



## 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

### **Jalapeno Corn Hushpuppy \$12**

Jalapeno, corn, spicy remoulade, bacon vinaigrette, salad

## 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

**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

**Lobster Mac \$MP**

Smoked gouda, lobster meat, cajun spices

**Certified Angus Beef Filet Mignon \$MP**

6 oz filet, gouda grits, asparagus

## Burgers & Po'boys

**Bayou Burger \$15**

½ pound Certified Angus Beef burger, andouille sausage, pepper jack cheese, pickled onion, lettuce, tomato, spicy remoulade

**Certified Angus Beef Burger \$13**

½ pound Certified Angus Beef burger, lettuce and tomato

**Chicken Bacon Po'boy \$16**

Grilled or fried chicken, spicy remoulade, lettuce, tomato, bacon

**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

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