



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

Chicken Fried Alligator \$19

Alligator tenderloin chicken 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

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

Cajun Ramen \$30

Ramen noodles, beef broth, six minute egg, blackened shrimp, Certified Angus Beef Sirloin

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

§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 - \$50 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, balsamic reduction

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

Certified Angus Beef Filet Mignon \$MP

6 oz filet, gouda grits, asparagus

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

Chicken and Shrimp Rigatoni \$32

Blackened chicken, poached shrimp, pesto cream sauce, rigatoni noodles

Lobster Mac \$MP

Smoked gouda, lobster meat, cajun spices

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, Certified Angus Beef all beef frank

Add on's

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

Sides

§ Asparagus \$6
§ Grilled Veggies \$7
Lobster Mac \$15
Chili Cup \$5

§ Sautéed Zucchini \$3
§ Cajun Broccoli \$5
Cajun rice \$4
Gouda Grits \$6