

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\$11.95

A French style loaf, stuffed with a medium-rare char-grilled Strip steak, sliced thin, then topped with a wild burgundy mushroom sauce, melted mozzarella, lettuce and marinated tomatoes.

THE CATCH PO' BOY\$11.95

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.

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\$10.95

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!

BBQ BACON CHICKEN CROISSANT\$9.95

Lightly seasoned grilled chicken breast on a butter toasted croissant with bacon, BBQ sauce, shredded lettuce and tomato finished off with Pepper Jack cheese.

BACON MUSHROOM BURGER\$12.95

10oz. of Black Angus ground beef seasoned and topped with bacon, sautéed mushrooms, onions and white American cheese.

CAJUN PHILLY CHEESESTEAK\$11.95

Thinly sliced Ribeye mixed with sautéed mushrooms, onions & jalapeños. Topped with Pepper Jack cheese.

PARMESAN PANKO MAHI SANDWICH\$12.95

Served with lettuce, tomato and dill tartar sauce.

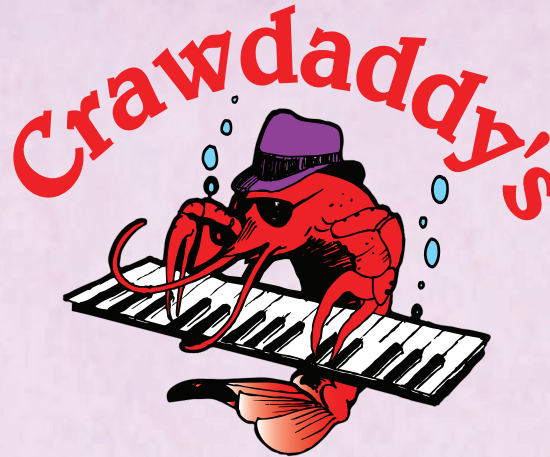
OYSTER PO' BOY\$11.95

Pan fried and served with our homemade Cajun Louie Sauce, lettuce and tomato.

SHRIMP PO' BOY\$11.95

Jumbo black tiger shrimp blackened, sautéed or pan fried. Served with a dill tartar sauce or our Capitan Morgan raspberry sauce.

Catering For All Occasions



Where the last bite is as good as the first!

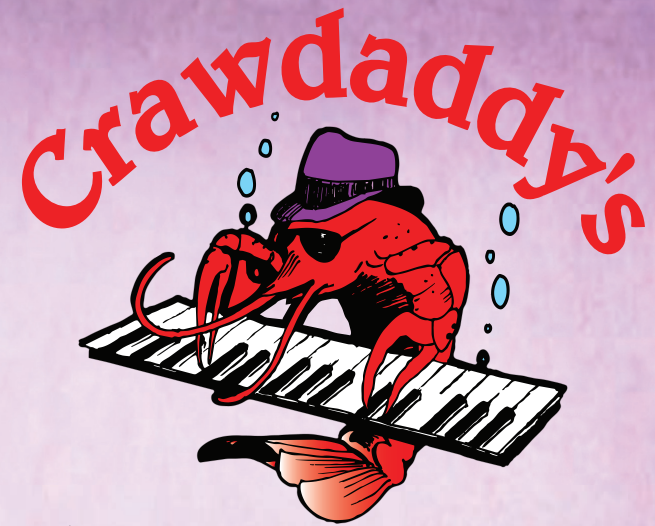
N'awlins Grill & Raw Bar

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

**Contact us to
Cater your next Event**

772-225-3444

CrawdaddysJensenBeach.com



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

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.

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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 lump 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 gumbo's are a meal, so enjoy and share as a part of your Crawdaddy's experience.

SOUP AND SALAD**\$6.95**

Dinner Salad or Caesar Salad and choice of one of our homemade soups

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.

CAJUN SHRIMP OR CHICKEN CAESAR**SHRIMP \$10.95.....CHICKEN \$8.95**

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.

MANGO CHICKEN SALAD**\$8.95**


Grilled chicken breast glazed with pineapple and teriyaki, sliced thin over a bed of baby field greens, finished off with our homemade mango relish and our mango poppy vinaigrette.

CRAB CAKE SALAD**\$10.95**


Served golden brown over a bed of baby field greens and mixed veggies, with lemon and our house dressing.

EMERILS **\$12.95**


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.

MAHI SALAD **\$12.95**

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

TUNA SALAD **\$13.95**

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.

PORTABELLO SALAD **\$9.95**

Portabello mushroom sautéed and placed over a bed of spinach, roasted red peppers and sundried tomatoes. Served with our homemade Gorgonzola dressing.



Gluten Free



Medium Spice

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SEAFOOD

CRAB CAKE LUNCH**\$9.95**

One crab cake made from lump blue crabmeat and our own Cajun seasonings, served with our homemade Louie dressing, with chef's choice of two sides.

CRAB STUFFED PORTABELLO **\$10.95**

Marinated in a balsamic vinaigrette then grilled and topped with crabmeat and Fontina Cheese, served with chef sides.


GRILLED RUM SOAKED SHRIMP **\$11.95**

Shrimp 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  **\$13.95**

A dish in warm, caramelized butter and seasoning then blackened on a hot skillet then topped with bourbon peaches, and chef's choice of two sides.

PASTA

CAJUN STYLE LINGUINI WITH CLAM SAUCE **\$9.95**

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.

CAJUN GRILLED CHICKEN PASTA**\$8.95**

Grilled chicken breast, Cajun seasoned over pasta with rich cream sauce.

JAMBALAYA PASTA**\$11.95**

Andouille sausage sautéed with pork, chicken, crawfish, shrimp and linguini tossed in lobster cream sauce. For the jambalaya lover.

SHRIMP PASTA**\$12.95**

Shrimp sautéed in extra virgin olive oil, lemon, white wine, garlic and fresh basil in a light tomato cream sauce over pasta.

N'AWLINS SPECIALTIES

BLACKENED CHICKEN  **\$8.95**

Caramelized butter and seasoning, blackened, and topped with bourbon peaches. Served with chef's choice of 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.

SHRIMP CREOLE **\$9.95**

Large gulf shrimp in a wonderful creole sauce, served around rice.

TRADITIONAL JAMBALAYA **\$11.95**

Andouille sausage, chicken, pork, shrimp and crawfish cooked together with rice, peppers and onions. Medium spicy.

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!