



Where the last bite is as good as the first!

DINNER MENU

RAW BAR

Gluten free without crackers

SMOKED FISH DIP

Fresh smoked Mahi-Mahi.

OYSTERS.HALF-DOZEN or DOZEN

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 or DOZEN...16.95

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.

OLD BAY SHRIMP

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

SNOW CRAB (1 lb)

Served with hot drawn butter.

APPETIZERS

CAPTAIN MORGAN SHRIMP

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

CAJUN GORGONZOLA MEATBALLS

4 blackened meatballs stuffed with gorgonzola crumbles. Served over white rice and homemade creole sauce.

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.**

CRAB CAKE APPETIZER

Two crab cakes with fresh blue crab-meat and our own Cajun seasonings, served with our homemade Louie dressing.

CRAB STUFFED PORTABELLO

"Cow tipping is not nice - we move before picking." Marinated in a balsamic vinaigrette then grilled and topped with crab-meat and Fontina cheese, served over a bed of baby field greens. **Make it a Dinner for 4.00 more.**

TODAY'S SOUP

LOBSTER BISQUECUP or BOWL

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

CLAM CHOWDERCUP or BOWL

We don't usually brag but this is the best! Three for three first place.

CHICKEN GUMBOCUP or BOWL

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

SALADS

DINNER SALAD

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

CAESAR SALAD

Traditional Caesar, fresh romaine, croûtons, light Caesar dressing and grated Romano cheese.

GRILLED STEAK GORGANZOLA

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

CAJUN SHRIMP OR CHICKEN CAESAR

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.

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.

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.

PASTA

CAJUN GRILLED CHICKEN PASTA

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

JAMBALAYA PASTA

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

SHRIMP PASTA

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

THE MOULIN ROUGE

Shrimp, Tasso ham, tomatoes, and spinach sauteed in white wine, basil and garlic, tossed in a light Tasso cream sauce.

CHICKEN

CHICKEN TRIBODAUX

A delicious blend of crawfish tail-meat, spinach and cognac cream served over grilled chicken breast. Served with Chef sides.

BOURBON STREET CHICKEN

Caramelized butter and seasoning, blackened, and topped with bourbon peaches.

CHICKEN CREOLE SKILLET MELT

Grilled fresh chicken breast, topped with peppers, onions and tomatoes in our homemade creole sauce. Topped with melted mozzarella. Served on a hot skillet.

SEAFOOD

CRAB CAKE DINNER

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

GRILLED RUM SOAKED SHRIMP.SMALL or REGULAR

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

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

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

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

CRAB STUFFED SHRIMP

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

JUMBO SEA SCALLOPS

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

N'AWLINS SPECIALTIES

CRAWFISH ÉTOUFFÉE

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

TRADITIONAL JAMBALAYA

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

PONTCHARTRAIN SKIRT STEAK

Chargrilled and topped with sautéed onions, pepper, and pineapple. Finished off with mozzarella cheese. Served with chef sides.

SHRIMP CREOLE

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

PORK CHOPS

Center cut, char-grilled, perfectly seasoned, and topped with bourbon peaches.

THE BIG EASY

Grilled Fresh Catch, topped with our homemade Crawfish Étouffée, melted mozzarella and jalapeños. Served on a hot skillet with Chef sides.

CRAWDADDY'S SAUTÉ

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

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

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!



Gluten Free



Medium Spice

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.