



Cajun Seafood House



~ Appetizers ~

- Fried Calamari.....9.99**
Always fresh and fried golden, served with crème radish.
- Crispy Fried Alligator10.99**
A Southern delicacy, our gator tails are always fresh, served with our signature horsey mayo.
- Fried Grouper Strips.....9.99**
Fresh caught gulf grouper fried to perfection, served with our made from scratch tartar sauce.
- Fried Green Tomatoes10.99**
A Southern classic, creole style, five slices topped with shredded crab meat and creole mustard.
- * Oysters On The Half Shell Mkt Price**
From the ocean to your plate, our oysters are delivered fresh daily. Ask your server about having them char-grilled
- Fried Gulf Oysters10.99**
10oz of select fresh oysters, fried crispy golden brown.
- Crab Cakes.....13.99**
Two jumbo crab cakes over a bed of slaw, served with made from scratch remoulade.
- Gulf Blue Crab Claws13.99**
7oz of fresh blue crab claws served golden fried.
- Boudin10.99**
Four to six perfectly fried Boudin balls served with our signature remoulade sauce.

** (The consumption of raw shellfish is always at your own risk)*

~ Salads ~

- Fresh Fish Salad13.99**
Your choice of grouper, snapper or mahi mahi
- Shrimp Salad.....11.99**
- Chicken Salad9.99**
- House Seafood Salad.....16.99**
Served with one crab cake and your choice of shrimp or crawfish tails.

All of our salads are fresh greens with tomatoes, cheese cucumbers, and red onions, served with your choice of dressing and one side.

Ranch, bleu cheese, balsamic vinaigrette, raspberry vinaigrette, thousand island, honey mustard, or Italian.

Ask your server about grilled and blackened options.

~ Avi's Specialties ~

- Red Snapper17.99**
Pan-seared and served over a bed of Cajun mashed potatoes with a side of grilled asparagus, drizzled with lemon butter sauce.
- Mahi Mahi.....17.99**
Pan-seared and served over a bed of Cajun mashed potatoes with a side of grilled asparagus, drizzled with lemon butter sauce.
- Red Fish15.99**
Blackened Redfish served over rice with a crème Creole sauce, crawfish tails, shrimp and topped with fried calamari.
- Stuffed Grouper18.99**
Pan-seared over a bed of Cajun mashed potatoes, served with sautéed baby spinach, drizzled with lemon butter sauce.
- Stuffed Shrimp17.99**
4 jumbo shrimp butterflied and stuffed with our signature crab cake mix over rice. Served with asparagus drizzled with lemon butter.

~ Po'Boys ~

Another down home Cajun classic. All of our Po'Boys are served on gambino bread with lettuce, tomato, onion, and of course, made from scratch remoulade.
Served with one house side.

- Shrimp Po'Boy10.99**
- Chicken Po'Boy7.99**
- Catfish Po'Boy7.99**
- Grouper Po'Boy12.99**
- Oyster Po'Boy10.99**
- Gator Po'Boy10.99**
- Crawfish Po'Boy10.99**

All Po'Boys are served fried.

Ask your server about grilled and blackened option.

Please tell your server about any food allergies.



House Boiling Pots

Ask your server about adding corn and potatoes to any of our boiling pots.



- Snow Crab Clusters** **9.99 - 16.99**
Decadent Alaskan snow crabs served with drawn butter. Available in 1/2 and 1 pound portions.
- Royal Reds** **10.99 - 19.99**
Cajun spiced prawns sautéed to perfection. Available in half pound or one pound portions.
- Seafood Lovers Trio** **29.99**
Build your own pot with your choice of three of our boiling pot favorites: 1/2 dozen chargrilled oysters, one cluster of snow crab, one half pound of boiled shrimp, one half pound of reds, or two pounds of Cajun boiled crawfish.
- Boiled Shrimp** **9.99 - 16.99**
Fresh gulf shrimp slow boiled Cajun style. Available in half pound and one pound portions.
- Low Boiled Crawfish** **Mkt Price**
A Cajun's favorite, slow and low boiled spicy Cajun crawfish.
Served in one or three pound portions. When in season.

Seafood Platters

Platters are served with one house side and one Cajun side.
Ask your server about grilled and blackened options.

