

Where the last bite is as good as the first!



Crawdaddy's
N'awlins
Grill & Raw Bar

RAW BAR

SMOKED FISH DIP Fresh smoked Mahi-Mahi.....10.95

OYSTERS Louisiana or Gulf are wonderful. For those people who are connoisseurs or who truly believe the motto: "Eat oysters, love longer!" Steamed or raw. **HALF-DOZEN...8.95** **DOZEN...16.95**

CLAMS 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. **HALF-DOZEN...8.95** **DOZEN...16.95**

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.

APPETIZERS

CAJUN GORGONZOLA MEATBALLS 4 blackened meatballs stuffed with Gorgonzola crumbles. Served over white rice and homemade creole sauce..... **11.95**

CRAWFISH 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. *Add a hand full of P&E Shrimp for \$5.00 more.***12.95**

OLD BAY SHRIMP Hot Peel & Eat Shrimp tossed in Old Bay and butter. Served with cocktail sauce.**12.95**

TODAY'S SOUP

LOBSTER BISQUE Bisque sets the pace for a great experience. Light, but full of flavor.....**CUP...5.95... BOWL...12.95**

CLAM CHOWDER We don't usually brag but this is the best! Three for three first place.**CUP...5.95... BOWL...12.95**

SHRIMP & CHICKEN GUMBO Our gumbos are a meal, so enjoy and share as a part of your Crawdaddy's experience. **CUP...5.95.... BOWL...12.95**

SALADS

DINNER SALAD Mixed baby field greens and veggies with your choice of dressing. **5.95**

CAESAR SALAD Traditional Caesar, fresh romaine, croutons, light Caesar dressing and grated Romano cheese. **5.95**

CAJUN SHRIMP OR CHICKEN CAESAR 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. **SHRIMP16.95**
CHICKEN12.95

FRESH CATCH SALAD Grilled or blackened Fresh Catch, cooked your way. Served over fresh baby field greens and fresh veggies. Topped off with Romano cheese. **17.95**

GRILLED STEAK GORGONZOLA Lightly seasoned and grilled, thinly sliced and served over a bed of baby field greens, bacon, sundried tomatoes and roasted red peppers. Tossed in our Homemade Gorgonzola cream dressing. **18.95**

ENTREES

CHICKEN TRIBODAU A delicious blend of crawfish tail-meat, spinach and cognac cream served over grilled chicken breast. Served with chef sides. **17.95**

CRAB CAKE DINNER Two crab cakes made from lump blue crabmeat and our own Cajun seasonings, served with our homemade Louie dressing. Served with chef sides.**19.95**

GRILLED RUM SOAKED 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. **21.95**

BLACKENED FRESH CATCH 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. **23.95**

SHRIMP PASTA Shrimp sautéed in extra virgin olive oil, lemon, white wine, garlic and fresh basil in a light tomato cream sauce over pasta..... **22.95**

NEW YORK STRIP 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!..... **26.95**

CRAWFISH ÉTOUFFÉE Fresh sautéed vegetables in a hot and spicy crawfish sauce with onions, celery, bell peppers, and our famous crawfish. **17.95**

TRADITIONAL JAMBALAYA Andouille sausage, chicken, pork, shrimp and crawfish cooked together with rice, peppers and onions. Medium spicy. **20.95**

SHRIMP CREOLE Large gulf shrimp in a wonderful creole sauce served around rice. **20.95**

THE MOULIN ROUGE Shrimp, Tasso ham, tomatoes and spinach sautéed in white wine, garlic and fresh basil, tossed in a light tomato cream sauce. **22.95**

CRAB STUFFED SHRIMP Jumbo shrimp stuffed with our delicious Lump crab stuffing. Finished off with a lite lemon cream sauce. Served with chef sides. **24.95**

JAMBALAYA PASTA Andouille sausage sautéed with pork, chicken, crawfish, shrimp and linguine tossed in sherry cream sauce. For the jambalaya lover. **20.95**

JUMBO SEA SCALLOPS Wrapped in bacon, seasoned and cooked to perfection. Finished off with a drizzle of lobster Parmesan sauce. Served with chef sides..... **24.95**

SNAPPER VILLAND Blackened Snapper topped with crabmeat, finished off with a lobster cream sauce. **26.95**

PONTCHARTRAIN SKIRT STEAK Marinated in pineapple and teriyaki. Chargrilled and topped with sauteed onions, pepper, and pineapple. Finished off with mozzarella cheese. Served with chef sides..... **22.95**



GLUTEN FREE



MEDIUM SPICE

SPECIALTY DRINKS

CRAWDADDY'S N'AWLINS HURRICANE

Cruzan® Premium Light Rum, Captain Morgan® Original Spiced Rum, Myers's® Dark Rum, vodka, tequila and 7 fruit juices

MARK'S SUMMERTIME RASPBERRY LEMONADE

Absolut® Vodka, lemonade mix, Chambord® and fresh lemons

THE WITCH DOCTOR OF MYTHICAL ZUZULAND

Myers's® Dark Rum, Malibu® Coconut Rum, orange, pineapple and cranberry juices, topped with Bacardi® 151 Rum

