



Starters

Cajunville Fried Calamari \$19

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

*Gluten Free

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

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

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 \$32

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

Cajun Ramen \$36

House made ramen broth, ramen pasta, pulled pork, pecan smoked pork shoulder, 6 minute egg, chili sauce, blistered shishitos, jalapenos, micros

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
or
\$50 for two

Add on's

Add Lobster Tail \$30
Add Crab Cluster \$MP
Dungeness Crab \$MP
Blue Point Oysters \$3 each
Hard boiled egg \$3

Spices Levels

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



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

***Jambalaya Pasta \$26**
Andouille sausage, chicken, crawfish tails, shrimp,
bell peppers parmesan,
cream, etouffee, cajun herbs, spices

***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, sauteed mushrooms and onions, 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, *Sauteed 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