

STUFF WE BOIL

Alaskan King Crab | Alaskan Snow Crab | Crawfish

By the Pound, see Chalkboard for Market Price

Gulf Shrimp - HOT OR COLD - By the 1/2 Pound - 9.99

Mild | Spicy | Turbo for an additional .29 per pound

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

NEW ORLEANS FAVORITES

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

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

Jambalaya

Our classic dish made with chicken, sausage, bell peppers and 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...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

A Taste of New Orleans

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

BLACKENED CAJUN SPECIALTIES

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

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

Blackened Louisiana Redfish

A fresh filet of down home Louisiana Redfish topped with our signature Cajun cream sauce...19.99

Blackened Pacific Mahi Mahi

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

Lightly Blackened Trout Amandine

Rainbow Trout, pan seared, topped with sautéed garlic and toasted almonds...17.99

Blackened Ribeye

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

Blackened Chicken Breasts

Two fresh and juicy Cajun spiced chicken breasts topped with our signature Cajun cream sauce...14.99

CHARGRILLED ENTRÉES

Served with a fresh garden 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...17.99

Shrimp Brochettes

Six applewood smoked 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

... 3.99

Dirty Rice Steamed Broccoli Fried Okra Sautéed Veggies
Smoked Gouda Grits Fried Hushpuppies Corn & Red Potatoes

Red Beans & Rice Jambalaya
Cajun Fries Tater Tots

 House Specialty