

STUFF WE BOIL

Alaskan King Crab | Alaskan Snow Crab | Crawfish

By the Pound, see Chalkboard for Market Price

Shrimp - By the 1/2 Pound - \$8.99

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

Mild - No Seasoning | Regular - Spicy | Turbo for an additional .29¢ per pound

NEW ORLEANS FAVORITES

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

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

N'Awlins Style BBQ Shrimp

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

Louisiana Style Pot Roast

Seasoned with our Cajun spices, slow cooked with onions and celery until tender, topped with fried onion strings. Served with new potatoes and carrots...14.99

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...14.99

Jambalaya

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

A Taste of New Orleans

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

Red Beans and Rice

Dodie's family recipe served with andouille sausage, topped with chopped green onions...12.99

BLACKENED CAJUN SPECIALTIES

Seasoned with our special blend of Cajun spices, then blackened to perfection on our flat grill.

Served with a fresh house salad, sautéed veggies and dirty rice. Add crawfish étouffée \$3.99.

Blackened Louisiana Redfish

A fresh filet of down home Louisiana Redfish...19.99

Blackened Chicken Breasts

Two fresh and juicy Cajun spiced chicken breasts...13.99

Blackened Pacific Mahi Mahi

A fish so nice they named it twice! A thick fish filet flavored with Cajun spices...17.99

Blackened Ribeye

A 12oz choice well marbled, handcut ribeye seasoned just the way Cajuns like it...22.99

CHARGRILLED ENTRÉES

Served with a fresh house salad, sautéed veggies and dirty rice. Add crawfish étouffée \$3.99.

Fresh Atlantic Salmon

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

Shrimp Brochettes

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

Tilapia

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

Grilled Gulf Shrimp

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

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