

The DRUNKEN OYSTER

Starters

Cajunville Fried Calamari \$18

Crispy fried calamari, Cajunville hot sauce, lemon wedges

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

Chicken Fried Alligator \$19

Alligator tenderloin chicken fried, served with spicy remoulade

Cajun Corn Ribs \$13

Fried corn ribs, smokey chile butter, spicy remoulade, feta cheese crumbles

*The Great Clambino \$38

Toasted garlic, white wine, serrano pesto, Cajun spices, lemon wedges, toasted Gambino bread, 24 littleneck clams
Feeds 2-4 people

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

Classic Crisped Calamari \$18

Cajun seasoning, spicy remoulade and lemon

*Half dozen fried oysters \$14

Full dozen \$24

Beer battered fried blue points served with lemon and spicy remoulade

Louisiana Chicken Tenders \$11

Abita beer batter, spicy remoulade



*Steak Bites \$15 ***

Shishitos, onion, spicy remoulade, cocoa spice

Greens and Bowls

Cajun Kitchen Gumbo \$13

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



*N'awlins Rice Bowl \$32

Cilantro lime rice, peppered shrimp, Certified Angus Beef Sirloin, shishito peppers, onions, mushrooms, serrano chile crunch

*The D.O. House Salad \$8

Lettuce, tomato, cucumbers, croutons, cheese

Seafood Gumbo \$18

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

Southern Caesar Salad \$15

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

Captain's Cobb Salad \$30

Chopped romaine, boiled egg, blue cheese crumbles, cucumbers, crispy bacon, lobster meat, lump crab, cherry tomatoes, red onions, balsamic vinaigrette

*Gluten Free

Add Chicken \$10 - Add Steak \$18 - Add Salmon \$18 -

Add Shrimp \$12 - Add Gator \$12 - Add (1) Snapper Cake \$10

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

Add on's

Add Lobster Tail \$30
Add Crab Cluster \$MP
Dungeness Crab \$MP
Blue Point Oysters \$3 each ***

Spices Levels

Mild - Spicy - Hot Ass - Cajunville Hot - Thai Heat

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Nawlins Inspired Entrees

***Risotto and Scallops \$42**
Creamy mushroom risotto, asparagus, seared scallops, lemon beurre blanc

***Crawfish Etouffee \$17**
Traditional etouffee, zucchini, san marzano tomatoes, rice

Cajun Alfredo \$16
Andouille sausage, shrimp, parmesan, cream cajun herbs, spices

Chicken and Shrimp Rigatoni \$32
Blackened chicken, poached shrimp, pesto cream sauce, rigatoni noodles

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

Blackened Salmon \$32 **
Jambalaya rice, pesto sautéed zucchini, lemon beurre blanc

***Shrimp and Grits \$22**
Beer braised shrimp, smoked gouda grits, fried leeks, cajun spices

***Blackened Catfish \$19**
Blackened seasoning, Zucchini, jambalaya rice, balsamic reduction

Mahi Mahi \$38
Seared Mahi, sauteed vegetables, linguine, honey ginger soy, fried wontons

***Cajun Creole \$21**
Choice of chicken or jumbo shrimp, garlic, San Marzano tomatoes, bell peppers, white wine broth, Cajun rice

Lobster Mac \$28
Smoked gouda, lobster meat, cajun spices



Certified Angus Beef Steaks



If it's not *Certified*, it's not the best.

Filet Mignon \$45 **
6 oz filet, gouda grits, asparagus

New York Strip \$45 **
12 oz aged strip, Jambalaya Rice, pesto zucchini

Ribeye \$50 ***
12 oz aged ribeye, pesto sautéed zucchini, sidewinder fries

Burgers & Po'boys

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

Fried Shrimp Po'Boy \$17
Cornmeal dusted fried shrimp, homemade tartare sauce, mixed greens, tomatoes, spicy remoulade, sidewinder fries

Lobster Roll \$26
Garlic buttered lobster, garlic aioli, greens, tomato, Cajun seasoning, melted butter, sidewinder fries

 **Mushroom Bacon & Swiss \$18 *****
½ pound Certified Angus Beef burger, smoked bacon, American Swiss cheese, lettuce, tomato, roasted garlic aioli

 **Black and Bleu Burger \$18 *****
½ pound Certified Angus Beef burger, applewood bacon, bleu cheese, lettuce, tomato, roasted garlic aioli

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

Sides

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOODS, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOODBORNE ILLNESS***

We apologize. However, inflation may cause pricing to vary

\$20 Outside Dessert Fee

*Gluten Free