CHICKEN N’ A
Grilled R
sliced thin over a bed of baby field greens, finished off with our homemade mango relish

MANGO CHICKEN SALAD

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

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

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

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

CRAB CAKE APPETIZER
Two crab cakes with lump blue crabmeat and our own Cajun seasonings, served with our homemade Louie dressing.

CRAB STUFFED PORTOBELLO
“Cone 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.

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.

LOBSTER BISQUE
Bisque sets the pace for a great experience. Light, but full of flavor.

CLAM CHOWDER
We don’t usually lug but this is the best! Three for three first place.

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

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

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 off with fresh Romano cheese. SHRIMP

CHICKEN

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

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

CHARBONNET STREET SHRIMP
Blackened or grilled shrimp with fresh strawberries, pineapple, and fontina cheese over a bed of baby spinach. Topped off with a warm bacon raspberry dressing.

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

GRILLED STEAK GORZONOLA
Lightly seasoned and grilled, thinly sliced and served over a bed of baby field greens, bacon, sautéed tomatoes and toasted red peppers. Topped in our Homemade Gorgonzola cream dressing.

PO’ BOYS,
WRAPS & BURGERS

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

CHICKEN N’ALWINS SANDWICH
Spinach, tomatoes, artichokes, and basil sautéed in garlic and wine. Topped off with fontina cheese.

TAKE THE MAHI BOY OR WRAP
Today’s fresh catch, blackened or grilled with a touch of oil, served on a bed of mozzarella, shredded lettuce and marinated tomatoes.

BBQ BACON CHICKEN CRISSENT OR WRAP
Lightly seasoned grilled chicken breast with bacon, BBQ sauce, shredded lettuce and tomato finished off with Pepper Jack cheese.

CHEESEBURGER
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. Make it a double for 4.00 more!

BACON GORZONOLA BURGER
Angus ground beef seasoned and topped with bacon, lettuce, tomato, white American cheese, and gorgonzola.

BAR B Q BACON BURGER
Angus ground beef seasoned and topped with BBQ sauce, American cheese, bacon, lettuce, and tomatoes.

CAJUN PHILLY CHEESESTEAK OR WRAP
Thinly sliced ribeye mixed with sautéed mushrooms, onions & jalapeños. Topped with Pepper Jack cheese.

PAREMSN PANKO CRINT SANDWICH
Served with lettuce, tomato and dill tartar sauce.

OYSTER PO’ BOY
Pan fried and served with our homemade Cajun Lousie Sauce, lettuce and tomato.

SHRIMP PO’ BOY
Jumbo shrimp blackened, sautéed or pan fried. Served with a dill tartar sauce or our Cajun Morgan raspberry sauce.

PO’ BOY & CRAB WRAP
Marinated and grilled thinly sliced Portobello mushrooms with our homemade crab salad and fontina cheese served with lettuce and tomato.

ENTREES

JAMBALAYA PASTA
Andouille sausage sauteed with pork, chicken, crawfish, shrimp and jalapeño tossed in cherrystone cream sauce. For the jambalaya lovers.

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

Bourbon Street Chicken
Cajun marinated and grilled, served blackened, and topped with bourbon peaches. Served with chef’s choice of two sides.

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

SHRIMP CREOLE
Large Gulf shrimp in a wonderful cream sauce served around rice.

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

SPRICT FREE
MEDIUM SPICE

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APPETIZERS

TODAY’S SOUP

PO’ BOYS, WRAPS & BURGERS

(((((END))))))
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 SUMMER TIME 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 fresh lemons

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

ABSOLUT® ESPRESSO MARTINI
Absolut® Vodka, Patron® 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

COFFEE

WINE LIST

SPARKLING WINES
Sparkling wines listed from lighter and fruitier to fuller-bodied

<table>
<thead>
<tr>
<th>Vineyard</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cavit Lunetta Prosecco (Italy) ..................</td>
<td>Split (187ml)</td>
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FINE HOUSE WINES

<table>
<thead>
<tr>
<th>Vineyard</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>White Zinfandel, Sutter Home Winery ............</td>
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</tr>
<tr>
<td>Pinot Grigio, Cavit ................................</td>
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<td>9</td>
</tr>
<tr>
<td>Chardonnay, Woodbridge by Robert Mondavi ......</td>
<td></td>
<td>9</td>
</tr>
<tr>
<td>Merlot, Woodbridge by Robert Mondavi ..........</td>
<td></td>
<td>9</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Woodbridge by Robert Mondavi</td>
<td></td>
<td>9</td>
</tr>
</tbody>
</table>

BLUSH & WHITE WINES
Light and slightly sweet...Great with spicy foods

<table>
<thead>
<tr>
<th>Vineyard</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riesling, Chateau Ste. Michelle (Washington)</td>
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</tr>
<tr>
<td>Moscato, Seven Daughters (Piemonte) ...........</td>
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<td>33</td>
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BEERS

<table>
<thead>
<tr>
<th>Vineyard</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio, Robert Mondavi Private Selection</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td>Sauvignon Blanc, Reserve Mark James Private Collection (Chile) Maule Valley</td>
<td></td>
<td>13</td>
</tr>
<tr>
<td>Sauvignon Blanc, Oyster Bay (New Zealand) ......</td>
<td></td>
<td>10</td>
</tr>
</tbody>
</table>

RED WINES
Light to medium-bodied, mild tannins

<table>
<thead>
<tr>
<th>Vineyard</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir, Votre Santé (Sonoma) ...............</td>
<td></td>
<td>11</td>
</tr>
<tr>
<td>Merlot, Red Diamond (Washington) ...............</td>
<td></td>
<td>10</td>
</tr>
</tbody>
</table>

FULL-BODIED AND RICH WITH MORE TANNINS

<table>
<thead>
<tr>
<th>Vineyard</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, Reserve Mark James Private Collection (Chile) Maule Valley</td>
<td></td>
<td>13</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Columbia Crest (Washington State)</td>
<td></td>
<td>10</td>
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</table>

COFFEE

<table>
<thead>
<tr>
<th>Vineyard</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baileys® Irish Cream, Amaretto Disaronno® , coffee, whipped cream and a cherry</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

NUTTY IRISHMAN
Baileys® Irish Cream, Frangelico® and coffee

COCOA AND BERRIES
Succulent blend of Godiva® Chocolate Liqueur and Chambord®

Cafe Francaise
Oohh 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