

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

DODIE'S APPETIZERS

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, fried and served with Ranch dressing...8.99

Chips, Queso & Salsa

Rich cheese sauce mixed with chili con carne and topped with pico de gallo. Served with Cajun seasoned tortilla chips and homemade salsa...7.99

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.

Buffalo Chicken Tenders

Chicken breast strips hand breaded and tossed in our spicy Buffalo sauce. Served with celery, carrot sticks and Ranch dressing...8.99

Calamari

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

Seafood Nachos

Blackened shrimp and crawfish tails over tortilla chips layered with rich cheese sauce, pico de gallo and jalapeños topped with sour cream. Served with homemade salsa...11.99

Fried Green Tomatoes

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

Messy Cheese Fries

Our Cajun fries covered with rich cheese sauce. Topped with jalapeños, green onions and bacon bits...7.99

Oysters Dodie

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

OYSTERS

See Chalkboard for Market Price

Oysters on the Half Shell

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

Chicken & Sausage Gumbo

Bowl...6.99 Cup...4.59

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

GUMBO

Seafood Gumbo

Bowl...7.49 Cup...5.49

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

Dodie's Family Recipe Gumbo

Bowl...6.99 Cup...4.59

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

STUFF WE BOIL

Add to the pot: corn and red potatoes \$2.99, sausage \$3.99

With seasoning: Regular (mild), Spicy (medium) or make it Turbo for an additional .29¢ per pound

BY THE POUND - MARKET PRICE

Alaskan King Crab - Alaskan Snow Crab - Crawfish

See Chalkboard for Market Price

Shrimp
By the 1/2 Pound - \$8.99

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 any side...1.99

Redfish Nola

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

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

N'awlins Style BBQ Shrimp

Large Gulf shrimp with a tangy N'Awlins style BBQ sauce served with smoked gouda grits...15.99

Red Beans and Rice

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

Louisiana Style Pot Roast

Seasoned with our Cajun spices, slow cooked with onions and celery until tender. Served with new potatoes and carrots...13.99

Crawfish Half & Half

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

Jambalaya

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

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...13.99

"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 and 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 12 oz choice, handcut ribeye seasoned with our Cajun spices and blackened to perfection on our flat grill...21.99

Make It Surf & Turf

Blackened Ribeye & Snow Crab...29.99

Blackened Ribeye & Shrimp Brochettes...27.99

Blackened Ribeye & Jumbo Fried Shrimp...25.99

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

SIDES ... 2.99

Dirty Rice

Steamed Broccoli

Fried Okra

Sautéed Veggies

Smoked Gouda Grits

Fried Hushpuppies

Corn & New Potatoes

... 3.99

Red Beans & Rice

Jambalaya

Cajun Fries

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.

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

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

Blackened Chicken...11.99

Ask about our
Catering and
Party Size
Favorites TO GO

DODIE'S SALADS

Fresh Dodie's Salad

A mix of fresh romaine and iceberg lettuce with cucumbers, tomatoes, red bell peppers and craisins with croutons and choice of dressing...9.99

with Chicken...11.99

Shrimp....12.99

Salmon...14.99

Caesar Dinner Salad

Crisp romaine lettuce, parmesan cheese and croutons with homemade Creamy Parmesan Caesar dressing...9.99

with Chicken...11.99

Shrimp....12.99

Salmon...14.99

Caesar Side Salad

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

Fresh Dodie's 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

HOURS OF OPERATION

Sunday-Friday

11am-12am

Saturday

11am-1am

KITCHEN HOURS:

Sunday-Thursday

11am-10pm

Friday and Saturday

11am-11pm

HAPPY HOURS

Monday-Friday

11am-7pm