulf shrimp served with smoked gouda grits...15.99

Red Beans and Rice

Dodie's family recipe served with andouille sausage...11.99

"A Taste of New Orleans"

All that is New Orleans...red beans and rice, jambalaya and seafood gumbo...14.99

FROM THE GRILL

Served with a fresh house salad, sautéed veggies and dirty rice.

Fresh Atlantic Salmon

A thick fresh filet lightly seasoned with herbs and spices then chargrilled...16.99

Tilapia

A healthy sized filet chargrilled then smothered with a creamy shrimp sauce...13.99

Blackened Pacific Mahi Mahi

Fish so nice they named it twice. A thick filet seasoned Cajun style blackened to perfection...17.99

Blackened Chicken Breasts

Two plump Cajun spiced chicken breasts blackened to perfection on our flat grill...12.99

Grilled Gulf Shrimp

Eight large, plump shrimp straight from the Gulf, lightly seasoned and chargrilled...13.99

Shrimp Brochettes

Six applewood bacon wrapped jumbo shrimp stuffed with jalapeño and pepperjack cheese...21.99

Blackened Ribeye

A 10 oz choice, handcut ribeye seasoned with our Cajun spices and blackened to perfection on our flat grill...18.99

Make It Surf & Turf

Blackened Ribeye & Snow Crab...26.99

Blackened Ribeye & Shrimp Brochettes...24.99

Blackened Ribeye & Jumbo Fried Shrimp...22.99

FRIED PLATES

Served with French fries. Substitute side salad...1.99

Pick One

Fried Oysters...13.99

Fried Catfish...12.99

Jumbo or Popcorn Shrimp...12.99

Chicken Tenders...12.99

Pick Two...15.99

Choose Two From:

Fried Crawfish Tails, Fried Oysters, Fried Catfish, Jumbo or Popcorn Shrimp, Chicken Tenders

Pick Three...17.99

Choose Three From:

Fried Crawfish Tails, Fried Oysters, Fried Catfish, Jumbo or Popcorn Shrimp, Chicken Tenders

DODIE'S PASTA

Served with warm French bread and your choice of Cajun slaw or salad...10.99

with blackened chicken...13.99

with blackened shrimp...14.99

with blackened crawfish...15.99

Pasta Monica

Made famous at New Orleans Jazz Fest! Corkscrew pasta tossed in a rich parmesan cheese sauce.

Fettuccine Alfredo

Thick linguine noodles tossed in our made-to-order alfredo cream sauce.

Buttered Angel Hair

Thin capellini noodles sautéed with fresh garlic, white wine and melted butter.

Blackened Andouille Sausage and Shrimp Mac & Cheese

Blackened shrimp and andouille sausage mixed with elbow macaroni and homemade cheese sauce. Topped with bread crumbs then oven baked...14.99

STUFF WE BOIL

Served with corn and red potatoes.

Boiled Snow Crab Legs

1 1/4 lb. large snow crab legs served with drawn butter...See chalkboard for Market Price

Hot Boiled Shrimp

1 lb. of boiled peel and eat shrimp served steaming hot with our homemade cocktail sauce...14.99

Big Dodie

Over 2 lbs. of shrimp and boiled snow crab legs...See chalkboard for Market Price

DODIE'S SALADS

Chilled or Blackened Shrimp

A mix of fresh romaine and iceberg lettuce with spiced walnuts, cucumbers, tomatoes, red bell peppers and raisins with Dodie's special house Raspberry Balsamic Vinaigrette...10.99

Grilled Atlantic Salmon

Chargrilled Atlantic salmon over a mix of romaine and iceberg lettuce tossed in our Parmesan Caesar dressing and topped with crispy fried capers, pepperoncini, roma tomatoes and fried fettuccine noodles...14.99

Blackened Chicken Caesar

Blackened chicken over fresh romaine lettuce tossed in our homemade Parmesan Creamy Caesar dressing topped with shredded parmesan cheese and croutons...11.99

Caesar Side Salad

Crisp romaine lettuce, parmesan cheese and croutons with homemade Parmesan Creamy Caesar dressing...3.99

House Side Salad

Romaine and iceberg lettuce topped with carrots, tomatoes, red cabbage, cucumbers, red onions and croutons...3.99

Dressings

Ranch, Bleu Cheese,
Honey Mustard, Italian Parmesan,
Raspberry Balsamic Vinaigrette

PO' BOYS

We start with an 8" French bread, warmed in the oven then smothered with mayo and lettuce. Po' Boys are served with Cajun seasoned fries and pickles.

Fried Catfish...10.99

Fried Shrimp...10.99

Fried Oyster...11.99

Fried Crawfish...11.99

Blackened Chicken...11.99