

NIGHTLY DINNER SPECIALS

CRAWDADDY’S SAUTE DELUXE\$17.95

Our fresh catch sautéed in extra virgin olive oil, white wine, diced tomato, Spinach, roasted red peppers, artichokes, lemon and fresh garlic. Topped with Gorgonzola cheese.

GRILLED FRESH CATCH\$16.95

Today’s fresh catch with our own Cajun seasoning and char-grilled to perfection.

PORK CHOPS\$16.95

Center cut, char-grilled and perfectly seasoned and topped with bourbon peaches.

CRAB CAKE DINNER\$16.95

Two crab cakes made from fresh blue crabmeat and our own Cajun seasonings, served with our homemade Louie dressing. Served with chef sides.

CRAWFISH ÉTOUFFÉE\$15.95

Fresh sautéed vegetables in a hot and spicy crawfish sauce with onions, celery, bell peppers, and our famous crawfish.

NEW ORLEANS PICNIC\$21.95

Snow crab, clams, oysters, shrimp and crawfish, plus whatever else we happen to have fresh on the raw bar. All steamed and dusted with Cajun seasoning and served with gumbo, red beans and rice. (Bring a friend!)

SURF & TURF PAIRING

Our famous New York Strip paired with one of the following:
Market \$

BBQ BLACK TIGER SHRIMP

RUM SOAKED SHRIMP

LUMP CRAB CAKE

CLUSTER SNOW CRAB

MAINE LOBSTER TAIL

ASK ABOUT OUR DAILY
HOMEMADE DESSERT SPECIALS

TRY ONE OF OUR HOUSE SPECIALTIES

- Hurricane -

- Mark a Rita -

- Mark’s Raspberry Summertime Lemonade -

FAMILY OWNED & OPERATED BY MARK AND JOHN KREN

FOR DELICIOUS BBQ
VISIT

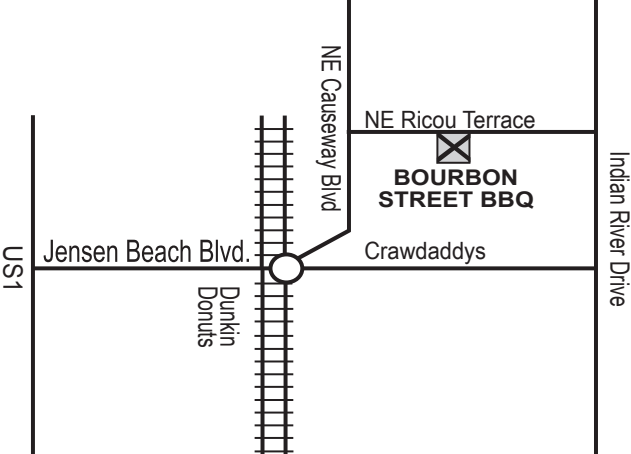
BOURBON STREET
BBQ

& SOUTHERN COOKING



“AMAZING BBQ”

by Zagats Review ★★★★★



772-225-1220
1960 NE Riccou Terrace
Jensen Beach, FL 34957

Crawdaddy’s



N’awlins Grill
&
Raw Bar

BLUES & JAZZ

Downtown Jensen Beach
1949 NE Jensen Beach Blvd.
Jensen Beach, FL 34957
772-225-3444

DINNER MENU

When the taste changes with every bite and the last bite is as good as the first, **that’s Cajun!** Fabulous food is a part of Cajun Pride. You go out to relax and enjoy your company... we hope this, combined with our food, makes you want to take another **bite!** There is nothing consistent about our dishes other than being **FRESH**, therefore we have a limited, ever-changing menu.

Crawdaddysrestaurant.org

RAW BAR

SMOKED FISH DIP\$8.95
Fresh smoked Mahi-Mahi.

OYSTERS.....HALF-DOZEN \$6.95.....DOZEN \$12.95
Louisiana or Gulf are wonderful. For those people who are connoisseurs or who truly believe the motto: “Eat oysters, love longer!” Steamed or raw.

CLAMSHALF-DOZEN \$6.95.....DOZEN \$12.95
We use mainly Littlenecks or Cherrystone clams because they are most tender and fla- vorful. The motto: “Eat clams, last longer!” We suggest a combo of oysters and clams. Steamed or raw.

SHRIMP\$9.95
Although sometimes difficult, we strive to get only fresh head-on shrimp to make seafood stock. Shrimp fat makes dishes rich, sweet, lasting and wonderful. Peel and eat shrimp with cocktail sauce and lemon.

CRAWFISH\$11.95
There is a lot of demand in areas that serve crawfish, but there’s no doubt that where there isn’t the demand, there aren’t going to be crawfish! Crawfish don’t freeze well so we only serve fresh and we fly them straight from the source. Enjoy! “Create the demand”. One pound and then some.

CRAB CAKE APPETIZER\$12.95
Two crab cakes with fresh blue crabmeat and our own Cajun seasonings, served with our homemade Louie dressing.

CRAB STUFFED PORTABELLO\$13.95
“Cow tipping is not nice - we move before picking.” Marinated in a balsamic vinaigrette then grilled and topped with crabmeat and Fontina cheese, served over a bed of baby field greens.

SNOW CRAB (1 lb)Market \$
Served with hot drawn butter.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS.
If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

TODAY’S SOUP

LOBSTER BISQUECUP \$4.95.....BOWL \$8.95
Bisque sets the pace for a great experience. Light, but full of flavor.

