



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 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

\$38 for one - \$48 for two

Cajun Boil

Upgrades

Add Lobster MP

Add Snow Crab MP

Blue point oysters \$3 each

*Crawfish seasonal and at MP

Spices Levels

Mild - Spicy - Hot Ass - Cajunville Hot

Entrees

Lobster Mac \$27

Smoked gouda, lobster meat, cajun spices

Mahi Mahi \$MP

Seared Mahi, sautéed 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

Upgrades

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

The
DRUNKEN
CAJUN OYSTER KITCHEN
TX

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, dijonaise*

Tempura Rock Shrimp \$15

*rock shrimp, sweet chili peanut sauce,
toasted sesame seeds*

Cajunville Hot Fried Oysters \$16

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

Fried Green Tomatoes \$9

Abita beer batter, spicy 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 \$20

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 wasabi aioli

Bayou Bites \$18**

*Alligator tenderloin breaded in cajun seasonings
and fried served with spicy 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**