



Where the last bite is as good as the first.

Raw Bar

- SMOKED FISH DIP** Fresh smoked Mahi-Mahi. **16.95**
- 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 Market / DOZEN Market**
- 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 11.95 / DOZEN 23.95**

Appetizers

- JOHNNY’S CAJUN BOILED PEANUTS** Sm. **6.95 / Lg. 10.95**
- CAJUN GORGONZOLA MEATBALLS** 4 blackened meatballs stuffed with Gorgonzola crumbles. Served over white rice and homemade creole sauce. **15.95**
- CAPTAIN MORGAN SHRIMP** 🍷🌶️ Large black tiger shrimp blackened, served with a homemade Captain Morgan raspberry sauce. **17.95**
- GARLIC MUSSELS** 🍷🌶️ A pound of fresh Canadian mussels sautéed in a hot and spicy garlic butter sauce. **15.95**
- CRAB CAKE APPETIZER** Two crab cakes with lump blue crabmeat and our own Cajun seasonings, served with our homemade Louie dressing. **17.95**
- CRAWFISH** 🍷🌶️ One pound and then some. In our spicy garlic sauce. *Add a hand full of P&E Shrimp for \$5.00 more.* **15.95**
- OLD BAY SHRIMP** 🍷 Hot Peel & Eat Shrimp tossed in Old Bay and butter. Served with cocktail sauce. **15.95**
- AHI TUNA** Seared with black and white sesame seeds. Served with wasabi, ginger and soy sauce. **19.95**

Today's Soup

- LOBSTER BISQUE** Bisque sets the pace for a great experience. Light, but full of flavor. **CUP 7.95 / BOWL 15.95**
- CLAM CHOWDER** We don’t usually brag but this is the best! Three for three first place. **CUP 7.95 / BOWL 15.95**
- CHICKEN GUMBO** Our gumbos are a meal, so enjoy and share as a part of your Crawdaddy’s experience. **CUP 7.95 / BOWL 15.95**

Salads

- DINNER SALAD** Mixed baby field greens and veggies with your choice of dressing. **7.95**
- CAESAR SALAD** Traditional Caesar, fresh romaine, croutons, light Caesar dressing and grated Romano cheese. **7.95**
- 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 18.95 / CHICKEN 16.95** 🍷
- 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. **23.95** 🍷
- AHI TUNA SALAD** Served with mixed field greens, artichokes, sundried tomatoes and gorgonzola crumbles. **24.95**

Chicken

- CHICKEN ÉTOUFFÉE** Grilled or Blackened Chicken Breast, topped with our Crawfish Étouffée. Served with chef sides. **18.95**
- BAYOU ROAD CHICKEN** 🍷 Blackened Chicken with our Homemade Gorgonzola Cream. Served with chef sides. **19.95**
- BOURBON STREET CHICKEN** 🍷🌶️ Caramelized butter and seasoning, blackened, and topped with bourbon peaches. Served with chef sides. **17.95**
- CAJUN CHICKEN PASTA** Grilled or Blackened Chicken over our creamy alfredo and Linuine. **23.95**

N' Awlins Specialties

- SHRIMP CREOLE** 🌶️ Large gulf shrimp in a wonderful creole sauce served around rice. **24.95**
- TRADITIONAL JAMBALAYA** 🌶️ Andouille sausage, chicken, pork, shrimp and crawfish cooked together with rice, peppers and onions. Medium spicy. **27.95**
- CRAWFISH ÉTOUFFÉE** 🌶️ Fresh sautéed vegetables in a hot and spicy crawfish sauce with onions, celery, bell peppers, and our famous crawfish. **23.95** *Add 5 Blackened Shrimp for \$7.00 more.*
- THE MOULIN ROUGE** Shrimp, Tasso ham, tomatoes and spinach sautéed in white wine, garlic and fresh basil, tossed in a light tomato cream sauce over linguine. **26.95**
- JAMBALAYA PASTA** Andouille sausage sautéed with pork, chicken, crawfish, shrimp and linguine tossed in sherry cream sauce. For the jambalaya lover. **27.95**

Steaks / Chops

- TASSO CHOPS** 🍷 Two center cut pork chops, grilled and topped with a tasso cream sauce. Served with chef sides. **27.95**
- 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. **29.95**
- 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! **33.95**