CLAM CHOWDERCUP \$4.95.....BOWL \$8.95
We don’t usually brag but this is the best! Three for three first place.

SHRIMP & CHICKEN GUMBOCUP \$4.95.....BOWL \$8.95
Our gumbos are a meal, so enjoy and share as a part of your Crawdaddy’s experience.

ADD 4 GRILLED RUM SHRIMP
TO ANY ENTRÉE FOR ONLY \$5.00

SALADS

EMERILS\$13.95
A char-grilled, medium-rare steak, sliced very thin on a bed of fresh spinach with drizzles of hot raspberry vinaigrette dressing, topped with artichoke bottoms and Romano cheese.

CAJUN SHRIMP OR CHICKENSHRIMP \$10.95....CHICKEN \$9.95
Grilled chicken or sautéed shrimp served on a bed of romaine tossed with a light Caesar dressing and croutons and topped with fresh Romano cheese.

CRAB SALAD\$11.95
A light crab salad served on a bed of mixed baby field greens with fresh fruit, whipped cream and touched with a bit of Louie dressing.

MAHI SALAD\$14.95
Grilled or blackened Mahi-Mahi, cooked your way. Served over fresh baby field greens and fresh veggies. Topped off with Romano cheese.

TUNA SALAD\$15.95
Grilled or blackened Tuna over a bed of baby field greens, artichokes, sundried tomatoes and cucumbers, finished off with crumbled Gorgonzola cheese and balsamic vinegar.

DINNER SALAD\$4.95
Mixed baby field greens and veggies with your choice of dressing.

CAESAR SALAD\$4.95
Traditional Caesar, fresh romaine, croutons, light Caesar dressing and grated Romano cheese.

PASTA

CAJUN GRILLED CHICKEN PASTA\$15.95
Wood-grilled chicken breast, Cajun seasoned over pasta with rich cream sauce.

SHRIMP PASTA\$17.95
Shrimp sautéed in extra virgin olive oil, lemon, white wine, garlic and fresh basil in light tomato cream sauce over pasta.

CAJUN STYLE LINGUINI WITH CLAM SAUCE\$17.95
Chopped clams, onions, sweet and hot peppers in a hot and spicy clam broth, tossed with linguini and fresh herbs, topped with steamed Littlenecks and grated parmesan cheese. Served red or white.

LOBSTER PASTAMarket \$
Twin Maine lobster tails seasoned with garlic, butter, lemon, and our own Cajun season- ing, then broiled and placed on top of a bed of pasta, tossed with lobster cream sauce.

MADAME BONNEVILLE PASTA\$14.95
Penne pasta with spinach, artichoke hearts, wild mushrooms, tomatoes and anything else fresh that excites the vegetarian. All sautéed in extra virgin olive oil, garlic, and fresh basil. Madame Bonneville, the cha-cha queen from New Orleans. Add grilled or blackened chicken if you like. (Add \$3.00)

JAMBALAYA PASTA\$16.95
Pork, chicken, crawfish and shrimp in every bite. For the jambalaya lover.

THE MOULIN ROUGE\$17.95
Shrimp, Tasso Ham and spinach sautéed in extra virgin olive oil, lemon, white wine, garlic and fresh basil, tossed with linguine pasta in a light tomato cream sauce.

NIGHTLY DINNER SPECIALS

CAJUN GRILLED CHICKEN\$14.95
Twin breasts dusted with Cajun seasoning and grilled.

BLACKENED CHICKEN\$15.95
Caramelized butter and seasoning, blackened, and topped with bourbon peaches.

CHICKEN CREOLE MELT\$16.95
Grilled chicken, topped with our Cajun creole sauce and melted mozzarella cheese.

LOUISIANA BBQ SHRIMP\$17.95
How’s ‘bout some shrimp jumpin’ out of a hot pan? Then snuggling with some Louisiana hot sauce, tomato, garlic, herbs, and a little brown sugar and honey. Served just as they start, jumpin’.

GRILLED RUM SOAKED SHRIMP\$16.95
With mango-lime relish. The slight rum flavor and mango reproduce the gulf inspiration of this dish. Take a bite, shut your eyes and enjoy.

SHRIMP CREOLE\$16.95
Large gulf shrimp in a wonderful creole sauce served around rice.

LOBSTERMarket \$
Live Maine lobster tails seasoned with garlic, butter, lemon and our own Cajun seasoning, then broiled.

NEW YORK STRIP\$22.95
Eight awards won! Just what you would dream of off the grill. 12 oz. New York Strip sea- soned to perfection then topped with burgundy wild mushrooms. You won’t find better!

BLACKENED FRESH CATCH\$17.95
A dish in warn, caramelized butter and seasoning are applied to fish then blackened on a hot skillet then topped with bourbon peaches. Enough to drive you crazy.

YELLOWFIN TUNA\$18.95
A perfect sushi-grade yellowfin tuna rolled in white and black sesame seeds, seared and served rare with all it needs to love you!

ST. JOHN’S.....\$16.95
Pan seared and panko crusted pork. Topped with sautéed tasso ham, crawfish, spinach and onions served over a bed of white rice.

BAKED STUFFED SHRIMP\$21.95
Black tiger shrimp filled with our homemade lump crab stuffing, baked and finished off with a lemon cream sauce.

THE BIG EASY.....\$17.95
Grilled Mahi-Mahi, topped with our homemade Crawfish Étouffée, melted mozzarella and jalapeños.

MORE DINNER SPECIALS ON BACK ➡