



DODIE'S

CAJUN
ROCKWALL, TEXAS

Grilled
Atlantic
Salmon



Laissez le bon temps rouler!

DODIE'S APPETIZERS

Calamari

Hand breaded and cooked to a golden crisp. Topped with parmesan cheese and served with homemade marinara sauce and lemon...12.99

Crab Cakes

Two fresh crab cakes crusted with panko bread crumbs, sautéed and served over Cajun slaw with our creamy shrimp sauce...13.99

Messy Cheese Fries

Our Cajun fries smothered in queso, bacon, chives and jalapeños...9.99

Stuffed Mushrooms

Deep fried mushrooms stuffed with our homemade crab recipe, topped with parmesan cheese and creamy shrimp sauce...9.99

Cajun Torpedoes

Our special recipe. Four jalapeños stuffed with crabmeat, fried and served with Ranch dressing...9.99

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

Southern Fried Pickles

Flash fried to a golden tangy goodness and served with Ranch dressing...8.99

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...11.49

Queso, Salsa & Chips

Rich queso topped with pico de gallo. Served with lightly seasoned tortilla chips and homemade salsa...8.99

Catfish Nuggets

Lightly seasoned and battered, served with chipotle tarter sauce...8.99

Seafood Nachos

Blackened shrimp and crawfish tails over tortilla chips layered with queso, pico de gallo and jalapeños. Served with sour cream and homemade salsa...12.99

Chargrilled Oysters Dodie

Chargrilled in butter, garlic and parmesan cheese and served on the half shell with warm buttered French bread.

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...8.49 Cup...6.49

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

GUMBO

Seafood Gumbo

Bowl...8.49 Cup...6.49

Shrimp, crawfish and oysters in a dark roux with okra and garlic topped with steamed white rice.

FRIED PLATES

Served with Cajun fries. Add side garden salad or red beans...1.99

Fried Oysters Eight on the plate...17.99

Jumbo Fried Shrimp Six fresh from the Gulf...14.99

Fried Catfish Two filets...13.99

Chicken Tenders
All-natural white meat, fried golden brown...13.99

Seafood Combo
Two fried catfish filets and four jumbo fried shrimp...17.99

The Cajun
Two fried catfish filets, four jumbo fried shrimp, and crawfish...22.99

House Specialty

* Gratuity will be added to parties of 6 or more adult entrees.

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

Let the good times boil!

DODIE'S SEAFOOD MARKET

See Chalkboard for Market Price

Alaskan Snow Crab | Louisiana Crawfish - By the Pound
with dry seasoning

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

Add to the pot: corn and red potatoes 3.99 | sausage 4.99

NEW ORLEANS SPECIALTIES

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

Jambalaya

Our classic dish made with chicken, sausage, bell peppers and secret spices...14.99

Southern Style Shrimp 'n' Grits

Sautéed shrimp, bell peppers and onions, creamy sauce, smoked gouda grits, bacon, and toasted French bread....15.99

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...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 (carb free tortillas available)...14.99

A Taste of New Orleans

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

CAJUN CREATIONS

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...21.99

Blackened Pacific Mahi Mahi

A fish so nice they named it twice! A thick fish filet seasoned with Cajun spices...19.99

Fresh Atlantic Salmon

A thick fresh filet lightly seasoned with herbs and spices then chargrilled...19.99

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...15.99

Grilled Gulf Shrimp

Eight large, plump shrimp straight from the Gulf, lightly seasoned and chargrilled...14.99

Blackened Chicken Breasts

Two fresh and juicy Cajun spiced chicken breasts topped with our signature Cajun cream sauce...16.99

SIDES ... 3.99

... 4.99

Dirty Rice Steamed Broccoli Sautéed Veggies
Smoked Gouda Grits Fried Hushpuppies Fried Okra

Red Beans & Rice
Jambalaya Cajun Fries

PASTA

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

Dodie's Pasta Monica

Made famous at New Orleans Jazz Fest! Blackened crawfish and Gulf shrimp on a bed of corkscrew pasta, tossed in a rich parmesan cheese sauce...16.99

Cajun Chicken Pasta

Fettuccine with Cajun cream sauce, blackened chicken breast...14.99

Krewe Mac & Cheese

Blackened shrimp and andouille sausage mixed with elbow macaroni and homemade cheese sauce. Topped with bread crumbs then oven baked...16.99

SALADS

Fresh Garden Salad

A mix of fresh romaine and iceberg lettuce, cucumbers, tomatoes, red bell peppers, raisins, and croutons with choice of dressing and chicken or shrimp...12.99

Caesar Dinner Salad

Crisp romaine lettuce, parmesan cheese and croutons with chicken or shrimp and homemade, creamy Caesar dressing...12.99

Cobb Salad

Fresh greens, carrots, tomatoes, eggs, avocado, cheese and bacon with chicken or shrimp...14.99

Fresh Garden Side Salad ...5.99

Caesar Side Salad ...5.99

Dressings

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

Po' BOYS

We start with an 8" French bread, warmed in the oven then topped with mayo, lettuce, and tomatoes. Served with Cajun fries and pickles...13.99

Fried Catfish | Blackened Chicken

Fried Crawfish | Fried Shrimp



*Laissez les
bons temps
rouler!*

*Celebrate Here, There,
or Anywhere!*

We host large parties or we cater!

Party Here!

Birthdays | Anniversaries |
Graduations | Company
Meetings | Holiday Parties
Semi-Private or Full Buy-Out
Custom Menus | Cash & Open
Bar Available

*Bring the Party
to you!*

Full-service catering onsite or
order from our large
party/catering menu and pickup

ASK YOUR SERVER FOR DETAILS
OR CALL 972-771-0004