Seafood

- 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. **27.95**
- 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. **26.95**
- SHRIMP PASTA** Shrimp sautéed in extra virgin olive oil, lemon, white wine, garlic and fresh basil in a light tomato cream sauce over pasta. **25.95**
- JUMBO SEA SCALLOPS** 🍷 Wrapped in bacon, seasoned and cooked to perfection. Finished off with a drizzle of lobster Parmesan sauce. Served with chef sides. **29.95**
- SEARED AHI TUNA** Yellow Fin Tuna with black & white sesame seeds drizzled with a Wassabi Mayo. Served with chef sides. **27.95**
- PANKO PARMESAN CRUSTED MAHI MAHI** Pan fried with a drizzle of remoulade sauce. Served with chef sides. **26.95**
- CRAB STUFFED SHRIMP** Jumbo shrimp stuffed with our delicious Lump crab stuffing. Finished off with a lite lemon cream sauce. Served with chef sides. **29.95**
- 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. **27.95**



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.



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

MAKER'S MARK STRAWBERRY SMASH

Soda, simply syrup, strawberry puree and mint

SEX IN NEW ORLEANS

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

MS. LAVEAN

Prosecco, raspberry puree and vanilla simple syrup

BACKWOODS BAYOU

Captain Morgan® Blue Curraco, Coconut Rum, sweet & sour

Margarita's

The Boss, Mark's specially made margaritas

PINEAPPLE AND TAJIN MARGARITA

Gold Tequila, Grand Gala, Citrónge®, pineapple juice and a sprinkle of Tajin on the rim

THE CRAWDADDY'S SIGNATURE MARGARITA

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

SPICY JALAPENO MARGARITA

Jose Cuervo Gold® Grand Gala, Citrónge®, Triple Sec, fresh jalapenos and blue agave extract

Martinis

STRAWBERRY SHORTCAKE

Pinnacle Cake Vodka®, strawberry puree, Rum Chata and cream

LIVIN EASY

Costa Tequila, Triple Sec, grapefruit juice

SNIKERDOODLE TINI

Fireball® Rum Chata, Bourbon Cream

PICKLE MARTINI

Titos Vodka® and pickle juice. Served with a pickle spear.

APPLE PIE OLD FASHIONED

High West Bourdon, Cinnamon syrup, aromatic bitter and apple blossom bitter

NOLA

Infused Cucumber Hendrix Gin, simple syrup, lime and muddled cucumber

FRENCH KISS

Vanilla Vodka, Chambord and pineapple juice

Wine List

SPARKLING WINES

Sparkling wines listed from lighter and fruitier to fuller-bodied

Cavit Lunetta Prosecco (Italy) Split (187ml) 13

FINE HOUSE WINES

White Zinfandel, Sutter Home Winery10

Pinot Grigio, Cavit10

Chardonnay, Woodbridge by Robert Mondavi10

Merlot, Woodbridge by Robert Mondavi10

Cabernet Sauvignon, Woodbridge by Robert Mondavi10

BLUSH & WHITE WINES

Light and slightly sweet...Great with spicy foods

GLASS

BOTTLE

Riesling, Chateau Ste. Michelle (Washington)..... 1238

Moscato, Seven Daughters (Piemonte)..... 1133

Dry, light-bodied

Sauvignon Blanc, Reserve Mark James Private Collection

(California) 1338

Pinot Grigio, Robert Mondavi Private Selection 1338

Sauvignon Blanc, Oyster Bay (New Zealand) ... 1236

Medium to fuller-bodied, oak aged

Chardonnay, Mark James Private Collection

(California) 1440

Chardonnay, Kendall Jackson, Vintners Reserve 1236

Chardonnay, Rodney Strong (Sonoma) 1440

RED WINES

Light to medium-bodied, mild tannins

Cabernet Sauvignon, Reserve Mark James Private Collection

(California) 1440

Cabernet Sauvignon, Josh Cellars..... 1338

Pinot Nior, Josh Cellars..... 1338

Beer

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 Gala® and Godiva® Chocolate Liqueur

NUTTY IRISHMAN

Baileys® Irish Cream, Frangelico® and coffee

COCOA AND BERRIES

Succulent blend of Godiva® Chocolate Liqueur and Chambord®

THE WHITE RUSSIAN COFFEE

Kahlua® Vodka® Cream

PARADISE FOUND

Spiced Rum, Butterscotch Schapps

THE PERFECT IRISH COFFEE

Jameson® Irish Whiskey, Baileys® Irish Cream and coffee

Please Enjoy Responsibly