- Fresh Fish** **13.99 - 15.99**
Your choice of fresh Catfish, Tilapia or upgrade to Mahi, Snapper or Grouper for \$2
- Crab Cakes** **15.99**
Two jumbo crab cakes. Served with scratch made remoulade.
- Soft Shell Crab** **16.99**
Caught at just the right moment for that perfect crunch, two soft shell crabs cooked just the right way.
- Gulf Fried Oysters** **13.99**
A hearty 7oz portion of fresh gulf oysters, deep-fried to perfection.
- Chicken Platter** **12.99**
Crispy chicken strips with your choice of one Cajun side and one house side.
- Shrimp Platter** **13.99**
Fresh caught gulf shrimp fried golden to perfection.
- Combo Fried Platter** **15.99**
Choose any two of our delicious meats: shrimp, gator, crab claws, oysters, crawfish, catfish, or grouper.
All deep fried and golden brown. (Not available blackened or grilled)
- Crab Claws** **15.99**
A hefty 7oz portion of fresh caught gulf blue crabs fried golden brown to perfection.
- Gator Platter** **13.99**
A Southern delicacy, fresh gator tails slow marinated and perfectly fried, served with our signature horsey mayo.
- Fried Seafood Feast** **29.99**
Your choice of four of any of our fried meats (shrimp, gator, catfish, grouper, oysters, calamari, chicken, crawfish, crab claws) served with hush puppies and two sides.

Cajun Classics

All Cajun classics are served with one house side.

- Cajun Alfredo** **13.99**
Creamy, made from scratch alfredo with a creole twist.
Served with your choice of crawfish, chicken, tilapia, or shrimp.
- Shrimp Creole Grits** **10.99**
Classic Southern style grits with cream cheese, creole sauce and fresh gulf shrimp.
- Crawfish and Shrimp Etoufee** **10.99**
The classic down home favorite served over a bed of Cajun rice.
- Pasta Mardi Gras** **14.99**
As the name suggests, this colorful dish comes with multi-color pasta, creole sauce, and a Cajun trio of meats: sausage, shrimp, and crawfish.

Cajun Sides

Cup 3.99 Bowl 7.99

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|------------------------------------|---|
| Crawfish Etoufee | Veggies |
| Creamy Crab Bisque | Seafood Gumbo |
| Red Beans and Rice | Jambalaya |
| Chicken & Sausage Gumbo | House Gumbo
(1/2 seafood 1/2 chicken) |

House Sides

2.50

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|------------------------|------------------------|
| Side salad | Hushpuppies |
| Mashed potatoes | French fries |
| House chips | Creamy coleslaw |



Cajun Seafood House



~ Lunch Menu ~

Monday - Friday
11am-3pm

Blackened Grouper **9.99**

Fresh grouper fillet cooked just right, served over southern style grits, and smothered in shrimp creole sauce

Three Sides Combo **9.99**

Your choice of any three cajun or house sides, served with two slices of toasted Gambino bread

Po'boys **8.99**

Choose from our four delicious meats: grouper, shrimp, oyster, or gator. Served with one house side

Soup and Side **9.99**

Your choice of any of our cajun soups by the bowl, and one of our house sides

Boudin Balls **10.99**

Four extra large boudin balls, served with made-from-scratch remoulade

Fish tacos **9.99**

Choose from any of our fresh fish ; grouper, tilapia, or catfish. Served with house chips

~ Desserts ~

Bread Pudding \$5.99

Covered in decadent house made whiskey sauce, drizzled with chocolate and topped with whipped cream.

Key Lime Pie \$5.99

Sweet and tangy, piled high with whipped cream.

Banana Pudding \$4.99

Classic homemade pudding, drizzled with chocolate and topped with whipped cream.

Pecan Pie \$4.99

It doesn't get more southern than this, served with home-style vanilla ice cream.



Please tell your server about any food allergies.

