

# PO' Boys Croissants & Burgers

All Served with Red Beans and Rice or Pasta Salad.  
White or Whole Wheat Wrap available for any sandwich.

**EMERIL'S PO' BOY** .....\$9.95  
A French style loaf, stuffed with a medium-rare char-grilled NY Strip steak, sliced thin, then topped with a wild burgundy mushroom sauce, melted mozzarella, lettuce and marinated tomatoes.

**THE CATCH PO' BOY** .....\$8.95  
Today's fresh catch, blackened or grilled in a French loaf with a touch of dill sauce, topped with mozzarella, shredded lettuce and marinated tomato.

**CRAB CROISSANT** .....\$9.95  
Homemade lump crab salad with sliced Muenster cheese, lettuce, vine ripe tomatoes, on a fresh croissant.

**YELLOWFIN TUNA CROISSANT** .....\$12.95  
A sushi-grade yellowfin tuna steak, carefully seasoned then grilled to medium-rare. Served on a fresh croissant with lettuce, tomato and roasted red pepper garlic aioli.

**THE BURGER** .....\$8.95  
10oz Black Angus, seasoned and topped with Pepper Jack cheese, lettuce and tomato. Served with a side of our special sauce.  
This is the best you'll find!

**BACON CHICKEN CROISSANT** .....\$8.95  
Lightly seasoned grilled chicken breast on a butter toasted croissant with bacon, mayo, shredded lettuce and tomatoes finished off with Pepper Jack cheese.

**BACON MUSHROOM BURGER** .....\$10.95  
10oz. of Black Angus ground beef seasoned and topped with bacon, sauteed mushrooms, onions and white American cheese.

**CAJUN PHILLY CHEESESTEAK** .....\$8.95  
Thinly sliced Ribeye mixed with sauteed mushrooms, onions & jalapenos. Topped off with Pepper Jack cheese.

**PORTABELLO SANDWICH** .....\$9.95  
Marinated and grilled Portabello stuffed with roasted red peppers, spinach, mushrooms, tomatoes and artichokes. Topped with Muenster cheese.

**CHICKEN & CRAWFISH ÉTOUFFÉE PO' BOY** .....\$8.95  
Grilled Chicken breast with our homemade Crawfish Étouffée and Fontina cheese.

**LEMON PEPPER CRUSTED MAHI SANDWICH** .....\$9.95  
Fresh Mahi-Mahi pan seared with cracked peppercorn and fresh lemon juice, finished off with our dill tartar sauce, shredded lettuce and tomatoes.

FOR DELICIOUS BBQ VISIT

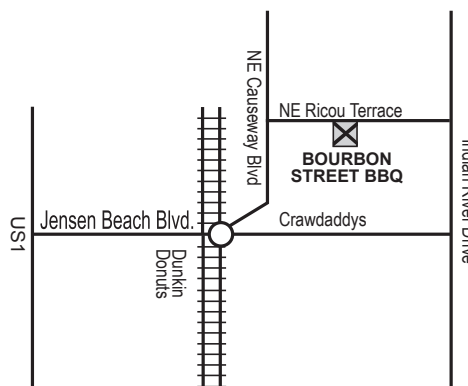
# BOURBON STREET BBQ

& 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

## LUNCH MENU (11:00-4:00)

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** .....\$7.95  
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.

**CLAMS** .....HALF-DOZEN \$6.95.....DOZEN \$12.95  
We use mainly Littlenecks or Cherrystone clams because they are most tender and flavorful. The motto: "Eat clams, last longer!" We suggest a combo of oysters and clams. Steamed or raw.

**SHRIMP** ..... \$8.95  
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** ..... \$10.95  
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** .....\$11.95  
Two crab cakes with fresh blue crabmeat and our own cajun seasonings, served with our homemade Louie dressing.

**CRAB STUFFED PORTABELLO** ..... \$12.95  
"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  
One lb. 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 BISQUE** ..... CUP \$4.95.....BOWL \$8.95  
Bisque sets the pace for a great experience. Light, but full of flavor.

