

## SEAFOOD

**CRAB CAKE DINNER .....\$17.95**

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

**GRILLED FRESH CATCH .....\$18.95**

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

**GRILLED RUM SOAKED SHRIMP .....\$18.95**

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.

**BLACKENED FRESH CATCH .....\$19.95**

A dish in warm, caramelized butter and seasoning are applied to the fish then blackened on a hot skillet then topped with bourbon peaches. Enough to drive you crazy.

**YELLOWFIN TUNA .....\$20.95**

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

**LOBSTER .....Market \$**

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

**SURF & TURF .....Market \$**

12oz New York strip paired with Maine lobster tail. Served with chef sides.

**JUMBO SEA SCALLOPS .....\$23.95**

Wrapped in bacon, seasoned and cooked to perfection. Finished off with a drizzle of lobster cream sauce. Served with chef sides.

**MAHI OSCAR .....\$24.95**

Fresh mahi-mahi grilled and lightly seasoned. Topped with lump crab meat and grilled asparagus. Topped off with a homemade hollandaise sauce. Served with chef sides.

**GROUPE VILLAND .....\$26.95**

Blackened grouper topped with lump crab meat. Finished off with a lobster cream sauce. Served with chef 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.

FOR DELICIOUS BBQ VISIT

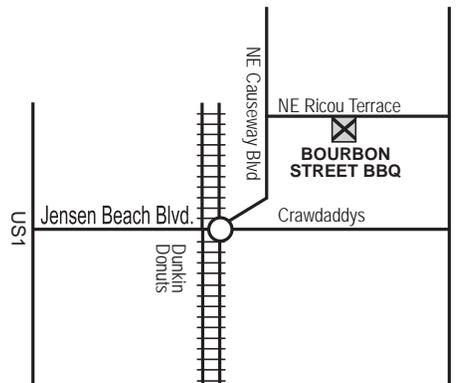
# BOURBON STREET BBQ

**& SOUTHERN COOKING**



"AMAZING BBQ"

by Zagats Review - ★★★★★



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



*Where the last bite is as good as the first!*

## 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.

**CrawdaddysJensenBeach.com**

## RAW BAR

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

**OYSTERS.....HALF-DOZEN \$7.95.....DOZEN \$14.95**  
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 \$7.95.....DOZEN \$14.95**  
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 .....\$10.95**  
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.

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

## APPETIZERS

**CAPTAIN MORGAN SHRIMP.....\$11.95**  
Large black tiger shrimp blackened, served with a homemade Captain Morgan raspberry sauce.

**GARLIC MUSSELS.....\$12.95**  
A pound of fresh Canadian mussels sautéed in a hot and spicy garlic butter sauce.

**LOUISIANA BBQ SHRIMP.....\$12.95**  
Large black tiger shrimp snuggling with our homemade Louisiana BBQ sauce. Served jumpin' out of our hot dish.

**CRAWFISH .....\$12.95**  
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.

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.

**ADD 4 GRILLED RUM SHRIMP  
TO ANY ENTRÉE FOR ONLY \$6.00**

## SALADS

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

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

**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  
CHICKEN CAESAR .....SHRIMP \$13.95.....CHICKEN \$9.95**  
Grilled chicken or sautéed shrimp served on a bed of romaine tossed with a light Caesar dressing and croûtons and topped with fresh Romano cheese.

**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 .....\$16.95**  
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.

## CHICKEN

**CAJUN GRILLED CHICKEN .....\$16.95**  
Twin breasts dusted with Cajun seasoning and grilled.

**BLACKENED CHICKEN .....\$17.95**  
Caramelized butter and seasoning, blackened, and topped with bourbon peaches.

**CHICKEN CREOLE MELT .....\$18.95**  
Grilled chicken, topped with our Cajun creole sauce and melted mozzarella cheese.

## PASTA

**MADAME BONNEVILLE PASTA .....\$15.95**  
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)

**CAJUN GRILLED CHICKEN PASTA .....\$16.95**  
Grilled chicken breast, Cajun seasoned over pasta with rich cream sauce.

**JAMBALAYA PASTA .....\$17.95**  
Andouille sausage sautéed with pork, chicken, crawfish, shrimp and linguini tossed in lobster cream sauce. For the jambalaya lover.

**SHRIMP PASTA .....\$18.95**  
Shrimp sautéed in extra virgin olive oil, lemon, white wine, garlic and fresh basil in a light tomato cream sauce over pasta.

**CAJUN STYLE LINGUINI WITH CLAM SAUCE .....\$19.95**  
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 PASTA .....Market \$**  
Twin Maine lobster tails seasoned with garlic, butter, lemon, and our own Cajun seasoning, then broiled and placed on top of a bed of pasta, tossed with lobster cream sauce.

## N'AWLINS SPECIALTIES

**CRAWFISH ÉTOUFFÉE .....\$15.95**  
Fresh sautéed vegetables in a hot and spicy crawfish sauce with onions, celery, bell peppers, and our famous crawfish.

**SHRIMP CREOLE .....\$17.95**  
Large gulf shrimp in a wonderful creole sauce served around rice.

**PORK CHOPS .....\$17.95**  
Center cut, char-grilled and perfectly seasoned and topped with bourbon peaches.

**THE BIG EASY .....\$19.95**  
Grilled Mahi-Mahi, topped with our homemade Crawfish Étouffée, melted mozzarella and jalapeños.

**CRAWDADDY'S SAUTE DELUXE .....\$22.95**  
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 crumbles.

**NEW ORLEANS PICNIC .....\$23.95**  
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!)

**NEW YORK STRIP .....\$24.95**  
Eight awards won! Just what you would dream of off the grill. 12 oz. New York Strip seasoned to perfection then topped with burgundy wild mushrooms. You won't find better!