

— SEAFOOD COMBO —

CAPTAIN'S CATCH

1 Cluster Snow Crab Legs
1/2 LB Headless Shrimp
1/2 LB Sausage
2 Eggs, 1 Corn, 2 Potatoes



RED WAVE FEAST

1 Lobster Tail
1 Cluster Snow Crab Legs
1/2 LB Headless Shrimp
1 Corn, 2 Potatoes



FIRECRACKER DUO

1/2 LB King Crab Legs
1 Cluster Snow Crab Legs
1 LB Headless Shrimp
1/2 LB Sausage
2 Eggs, 2 Corn, 4 Potatoes



BLACK & GOLD

2 Lobster Tails
2 Clusters Snow Crab Legs
1/2 LB Headless Shrimp
1/2 LB Black Mussels
2 Corn, 4 Potatoes



BLACK PEARL FEAST

2 Lobster Tails
2 Clusters Snow Crab Legs
1 LB Green Mussels
1 LB Black Mussels
1 LB Headless Shrimp
1 LB Clams
1 LB Crawfish
1 LB Sausage
8 Eggs, 8 Corn, 16 Potatoes



BAYOU CRABBY

2 Lobster Tails
2 Blue Crabs
2 Clusters Snow Crab Legs
1/2 LB Headless Shrimp
1 LB Crawfish (Seasonal)
(May substitute to 1/2 LB Head-On Shrimp)
1/2 LB Dungeness
1/2 LB Sausage
4 Eggs, 4 Corn, 8 Potatoes



BAYOU BEAST

3 Lobster Tails
3 Blue Crabs
3 Clusters Snow Crab Legs
1 LB Headless Shrimp
1 LB Crawfish (Seasonal)
(May substitute to 1/2 LB Shrimp head on)
1/2 LB Dungeness
1 LB Black Mussels
4 Eggs, 5 Corn, 10 Potatoes



— BUILD YOUR OWN COMBO —

SELECT ITEMS AVAILABLE IN 1/2-POUND COMBO (1 LB) SERVED WITH CORN AND POTATO

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|--|---------------------|--|------------------|
| | KING CRAB LEGS | | SNOW CRAB LEGS |
| | DUNGENESS CRAB LEGS | | SHRIMP (HEAD-ON) |
| | SHRIMP (HEADLESS) | | LOBSTER TAIL |
| | GREEN MUSSELS | | BLACK MUSSELS |
| | CLAMS | | BLUE CRAB |
| | CRAWFISH (SEASONAL) | | |

STEP 1

CHOOSE YOUR SEASONING

- HOUSE CAJUN BLEND
- LOUISIANA STYLE (DRY RUB)
- NO SAUCE

STEP 2

CHOOSE YOUR SPICY LEVEL

- MILD
- MEDIUM
- HOT
- EXTRA HOT

STEP 3

ADD-ONS

CORN (3)	5	BROCCOLI	5
POTATOES (3)	5	NOODLES	5
1/2 LB SAUSAGE	5	PLANT POWER	5
EGGS (2)	4	CORN (1), POTATOES (2)	
MUSHROOMS	5	BROCCOLI and EGG(1)	

— WINES —

	GLASS / BTL
BONANZA CABERNET	11/40
LA CREMA MONTEREY PINOT NOIR	11/35
KENDALL JACKSON CHARDONNAY	11/38
KENDALL JACKSON SAUVIGNON BLANC	9/31
CAVIT PINOT GRIGIO	9/33
CAVIT ROSÉ	10/32

— SIGNATURE COCKTAILS —

NEW STRAWBERRY HENNESSY	17
HENNESSY, TRIPLE SEC, SOUR MIX, STRAWBERRY PURÉE	
NEW MARGARITA FLIGHT	15
MILAGRO TEQUILA: PASSION FRUIT, STRAWBERRY, BLUE CURAÇAO	
SUMMER PEACH	14
ABSOLUT VODKA, REAL PEACH, SWEET TEA, FRESH LEMON	
SHIPWRECKED	15
DON Q RUM, MANGO, STRAWBERRY, PINEAPPLE JUICE	
LA HURRICANE	15
DON Q COCONUT RUM, PASSION FRUIT, ORANGE JUICE, LIME ADD A DARK RUM FLOATER FOR \$2.	
CRABBY NUTCRACKER	14
151 RUM, BOLS AMARETTO, LIME, GRENADINE. TOPPED WITH PINEAPPLE JUICE	
MARGARITA TOWER	65

ALL DRINK SALES ARE FINAL.

