

## 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**

## APPETIZERS

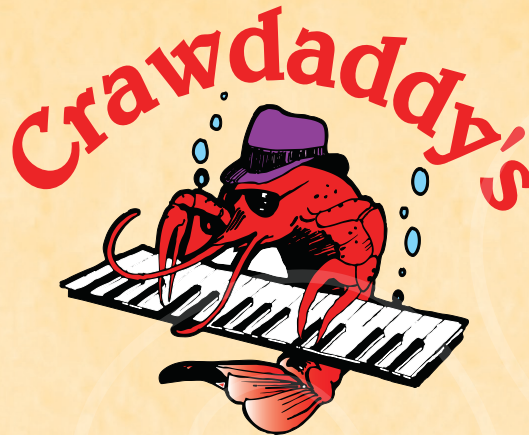
**CAJUN GORGONZOLA MEATBALLS**  
Four blackened meatballs stuffed with Gorgonzola crumbles. Served over white rice and homemade creole sauce. .... **11.95**

**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

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.

## Catering For All Occasions



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

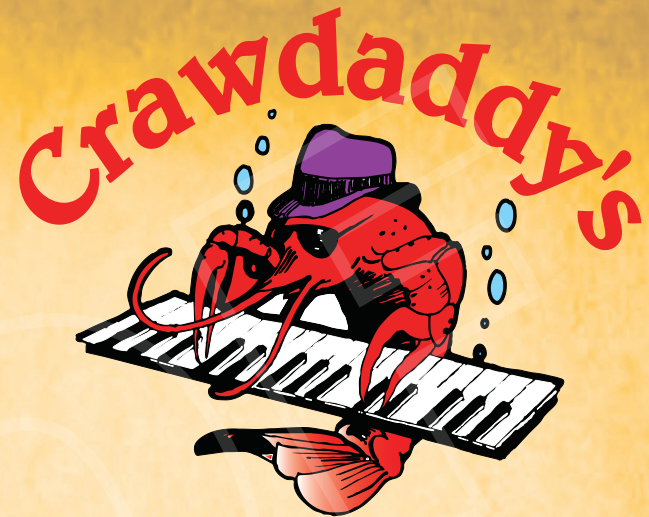
## N'awlins Grill & Raw Bar

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**

## 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**

## 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.

**SHRIMP.....16.95**

**CHICKEN ..... 12.95**

**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 TRIBODAX** 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 sautéed onions, pepper, and pineapple. Finished off with mozzarella cheese. Served with chef sides. ....**22.95**

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!



Gluten Free



Medium Spice