VOODOO JUICE

Cruzan® Banana, Coconut, Orange and Pineapple Rums, mixed with pineapple and cranberry juices

JOKER'S BLUES

Cruzan® Premium Light Rum, blue curaçao, pineapple juice and sour mix

SEX IN NEW ORLEANS

Absolut® Vodka, melon liqueur, Chambord® and pineapple juice

BUBBLES & BEADS

Champagne & Chambord®

DADDY'S SLIDER

Malibu® Coconut Rum, Kamora® and Carolans® Irish Cream

MARK-ARITAS

The Boss, Mark's specially made margaritas

MARDI GRAS MARGARITA

Gold tequila, Citrónge®, blue curaçao and a splash of orange juice

CRAWDADDY'S SPECIAL

Jose Cuervo® Especial Gold Tequila, Grand Marnier®, Citrónge®, triple sec, fresh lime and orange with a splash of orange juice

STRAWBERRY MARGARITA

Silver Tequila, triple sec, Grand Marnier® and fresh strawberries

WATERMELON MARGARITA

Jose Cuervo® Especial Gold Tequila, Citrónge®, sweet & sour, triple sec and DeKuyper® Watermelon Schnapps

PEACH MARGARITA

Silver Tequila, Citrónge®, sweet & sour and peach schnapps

THE PAMA® MARGARITA

Silver Tequila, PAMA® Pomegranate Liqueur and a dash of sweet & sour

MARTINIS

CRAWDADDY'S TINI

Absolut® Vodka served over an oyster and a dollop of cocktail sauce with horseradish and Tabasco®. This will put lead in your pencil.

ULTIMATE COSMOPOLITAN

Belvedere® Vodka, Grand Marnier® and a splash of cranberry juice, served iced cold, up

CHOCOLATE MARTINI

Absolut® Vanília® Vodka and Godiva® Chocolate Liqueur, chilled in a chocolate-swirled glass

ABSOLUT® ESPRESSO MARTINI

Absolut® Vodka, Patrón® XO Café, served chilled with a splash of cream

ABSOLUT® BLEU MARTINI

Absolut® Vodka dry martini served chilled with bleu cheese-stuffed olives

APPLE PUCKER

Absolut® Vodka, triple sec and DeKuyper® Sour Apple Pucker® Schnapps served chilled, up

THE PAMA® MARTINI

Absolut® Citron Vodka and PAMA® Pomegranate Liqueur shaken over ice, served up



Crawdaddy's N'awlins Grill & Raw Bar

WINE LIST

SPARKLING WINES

Sparkling wines listed from lighter and fruitier to fuller-bodied

Cavit Lunetta Prosecco (Italy).....Split (187ml) 10

FINE HOUSE WINES

White Zinfandel, Sutter Home Winery 9

Pinot Grigio, Cavit..... 9

Chardonnay, Woodbridge by Robert Mondavi..... 9

Merlot, Woodbridge by Robert Mondavi..... 9

Cabernet Sauvignon, Woodbridge by Robert Mondavi..... 9

BLUSH & WHITE WINES

Light and slightly sweet...Great with spicy foods

Riesling, Chateau Ste. Michelle (Washington).....10 36

Moscato, Seven Daughters (Piemonte).....9 33

Dry, light-bodied

Pinot Grigio, Robert Mondavi Private Selection.....10 36

Sauvignon Blanc, Reserve Mark James Private Collection

(Chile) Maule Valley.....11 38

Sauvignon Blanc, Oyster Bay (New Zealand).....10 36

Medium to fuller-bodied, oak aged

Chardonnay, Grand Reserve, Mark James Private Collection

(Chile) Maule Valley.....13 44

Chardonnay, Rodney Strong (Sonoma)12 42

RED WINES

Light to medium-bodied, mild tannins

Pinot Noir, Votre Santé

(Sonoma)11 38

Merlot, Red Diamond (Washington).....10 36

Full-bodied and rich with more tannins

Cabernet Sauvignon, Reserve Mark James Private Collection

(Chile) Maule Valley.....11 38

Cabernet Sauvignon, Columbia Crest

(Washington State)10 36

BEERS

Wide Selection of Beers Available.

See Server for updated list.

COFFEE

CRAWDADDY'S COFFEE

Baileys® Irish Cream, Amaretto Disaronno®, coffee, whipped cream and a cherry

THE N'AWLINS CAFE

Grand Marnier® and Godiva® Chocolate Liqueur

NUTTY IRISHMAN

Baileys® Irish Cream, Frangelico® and coffee

COCOA AND BERRIES

Succulent blend of Godiva® Chocolate Liqueur and Chambord®

CAFE FRANCAISE

Ooh La La! A coffee drink with Hennessy® VS Cognac and Grand Marnier®

CAFE JENSEN BEACH

Nassau Royale®, Frangelico® and coffee

THE PERFECT IRISH COFFEE

Jameson® Irish Whiskey, Baileys® Irish Cream and coffee

Please Enjoy Responsibly