



Where the last bite is as good as the first.
Everything is made from scratch. Some dishes might take longer during peak rush.

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 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 8.95 / DOZEN 17.95**

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. **10.95**
- CAPTAIN MORGAN SHRIMP** 🍷🍷 Large black tiger shrimp blackened, served with a homemade Captain Morgan raspberry sauce. **12.95**
- GARLIC MUSSELS** 🍷🍷 A pound of fresh Canadian mussels sautéed in a hot and spicy garlic butter sauce. **10.95**
- OLD BAY SHRIMP** 🍷 Hot Peel & Eat Shrimp tossed in Old Bay and butter. Served with cocktail sauce. **12.95**
- CRAB CAKE APPETIZER** Two crab cakes with lump blue crabmeat and our own Cajun seasonings, served with our homemade Louie dressing. **13.95**
- CRAB STUFFED PORTOBELLO** 🍷 Marinated in a balsamic vinaigrette then grilled and topped with crabmeat and fontina cheese, served over a bed of baby field greens. **13.95**
- CRAWFISH** 🍷🍷 One pound and then some. In our spicy garlic sauce. **13.95**
Add a hand full of P&E Shrimp for 5.00 more

Today's Soup

- LOBSTER BISQUE** Bisque sets the pace for a great experience. Light, but full of flavor. **CUP 6.95 / BOWL 12.95**
- CLAM CHOWDER** We don’t usually brag but this is the best! Three for three first place. **CUP 6.95 / BOWL 12.95**
- CHICKEN GUMBO** 🍷 Our gumbos are a meal, so enjoy and share as a part of your Crawdaddy’s experience. **CUP 6.95 / BOWL 12.95**
- SOUP & SALAD** Dinner Salad or Caesar Salad and choice of one of our homemade soups. **9.95**

Salads

- DINNER SALAD** Mixed baby field greens and veggies with your choice of dressing. **6.95**
- CAESAR SALAD** Traditional Caesar, fresh romaine, croutons, light Caesar dressing and grated Romano cheese. **6.95**
- 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 12.95 CHICKEN 10.95**
- MANGO CHICKEN SALAD** Grilled chicken breast glazed with pineapple and teriyaki, sliced thin over a bed of baby field greens, finished off with our homemade mango relish and our mango poppy vinaigrette. **12.95**
- CRAB CAKE SALAD** Served golden brown over a bed of baby field greens and mixed veggies, with lemon and our house dressing. **13.95**
- SHRIMP AND GOAT CHEESE SALAD** Grilled or blackened shrimp over a mixture of baby spinach and mixed greens. Topped with seasonal fruit and candied pecans, with a raspberry vinaigrette. **13.95**
- FRESH MAHI SALAD** 🍷 Grilled or blackened Fresh Catch, cooked your way. Served over fresh baby field greens and fresh veggies. Topped off with Romano cheese. **14.95**
- 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. **15.95**
- AHI TUNA SALAD** 🍷 Served with mixed field greens, artichokes, sundried tomatoes and gorgonzola crumbles. **16.95**

🍷 **GLUTEN FREE** 🍷 **MEDIUM SPICE**

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’AWLINS SANDWICH** Spinach, tomatoes, artichokes, and basil sauteed in garlic and wine. Topped off with fontina cheese. **12.95**
- THE MAHI PO’ BOY OR WRAP** Today’s fresh catch, blackened or grilled with a touch of dill sauce, topped with mozzarella, shredded lettuce and marinated tomato. **13.95**
- BBQ BACON CHICKEN SANDWICH** Lightly seasoned grilled chicken breast with bacon, BBQ sauce, shredded lettuce and tomato finished off with Pepper Jack cheese. **10.95**
- CHEESEBURGER** Angus, seasoned and topped with Pepper Jack cheese, lettuce and tomato. Served with a side of our special sauce. **10.95**
- THE RAGIN CAJUN BURGER** Minced onions seared into a Black Angus burger. Topped with teriyaki glazed wild mushrooms, jalapenos, bacon and fontina cheese. Served with our remoulade sauce. **12.95**
- BBQ BACON BURGER** Angus ground beef seasoned and topped with BBQ sauce, American cheese, bacon, lettuce, and tomato. **11.95**
- CAJUN PHILLY CHEESESTEAK** Thinly sliced Ribeye mixed with sautéed mushrooms, onions & jalapeños. Topped with Pepper Jack cheese. **14.95**
- PANKO PARMESAN MAHI SANDWICH** Served with lettuce, tomato and dill tartar sauce. **13.95**
- OYSTER PO’ BOY** Fried and served with our homemade Cajun Louie Sauce, lettuce and tomato. **14.95**
- SHRIMP PO’ BOY** Jumbo shrimp blackened, sautéed or fried. Served with a dill tartar sauce or our Capitan Morgan raspberry sauce. **14.95**
- CAJUN GORGONZOLA MEATBALL SUB** Cajun meatballs stuffed into a fresh sub, with sauteed peppers, onions, creole sauce and mozzarella cheese. **11.95**
- VOODOO CHICKEN SANDWICH** Grilled or blackened chicken breast. Topped with our homemade spicy garlic voodoo sauce and melted mozzarella. **11.95**

Entrees

- CRAB CAKE LUNCH** One crab cake made from lump blue crabmeat and our own Cajun seasonings, served with our homemade Louie dressing. Served with chef sides. **13.95**
- CRAB STUFFED PORTOBELLO** 🍷 Marinated in a balsamic vinaigrette then grilled and topped with crabmeat and Fontina Cheese, served with chef sides. **13.95**
- 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. **13.95**
- 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. **15.95**
- THE MOULIN ROUGE PASTA** Shrimp, Tasso ham, tomatoes and spinach sautéed in white wine, garlic and fresh basil, tossed in a light tomato cream sauce. **14.95**
- CAJUN GRILLED CHICKEN PASTA** Grilled Chicken breast with cajun seasoning over pasta with a rich cream sauce. **11.95**
- JAMBALAYA PASTA** Andouille sausage sautéed with pork, chicken, crawfish, shrimp and linguine tossed in a lobster cream sauce. For the jambalaya lover. **13.95**
- SHRIMP PASTA** Shrimp sautéed in extra virgin olive oil, lemon, white wine, garlic and fresh basil in a light tomato cream sauce over pasta. **13.95**
- CRAWFISH ÉTOUFFÉE** 🍷 Fresh sautéed vegetables in a hot and spicy crawfish sauce with onions, celery, bell peppers, and our famous crawfish. **10.95**
- SHRIMP CREOLE** 🍷 Large gulf shrimp in a wonderful creole sauce served around rice. **12.95**
- TRADITIONAL JAMBALAYA** 🍷 Andouille sausage, chicken, pork, shrimp and crawfish cooked together with rice, peppers and onions. Medium spicy. **13.95**

Pay with Cash and Save 3.22%

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

Woodbridge by Robert Mondavi, Cavit10

Chardonnay, Woodbridge by Robert Mondavi10

Muscato, 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

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, Reserve 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