



## Starters

### **\*Grilled Veggies \$15**

Grilled zucchini, broccoli, tri-colored carrots, asparagus, shishitos pepper, tossed in cajun butter and cajun pecans

### **Snapper Cakes \$15**

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

### **\*Catfish Bites \$14**

Lightly crisped in cajun cornmeal with spicy remoulade

### **Half dozen fried oysters \$14**

### **Full dozen \$24**

Beer battered fried blue points served with lemon and spicy remoulade

### **Fried Green Tomatoes \$10**

Abita beer batter, cajun remoulade

### **Louisiana Chicken Tenders \$11**

Abita beer batter, spicy remoulade

### **Steak Bites \$15**

Shishitos, onion, spicy remoulade, cocoa spice

### **Drunken Fondue \$18**

Smoked Gouda, White Cheddar, white wine, Monterey jack, shrimp, andouille sausage, crustinis

### **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 \$18**

Cajun seasoning, spicy remoulade and lemon

### **Bayou Bites \$19**

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

### **Swamp Fries \$15**

Andouille sausage chili, monterey cheese, fondue

### **Hushpuppy Corn Dogs \$8**

Three mini corn dogs, spicy remoulade

## Greens and Bowls

### **Cajun Kitchen Gumbo \$13**

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

### **Southern Caesar Salad \$15**

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

### **Mediterranean Salad \$12**

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

### **Seafood Gumbo \$18**

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

### **Yakamein Bowl \$30**

Cajun ramen, beef broth, six minute egg, blackened shrimp, petite chateau

### **The DO House Salad \$8**

Lettuce, tomato, croutons, cheese

### **Certified Angus Beef House Chili \$12**

Certified Angus Beef, andouille sausage, cajun spices, saltine crackers, cheese, onions, pickled jalapenos

**\*Gluten Free**

**Add Chicken \$10 - Add Steak \$MP - Add Salmon \$MP -  
Add Shrimp \$12 - Add Gator \$12 - Add Snapper Cake \$10**

<sup>§</sup>Seasonal

### *Included*

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

## Cajun Boil

\$39 for one - \$49 for two

### *Spices Levels*

Mild - Spicy - Hot Ass - Cajunville Hot

### *Add on's*

Add Lobster Tail \$MP  
Add Crab Cluster \$MP  
Dungeness Crab \$MP  
Blue Point Oysters \$3 each



Nawlins Inspired Entrees

**\*Blackened Catfish \$19**  
Blackened seasoning, Zucchini, 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

**Prime Certified Angus  
Beef Ribeye MP**  
12 oz aged ribeye, pesto sautéed zucchini,  
french fries

**\*Risotto and Scallops \$MP**  
Creamy mushroom risotto, asparagus,  
seared scallops, lemon beurre blanc

**Cajun Fish and Chips \$18**  
Abita amber beer batter, white fish, fried potatoes,  
malt vinegar, house made tartar

**Lobster Mac \$MP**  
Smoked gouda, lobster meat, cajun spices

**Fry Basket \$21**  
Fried Catfish, fried shrimp, french fries, tartar

**Shrimp and Grits \$22**  
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

**\*Prime Certified Angus Beef New York  
Strip MP**  
12 oz aged strip, Jambalaya Rice, pesto sautéed  
zucchini

**Mahi Mahi \$MP**  
Seared Mahi, sauteed vegetables, linguine,  
sweet chili peanut sauce, fried wontons

**Certified Angus Beef Filet Mignon \$MP**  
6 oz filet, creamy spaghetti squash, baby broccoli

**Butternut Scallops \$42**  
Butternut Squash soup, blackened scallops,  
cranberry pecan granola

Burgers & Po'boys

**Bayou Burger \$15**  
½ pound Certified Angus Beef burger,  
andouille sausage, pepper jack cheese,  
pickled onion, lettuce, tomato, spicy remoulade

**Chicken Bacon Po'boy \$16**  
Grilled or fried chicken, spicy remoulade, lettuce,  
tomato, bacon

**Certified Angus Beef Burger \$13**  
½ pound Certified Angus Beef burger,  
lettuce and tomato

**Certified Angus Beef Po'boy \$15**  
Andouille sausage chili, fondue, pub hotdog bun,  
CAB beef frank

Add on's

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

Sides

Grits \$6  
Asparagus \$6  
Grilled Veggies \$7  
Lobster Mac \$15  
\$ Chili Cup \$5  
Sauteed Zucchini \$3  
\$ Cajun Broccoli \$5  
Spaghetti Squash \$5  
\$ Cajun rice \$4