



## Nawlins Inspired Entrees

### Blackened Catfish\* \$18

Blackened seasoning, Zucchini and jambalaya rice

### Cajun Creole \$21

Choice of chicken or jumbo shrimp, garlic, San Marzano tomatoes, bell peppers, white wine broth, cajun rice

### Crawfish Etouffee \$17

Traditional etouffee, zucchini, san marzano tomatoes, rice

### Cajun Alfredo \$16

Andouille sausage, shrimp, parmesan, cream cajun herbs, spices

### Fry Basket \$20

Fried Catfish, fried shrimp, french fries, tartar

### Shrimp and Grits \$22

Abita amber beer batter braised shrimp, smoked gouda grits, fried leeks, cajun spices

### Jambalaya Rice \$18

Rice, cajun seasonings, peppers, onions, andouille sausage, chicken

### Blackened Salmon\* \$MP

Jambalaya rice, pesto sautéed zucchini, lemon beurre blanc

### Included

Cajun boils include corn and potatoes, Blackened Catfish, Shrimp, Calamari, Clams, Andouille Sausage, Crawfish\* All boils come with garlic butter

## Cajun Boil

### Add on's

Add Lobster MP

Add Snow Crab MP

Blue point oysters \$3 each

\*Crawfish seasonal and at MP

\$38 for one - \$42 for two

### Spices Levels

Mild - Spicy - Hot Ass - Cajunville Hot

## Entrees

### Lobster Mac \$27

Smoked gouda, lobster meat, cajun spices

### Mahi Mahi \$MP

Seared Mahi, sauteed vegetables, linguine, sweet chili peanut sauce, fried wontons

### Cajun Fish and Chips \$17

Abita amber beer batter, white fish, fried potatoes, malt vinegar, house made tartar

### Cajun Paella \$32

Mussels, clams, calamari, chicken, sausage shrimp, cajun rice

### Risotto and Scallops \$36

Creamy asparagus, mushroom risotto, seared scallops, lemon beurre blanc

### N'Awlins Fra Diavolo \$24

Calamari, Little neck, shrimp, spicy basil tomato broth, pasta

### Pork Ribeye \$MP

14 oz Dry Aged Pork Ribeye, Chef's Choice of Sides

### 12 oz Aged CAB New York Strip \$36

Jambalaya Rice , pesto sautéed zucchini

### 12 oz Aged CAB Ribeye \$38

Pesto sautéed zucchini, french fries

### 6 oz CAB Filet Mignon \$48

Sugar Grilled Asparagus, Smoked Gouda Grits, Fried Leeks

### Beef Bourgingon \$26

Classic French Braised Beef, Rich Red Wine Gravy, Mirepoux, Papperdelle

### Filet and Lobster \$70

Jambayla rice, grilled okra, grilled lobster tail, smoked cajun butter

## Sides

Grits \$6  
Asparagus \$6  
Grilled Cauliflower \$6  
Lobster Mac \$16

Sauteed Zucchini \$5  
Cajun Okra \$5  
Cajun rice \$4  
Grilled Veggies \$7

## Burgers & Po'boys

### On the Bayou Burger \$14

½ pound certified Angus beef burger, andouille sausage, pepper jack cheese, pickled onion, lettuce, tomato

### Add on's

Avocado Slices - Bacon - Pork Shoulder  
Fried Egg - Andouille Sausage - Shrimp - Cheese  
\$2 each

### Shrimp Po' boy \$16

Fried shrimp, spicy remoulade, lettuce and tomato

### Fried Fish Po'Boy \$14

Panko crusted white fish, lettuce, tomato, tartar sauce, spicy remoulade

### CAB Burger \$12

½ pound certified Angus beef burger, lettuce and tomato

\*Gluten Free

## Oyster Bar

*Ice Cold*



**Our House Oysters on the half shell \$18**

*Blue points from Long Island Sound, NY*

**East Coast, West Coast, Canadian Oysters  
on the half shell MP**

*Ask your server for availability.*

**Dozen Peel and Eat Shrimp \$17**

*Spicy or mild*

**Clams On the half shell \$14**

**Ask about our Seafood Towers!!**

*Raw Bar*



## Starters

**Lobster Guacamole \$19**

*Avocados, onions, tomatoes, jalapenos,  
cilantro, lobster, crustinis*

**Catfish Bites \$13**

*Lightly crisped in Cajun cornmeal with  
spicy remoulade*

**Snapper Cakes \$14**

*Fresh red snapper, holy trinity, cajun herbs  
and spices, grilled lemon, dijonnaise*

**Tempura Rock Shrimp \$15**

*rock shrimp, orange miso glaze,  
toasted sesame seeds*

**Cajunville Hot Fried Oysters \$16**

*Fried oysters tossed in cajunville hot sauce,  
dijonnaise, pickled red onion relish*

**Fried Green Tomatoes \$9**

*Abita beer batter, green chili remoulade*

**Half dozen fried oysters\*\* \$13**

**Full dozen \$24**

*Beer battered fried blue points served with  
lemon and spicy remoulade*

**Louisiana Chicken Tenders\*\* \$10**

*Abita beer batter, spicy remoulade*

\*\*Available Sauces  
Dry Cajun Seasoning, BBQ, Buffalo,  
Cajunville Hot, Sweet Chili Peanut

**Lobster Roll \$15**

*Toasted Gambino bread, Lobster, cajun remoulade*

**Drunken Fondue \$18**

*Smoked Gouda, White Cheddar, white wine,  
Monterey jack, shrimp, andouille sausage,  
bread crisps*

**N'Awlins Charbroiled Oysters \$18**

*Roasted Garlic butter, white wine,  
parmesan bread crumbs, cajun spices*

**Jalapeno Bacon Wrapped Shrimp \$16**

*Honey soy glaze, bacon, shrimp, jalapeno*

**Cajun Fried Calamari \$16**

*Cajun seasoning, spicy remoulade and lemon*

**Smokey Cajun Mussels \$17**

*Smoked cajun butter, white wine, tomatoes,  
red onion, peppers Grilled bread*

**Grilled Veggies \$15**

*Grilled zucchini, cauliflower, okra,  
asparagus, shishitos pepper, tossed in  
cajun butter and cajun pecans*

**Crab Lollipops \$16**

*Fried Crab pops with a wasabi aioli*

**Bayou Bites\*\* \$18**

*Alligator tenderloin breaded in cajun seasonings  
and fried served with green chile remoulade*

## Greens and Bowls

**Cajun Kitchen Gumbo \$12**

*Andouille sausage, shredded chicken, dark roux,  
holy trinity and cajun spices*

**The DO House Salad \$8**

*Lettuce, tomato, croutons, cheese*

**Mediterranean Salad \$12**

*Mixed greens, feta, Heirloom Tomatoes, Capers,  
English cucumbers, Greek vinaigrette*

**Seafood Gumbo \$15**

*Andouille sausage, shredded chicken, dark roux,  
holy trinity, cajun spices, Calamari, shrimp, crawfish tail*

**The Orchard Salad \$14**

*Mixed Greens, Candied Pecans, Apples,  
cucumbers, creamy house dressing*

**Southern Caesar Salad \$15**

*Romaine leaves, garlic sautéed croutons, shaved  
parmesan, cajun Caesar dressing*

**Add Chicken \$6 \* Add Steak \$12 \* Add Salmon \$12 \*  
Add Shrimp \$8 \* Add Gator \$9 \* Add Snapper Cake \$8**