— BEER —

BOTTLED BEER

MILLER LITE	6	BUDWEISER	6
HEINEKEN	7	BUD LIGHT	6
ABITA AMBER	7	MICHELOB ULTRA	7
ABITA PURPLE HAZE	7	CORONA	7

DRAFT BEER TOWER

Ask your server for our selection of draft beer tower and draft beer.

An 18% service charge will be automatically applied to parties 6 or more, irrespective of bill division.

WARNING: There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked. Advisory: Some items served at this establishment may contain imported crawfish or shrimp. Ask for more information.



— APPETIZERS —

CAJUN FRIES	5
FRENCH FRIES	5
HUSH PUPPIES (10)	6
FRIED CHEESE STICKS (6)	6
FRIED OKRA	6
JALAPEÑO POPPERS	8
CRAB RANGOONS (8)	8
FRIED CALAMARI (15)	10
FRIED POPCORN SHRIMP	10
FRIED OYSTERS (6)	11
FRIED FROG LEGS (6)	12
CRAB CAKES (2)	12
CHICKEN WINGS	6 PCS \$10 12 PCS \$14
Plain Bread / BBQ / Buffalo / Cajun / Sweet & Spicy	
FRIED ALLIGATOR BITES	16
FRIED SOFT SHELL CRAB	17

— BASKETS —

Hush Puppies, Jalapeño Peppers
& French Fries | Fried Rice | Cajun Fries

FRIED CATFISH (3)	16
FRIED FLOUNDER (3)	16
FRIED JUMBO SHRIMP (6)	16
FRIED OYSTERS (10)	17
CHICKEN TENDERS (4)	16
ALLIGATOR	19
SOFT SHELL CRAB	20
FRIED SEAFOOD COMBO	24
4 Shrimp 2 Catfish 4 Fried Oysters	



— ENTREE —

CRAWFISH ETOUFEE	17
JAMBALAYA CHICKEN & SAUSAGE	8

— WEEKLY LUNCH —

Monday - Friday until 3PM
(Excludes holidays)

PO'BOYS	10
SHRIMP CHICKEN CATFISH Choice of Fries	
BASKETS	11
SHRIMP CHICKEN CATFISH FLOUNDER Hush Puppies, Jalapeno Poppers, Choice of Fries	
CRAWFISH ETOUFEE	12

— OYSTERS —

RAW	½ DZ \$12 DZ \$21
CHARBROILED	½ DZ \$14 DZ \$24
Served with Garlic Bread	

— PO' BOYS —

Mayo, Lettuce, Tomato, Pickles & French Fries Cajun Fries	
FRIED CATFISH	13
FRIED SHRIMP	13
CHICKEN TENDER	13
FRIED OYSTER	16
ALLIGATOR	18
SOFT SHELL CRAB	19

— A LA CARTE —

FRIED RICE	SM 6
SHRIMP FRIED RICE	SM 9 LG 16
CRAWFISH FRIED RICE	SM 9 LG 16

— SOUP —

SEAFOOD GUMBO	CUP 7 BOWL 14
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— SALAD —

Lettuce, Cherry Tomatoes, Cucumber, Red Onions & Shredded Cheese

HOUSE SALAD	SM 7
CHICKEN SALAD	SM 8
CRAWFISH SALAD	SM 9
SHRIMP SALAD	SM 9 LG 15
BOILED GRILLED	
SEAFOOD SALAD	SM 9 LG 17
Shrimp, Crawfish, Crabmeat	



— KIDS' CHOICES —

Served with French Fries (12 & Under)

CHICKEN TENDERS	7
CATFISH	7
POPCORN SHRIMP	7

— SIDES —

STEAMED RICE	4
NOODLES	5
EXTRA CONDIMENTS	1

— DESSERT —

BEIGNETS	6
CHOCOLATE CAKE	8
NEW YORK CHEESECAKE	8
Plain, Strawberry, Chocolate, Caramel	

— BEVERAGES —

FOUNTAIN DRINK	2.99
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