

APPETIZERS

HOT

FRIED DILL PICKLE CHIPS

Seasoned, breaded and fried then served with our spicy ranch. \$6.99

FRIED BOUDIN BALLS

Seasoned pork with onions, rice and herbs, then fried. Served with spicy creole mustard. \$6.99

FRIED CRAWFISH TAILS

Crawfish tail meat fried and served with cocktail sauce. \$8.99

BOUDIN

A traditional Cajun favorite; seasoned pork sausage, loaded with onions, rice and herbs, grilled and served with spicy creole mustard. \$5.99

HOG TIED SHRIMP

Bacon wrapped shrimp grilled and topped with tasso sherry cream sauce on a bed of white rice and served with our grilled bread. \$10.99

FRIED SEAFOOD STUFFED MUSHROOMS

Battered and fried, then served with our spicy ranch dressing. \$8.99

ALLIGATOR BITES

Fried, blackened or grilled farm-raised tail meat with cocktail sauce. \$14.99

CRAB CAKES

Two mini crab cakes served with spicy creole mustard. \$9.99

CRISPY FRIED CALAMARI

Served with your choice of Asian or marinara sauce. \$7.99

FRIED BLUE CRAB CLAWS

Seasoned, battered and then deep-fried. Served with cocktail sauce. \$13.99

STEAMED BLUE CRAB CLAWS

Steamed with choice of Cajun, lemon-pepper, or garlic herb seasonings and served cocktail sauce. \$13.99

BLUE CRAB & FRIED GREEN TOMATOES

Lump crab meat sautéed with onions and corn served over the fried green tomatoes and served with remoulade sauce. \$11.99

COCONUT SHRIMP

Large shrimp battered and dipped in roasted coconut, fried and served with an orange marmalade dipping sauce. \$8.99

SPICY FIRE SHRIMP

Tender, crispy shrimp tossed in our spicy fire sauce and served over a bed of lettuce. \$8.99

COLD

CAJUN SMOKED TUNA DIP

Slow-cooked yellow fin tuna dip served with saltines. \$7.99

SESAME SEARED TUNA

Seared and served rare with choice of tiger cream or sesame soy sauce. \$11.99

PEEL & EAT SHRIMP

Spicy boiled Cajun-seasoned, served on ice with cocktail sauce. 6 for \$6.99 or 12 for \$12.99

SALADS, GUMBOS & SUCH

Add grilled bread for \$1.99. Side House Salad OR Side Caesar Salad for \$3.99

HOUSE SALAD

Fresh garden mix with cucumbers, tomatoes, cheddar cheese and croutons. \$5.99

Add shrimp, crawfish or chicken – blackened, grilled or fried. \$4.99

Dressings – Parmesan, Asian or Balsamic Vinaigrette, Ranch, Fat-free Ranch, Spicy Ranch, Thousand Island, Bleu Cheese, Honey Mustard, Oil and Vinegar

CAESAR SALAD

Fresh romaine with Parmesan cheese, croutons and Caesar dressing. \$5.99

CORN & CRAB BISQUE

Cup \$4.99 / Bowl \$8.99

SEAFOOD GUMBO

Cup \$4.99 / Bowl \$8.99

GUMBO YA YA

It's got everything ya like! Chicken and sausage gumbo with shrimp, crawfish tails, oysters and okra. Cup \$4.99 / Bowl \$8.99

CHICKEN & SAUSAGE GUMBO

Cup \$3.99 / Bowl \$7.99

JAMBALAYA

Cup \$2.99 / Bowl \$6.99

LOUISIANA PO-BOYS

Served on Gambino French bread, "dressed" with lettuce, tomato, and creole mustard. Served with curly fries or Cajun slaw. For a smaller appetite, try the half-sized "Broke" po-boy sandwiches. Substitute a cup of gumbo or side salad for \$2.99.

CATFISH

Fried, grilled or blackened. Whole \$8.99 / Broke \$6.99

SHRIMP

Fried, grilled or blackened. Whole \$9.99 / Broke \$7.99

ALLIGATOR

Fried, grilled or blackened. Whole \$14.99 / Broke \$10.99

OYSTER

Whole \$14.99 / Broke \$10.99

CRAWFISH

Whole \$9.99 / Broke \$7.99

BUILD YOUR CATCH

STEP 1

CHOOSE YOUR FISH

Tilapia – \$12.99
Redfish – \$15.99
Red Snapper – \$16.99
Mahi Mahi – \$16.99

STEP 2

CHOOSE YOUR STYLE

Fried
Grilled
Blackened
Sauteéd
Pan-seared

STEP 3

CHOOSE YOUR SAUCE

Tasso Sherry Cream
Crawfish Etouffee
Creole Butter
Sweet Balsamic Glaze
Louie
Lemon Butter
Spinach Rockefeller

STEP 4

CHOOSE YOUR SIDE

See side items on other side of menu.

We want you to enjoy your dining experience. Our food is spicy, but if you enjoy your dishes a little milder, please let your server know.

 Cajun Steamer fan favorite

*Consuming raw or undercooked meat, eggs, fish, poultry or shellfish may increase your risk of foodborne illness.

We add 15% gratuity to tables of eight or more.

SEA

OYSTERS

STEAMED & GRILLED

PEEL & EAT SHRIMP

Large shrimp boiled in the Cajun Steamer's special seasonings. Served hot or cold with corn and potatoes. \$16.99

PRINCE EDWARD ISLAND MUSSELS

Steamed in a rich white wine garlic broth. Served with grilled bread. \$13.99

SNOW CRAB LEGS

Served with corn and potatoes; Two clusters. \$26.99

STEAMED SEAFOOD PLATTER FOR TWO

Large peel and eat shrimp, Snow Crab cluster, oysters and hot boiled crawfish. Served with corn and potatoes. \$35.99

PEI Mussels subbed for crawfish when out of season.

