

DODIE'S APPETIZERS

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...7.49

Messy Cheese Fries or Tots

Our Cajun fries or tater tots smothered in queso, bacon, chives and jalapeños...8.99

Stuffed Mushrooms

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

Cajun Torpedoes

Our special recipe. Four jalapeños stuffed with crabmeat, fried and served with Ranch dressing...8.99

Crab Cakes

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

Calamari

Hand breaded and cooked to a golden crisp. Topped with parmesan cheese and served with homemade marinara sauce and lemon...10.99

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

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

Queso, Salsa & Chips

Rich queso topped with pico de gallo. Served with lightly seasoned tortilla chips and homemade salsa...7.99 Add: Chicken...1.99 or Crawfish Tails...3.99

DODIE'S SALADS

Fresh Garden Salad

A mix of fresh romaine and iceberg lettuce with cucumbers, tomatoes, red bell peppers, crains, croutons and choice of dressing...9.99 with Chicken...11.99 Shrimp...12.99 Salmon...16.99

Caesar Dinner Salad

Crisp romaine lettuce, parmesan cheese and croutons with homemade creamy Caesar dressing...9.99 with Chicken...11.99 Shrimp...12.99 Salmon 16.99

Cobb Salad

Fresh greens, carrots, tomatoes, eggs, avocado, cheese and bacon...11.99 with Chicken...13.99 Shrimp...14.99 Salmon 17.99

Fresh Garden Side Salad ...4.99

Caesar Side Salad ...4.99

Dressings

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

DINNER MENU ALL HOURS

DODIE'S PASTA

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

Cajun Chicken Pasta

Fettuccine with Cajun cream sauce, blackened chicken breast, topped with jalapeños and pico - for that extra kick!...13.99

Blackened Shrimp and Crawfish 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...15.99

Blackened Andouille Sausage and Shrimp Mac & Cheese

Blackened shrimp and andouille sausage mixed with elbow macaroni and homemade cheese sauce. Topped with bread crumbs and oven baked...15.99

BLACKENED CAJUN SPECIALTIES

Seasoned with our special blend of Cajun spices, then blackened 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

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 Chicken Breasts

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

Blackened Ribeye

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

Po' BOYS

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

Fried Catfish Po' Boy	11.99
Blackened Chicken Po' Boy	11.99
Fried Shrimp Po' Boy	12.99
Fried Crawfish Po' Boy	12.99

Chicken & Sausage	GUMBO	
Bowl...6.99	Seafood	Half-n-Half
Cup...4.99	Bowl...7.99	Bowl...7.99
	Cup...5.99	Cup...5.99

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...14.99

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

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

CHARGRILLED ENTRÉES

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

Shrimp Brochettes

Six applewood bacon-wrapped jumbo shrimp stuffed with jalapeño and pepper jack cheese...21.99

Grilled Gulf Shrimp

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

Fresh Atlantic Salmon

A thick fresh filet lightly seasoned with herbs and spices then chargrilled...17.99

Tilapia

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

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

FRIED PLATES

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

Make it Buffalo... .99

Fried Oysters ...14.99	Jumbo Fried Shrimp...13.99
Fried Catfish ...13.99	Chicken Tenders ...13.99
Seafood combo	The Cajun
Two fried catfish filets and four jumbo fried shrimp...17.99	Two fried catfish filets, four jumbo fried shrimp, and crawfish...19.99