**CLAM CHOWDER** ..... CUP \$4.95.....BOWL \$8.95  
We don't usually brag but this is the best! Three for three first place.

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

# DAILY LUNCH SPECIALS

**SHRIMP PASTA** .....\$10.95  
Shrimp sauteed in extra virgin olive oil, lemon, white wine, garlic and fresh basil in light tomato cream sauce over pasta.

**JAMBALAYA PASTA** .....\$9.95  
Andouille Sausage, Chicken, Pork, Shrimp and Crawfish in every bite. For the Jambalaya lover.

**SHRIMP CREOLE** .....\$8.95  
Large Gulf Shrimp in a wonderful creole sauce, served around rice.

**CRAB CAKE LUNCH** .....\$8.95  
One Crab Cake made from fresh crabmeat and our Cajun seasonings, served with our homemade Louie dressing, with chef's choice of two sides.

**CAJUN STYLE LINGUINI WITH CLAM SAUCE** .....\$8.95  
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.

**BLACKENED FRESH CATCH** .....\$12.95  
A dish in warm, caramelized butter and seasoning, then blackened on a hot skillet and served with bourbon peaches, and chef's choice of two sides.

**CHICKEN CREOLE MELT** .....\$8.95  
Grilled Chicken topped with our Cajun creole sauce and melted mozzarella cheese with chef's two sides.

**CRAWFISH ÉTOUFFÉE** .....\$9.95  
Fresh sautéed vegetables in a hot and spicy crawfish sauce with onions, celery, bell peppers and our famous crawfish.

**CAJUN GRILLED CHICKEN PASTA** .....\$8.95  
Grilled chicken breast, Cajun seasoned over pasta with rich cream sauce.

**GRILLED FRESH CATCH** .....\$10.95  
Today's fresh catch with our own Cajun seasoning, char-grilled with two sides of chef's choice.

**BLACKENED CHICKEN** .....\$7.95  
Caramelized butter and seasoning, blackened, and topped with bourbon peaches. Served with chef's choice of two sides.

We are here to please you and your guest, we honor any special request, only limited to the ingredients in the restaurant. Any special needs will be taken care of if you call in advance so that we can get the product!

Crawdaddy's also custom caters all special events, your house or ours, just ask for details. All special events are set-up on a customized menu budget.

# SALADS

**EMERILS** .....\$10.95  
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 CHICKEN** ....SHRIMP \$9.95....CHICKEN \$8.95  
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.

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

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

**TUNA SALAD** .....\$12.95  
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.

**MANGO CHICKEN SALAD** .....\$7.95  
Grilled chicken breast glazed with pineapple and teriaki, sliced thin over a bed of baby field greens, finished off with our homemade mango relish and our mango poppy vinaigrette.

**MAHI SALAD** .....\$9.95  
Grilled or Blackened Mahi-Mahi, cooked your way. Served over fresh baby field greens and fresh veggies. Topped off with Romano cheese.

**GRILLED PORTABELLO SALAD** .....\$9.95  
Marinated Portabello mushrooms grilled and thinly sliced. Served over baby field greens, sundried tomatoes, artichokes, roasted red peppers, cucumbers and crumbled Gorgonzola. Served with Balsamic Vinaigrette.

**BLACKENED SHRIMP SALAD** .....\$9.95  
Served with mixed veggies, over baby spinach, bacon and Fontina cheese, with a hot bacon raspberry vinaigrette.

**CHICKEN GORGONZOLA SALAD**.....\$8.95  
Grilled chicken and baby field greens tossed in our gorgonzola dressing with bacon, sundried tomatoes and mixed veggies.

**CRAB CAKE SALAD** .....\$8.95  
Served golden brown over a bed of baby field greens and mixed veggies, with lemon and our house dressing.

**SHRIMP AND PORTABELLO SALAD**.....\$12.95  
Fresh Gulf Shrimp and Portabello mushroom sauteed and placed over a bed of spinach, roasted red peppers and sundried tomatoes. Served with our homemade gorgonzola dressing.

**More Lunch Specials on Back**—————➔