~ Wine List ~

Reds	<i>Glass</i>	<i>Bottle</i>
<i>Belcreme De Lys Pinot Noir</i>	\$6.99	\$21.99
<i>Banrock Merlot</i>	\$4.99	\$14.99
<i>Coastal Estates Merlot</i>	\$6.99	\$21.99
<i>Sterling VC Merlot</i>	\$8.99	\$25.99
<i>Gnarly Head Zinfandel</i>	\$6.99	\$21.99
<i>Banrock Cabernet</i>	\$4.99	\$14.99
<i>Coastal Estates Cabernet</i>	\$6.99	\$21.99
<i>Noble Vines 337 Cabernet</i>	\$8.99	\$25.99
<i>Belle Ambiance Red Blend</i>	\$4.99	\$14.99
<i>Acacia Red Blend</i>	\$6.99	\$21.99
<i>Truvee Red Blend</i>	\$8.99	\$25.99
<i>Trivento Malbec</i>	\$7.99	\$23.99
Whites		
<i>Vista Point White Zinfandel</i>	\$4.99	\$17.99
<i>Kenwood White Zinfandel</i>	\$6.99	\$20.99
<i>Folonari Moscato</i>	\$4.99	\$17.99
<i>Pacific Rim Riesling</i>	\$6.99	\$20.99
<i>Firesteed Riesling</i>	\$7.99	\$23.99
<i>Stellina Pinot Grigio</i>	\$6.99	\$19.99
<i>Banfi Le Rime Pinot Grigio</i>	\$7.99	\$23.99
<i>Santi Pinot Grigio</i>	\$8.99	\$25.99
<i>Uppercut Sauvignon Blanc</i>	\$6.99	\$20.99
<i>Brancott Sauvignon Blanc</i>	\$7.99	\$23.99
<i>Banrock Chardonnay</i>	\$4.99	\$14.99
<i>Irony Chardonnay</i>	\$6.99	\$21.99
<i>Uppercut Chardonnay</i>	\$8.99	\$25.99
<i>Lunetta Prosecco</i>	\$8.99	\$25.99

~ Speciality Drinks ~

<i>Old Fashioned</i>	\$7.50
<i>Moscow Mule</i>	\$7.75
<i>Manhattan</i>	\$7.50
<i>Long Island</i>	\$7.75
<i>Bloody Mary</i>	\$7.25
<i>Martini</i>	\$7.50
<i>White Russian</i>	\$7.50
<i>Cosmo</i>	\$7.50
<i>Pina Colada</i>	\$7.50
<i>Tequila Sunrise</i>	\$7.25
<i>Sex On The Beach</i>	\$7.50
Margarita-	
<i>Small (12oz)</i>	\$5.95
<i>Medium (16oz)</i>	\$7.95
<i>Monster (36oz)</i>	\$13.95
<i>Pitcher (54oz)</i>	\$16.95

Bourbon Street Classics

<i>Lucid Absinthe</i>	\$12.95
<i>Green Lucidity</i>	\$11.95
<i>Sazarac</i>	\$12.95

Hurricanes

<i>Small (12oz)</i>	\$5.95
<i>Medium (16oz)</i>	\$7.95
<i>Monster (36oz)</i>	\$15.95
<i>Pitcher (54oz)</i>	\$19.95



~ Beer List ~

Bottles and Cans

IPA

Take The Causeway	\$3.99
Freckle Belly	\$3.99
Rebel IPA	\$3.79
Hops Burst	\$3.99
Tango-Delta (16oz)	\$4.59
Citradelic	\$3.79
Trim Tab IPA	\$3.99
Hops Fell on Alabama	\$3.99

Amber

I Drink Therefore I Amber	\$3.99
Abita Amber	\$3.79

Pilsner

Naked Pig	\$3.99
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Stout

Judge Roy Bean Coffee Stout	\$3.99
Midnight Special	\$3.99

Imports

Amstel Light	\$3.59
Corona Extra	\$3.59
Corona Light	\$3.59
Stella Artois	\$3.99
Heineken	\$3.59
Heineken Light	\$3.59

Domestic

Bud Light	\$2.50
Abita Purple Haze	\$3.59
Michelob Ultra	\$2.50
Sam Adams	\$3.59
Sam Adams Rebel IPA	\$3.59
Woodchuck Hard Cider	\$3.99
Miller High Life	\$1.75
Miller Light	\$2.50
Coors Light	\$2.50
Yuengling	\$3.59
Budweiser	\$2.50