HOT BOILED CRAWFISH BY THE POUND

Hot and spicy Cajun-seasoned, served with corn and potatoes. Seasonal at market price.

SEAFOOD PLATTERS

Fried, grilled or blackened. Served with your choice of a side item.

 Catfish – \$13.99

 Shrimp – \$15.99

Oysters – \$19.99

 Catfish AND Shrimp – \$14.99

GULF COAST OYSTERS ROCKEFELLER*

Oysters topped with spinach, bacon and parmesan cheese. Market price.

GULF COAST CHAR-GRILLED OYSTERS*

Topped with garlic herb seasoning, butter and parmesan cheese. Market price.

GULF OYSTERS ON THE HALF SHELL*

Freshly shucked on ice with cocktail sauce and horseradish. Dozen or half dozen at market price.

CHEF SPECIALTIES

CAJUN FETTUCCINE

Chicken, crawfish or shrimp is grilled or blackened, served in spicy louie or alfredo sauce. Served with grilled bread. \$13.99

CRAWFISH ETOUFFEE

Crawfish tails mixed with a golden seasoned roux over white rice. \$9.99

SHRIMP & GRITS

Large shrimp and Tasso ham sautéed in a rich white wine citrus reduction and served over cheese grits. \$14.99

SHRIMP DIABLO

Large shrimp sautéed in tiger cream sauce and served on a bed of white rice. \$13.99

TILAPIA & SHRIMP ROCKEFELLER

Grilled tilapia and shrimp with a creamy spinach and bacon sauce served over Cajun mashed potatoes. \$14.99

ALL SAINTS TILAPIA

Blackened tilapia served with shrimp and alfredo sauce over white rice, shredded cheese and diced tomatoes. \$14.99

CATFISH PONCHARTRAIN

Catfish with shrimp and crab stuffing, topped with spicy crawfish louie sauce. Served with your choice of a side item. \$13.99

FLOUNDER SEAFOOD ROULADE

Flounder rolled with seafood stuffing, broiled and topped with lemon butter. Served with your choice of a side item. \$14.99

CRAWFISH ENCHILADAS

Creamy crawfish rolled into three flour tortillas, then topped with a rich crawfish cheese sauce. Served with your choice of a side item. \$11.99

FISH TACOS

Three flour or corn tortillas filled with grilled, blackened or fried tilapia and topped with shredded cabbage and pico de gallo. Served with your choice of a side item. \$11.99

STUFFED SHRIMP

Six large shrimp with a rich crab meat stuffing, fried with spicy louie sauce on the side. Served with your choice of a side item. \$16.99

FRIED SEAFOOD PLATTER

Shrimp, stuffed shrimp, catfish, oysters, hushpuppies and curly fries. \$21.99

CAJUN CASSEROLE

Mixture of fish, shrimp, crawfish and crab in a creamy sauce topped with parmesan and baked in a casserole dish. Served with grilled bread and your choice of a side item. \$11.99

LAND

RED BEANS & RICE WITH CAJUN SMOKED SAUSAGE

A true Cajun classic for every day that ends in "y". Served with your choice of a side item. \$9.99

BAYOU CHICKEN

Chicken with shrimp and crab stuffing, topped with spicy crawfish louie sauce. Served with your choice of a side item. \$12.99

CARIBBEAN JERK CHICKEN

Jerk chicken skewers with mango sauce. Served over a bed of rice with your choice of a side item. \$11.99

VOODOO CHICKEN

Grilled Chicken with a creamy reduction of white wine, caramelized onions, bacon and crawfish with our sweet balsamic glaze. Served over a bed of white rice. \$13.99

BOURBON STREET FETTUCCINE

Chicken and Cajun smoked sausage in your choice of alfredo or spicy louie sauce served over fettuccine with grilled bread. \$12.99

BLACKENED RIBEYE

Classic Cajun-seasoned, then grilled to perfection and served with your choice of a side item. \$19.99. Add grilled or fried shrimp for \$5.99

MELVIN'S BLACKENED CHICKEN

Cajun blackened chicken, caramelized onions and bacon with our sweet balsamic glaze. Served over Cajun mashed potatoes. \$12.99

GRILLED, BLACKENED OR LEMON PEPPER CHICKEN

Served on a bed of rice with your choice of a side item. \$11.99

SIDE ITEMS

\$2.99 each | Cajun Trio – 3 side items. \$8.79

Sauteéd vegetable medley

Red beans and sausage

Cajun mashed potatoes

Dirty rice

Grilled asparagus

Chicken and sausage jambalaya

Hushpuppies

Fried green tomatoes

Cheddar cheese grits

Fried okra

Crawfish Etouffee

Corn and potatoes

Seasoned curly fries

Cajun cole slaw

Potato medley

BEVERAGES

\$2.49 each

Coke

Diet Coke

Coke Zero

Dr. Pepper

Root Beer

Sprite

Lemonade

Fruit punch

Iced tea

Coffee or milk

Full selection of alcoholic beverages is available – just ask your server.

DESSERT

BEIGNETS

Fried beignets from the French Quarter, dusted with powdered sugar. \$4.99

FRIED CHEESECAKE

Served with bourbon caramel sauce. \$6.99

ACADIAN BREAD PUDDING

Served with bourbon caramel sauce. \$4.99

CHEESECAKE

Topped with strawberry sauce. \$5.99

CHOCOLATE DECADENCE CAKE

\$6.99

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