

EVERYDAY



★ 11am-10pm ★

CAJUN STEAMER



OYSTERS

RAW MKT

Cocktail sauce, Mignonette, saltines

CHARGRILLED 12

1/2 dozen, garlic herb butter, parmesan

ROCKEFELLER 13

1/2 dozen, creamed spinach, parmesan, bacon

FRIED 10

1/2 dozen, cocktail & tartar sauce

FOR THE TABLE

CAJUN QUESO & CHIPS 6

Crawfish tails, queso blanco, tortilla chips

DILL PICKLE CHIPS 7

Seasoned & fried, spicy ranch

GATOR BITES 13

Fried, grilled or blackened alligator tail meat, cocktail sauce

HAND PIES 3/EA.

Natchitoches Meat

A Jazz Fest Favorite – pork, peppers, rice, cajun spices

Crawfish

Like crawfish etouffee inside a hand pie

SMOKED TUNA DIP 8

Old Bay, onions, saltines

BLUE CRAB CLAWS 14

Fried or steamed, cocktail sauce

NEW ORLEANS BBQ SHRIMP 9

Gulf shrimp, Worcestershire-spiked butter sauce, served with bread

FIRE SHRIMP 8.5

Fried shrimp, spicy cream sauce, mixed greens

BLUE CRAB & FRIED GREEN TOMATOES 12

Sautéed crab meat, corn, remoulade

CHICKEN WINGS

DOZEN 11 / HALF DOZEN 7

Choice of tiger, buffalo, or Carolina Gold tangy, served with ranch or blue cheese

BOUDIN OR BOUDIN BALLS 6

Seasoned pork, rice, herbs, served with creole mustard

STEAMED

(with corn & potatoes)

PEEL & EAT SHRIMP 15

Gulf shrimp, served hot or cold

HOT BOILED CRAWFISH (SEASONAL)

Louisiana crawfish boiled in our recipe

ROYAL RED SHRIMP (SEASONAL)

Head on, sweet, deep water shrimp

SNOW CRAB LEGS 28

Two clusters

SEAFOOD PLATTER FOR TWO 38

Royal Red Shrimp, snow crab cluster, oysters & boiled crawfish

PO-BOYS

All po-boys come on Gambino's Bakery bread & served with hand cut fries

BLACKENED CHICKEN 9.5

Grilled chicken breast, cajun spices, lettuce, tomato, mayonnaise, tabasco bacon

ROAST BEEF 10

House roast beef, cheddar, topped with fries & cajun gravy

MAMOU 10.5

Thin sliced pork loin, cajun spices, lettuce, tomato, mayonnaise

MUFFULETTA 11

Salami, prosciutto, mortadella, provolone, olive salad, served on sesame roll

CHEESEBURGER 10

Fresh ground beef, tabasco bacon, aged cheddar cheese, pickles, red onion, remoulade

SHRIMP PO-BOY 12

Fried Gulf shrimp, lettuce, tomato, remoulade sauce

OYSTER PO-BOY 15

Fried oysters, lettuce, tomato, remoulade sauce

PEACEMAKER 16

1/2 fried oyster, 1/2 fried shrimp, lettuce, tomato, cheddar cheese, tabasco bacon

CATFISH PO-BOY 10

Fried Mississippi farm raised catfish, lettuce, tomato, tartar sauce

★ LUNCH SPECIAL ★

CHOOSE TWO \$9

Half po-boy, side salad, cup of soup (+1 for shrimp and oyster)

SOUP AND SALAD

CHICKEN & SAUSAGE GUMBO

CUP 4/BOWL 8

Chicken, Fatback smoked sausage, okra, rice, scallions

SEAFOOD GUMBO

CUP 4/BOWL 8

Crawfish tails, Gulf shrimp, okra, rice, scallions

GUMBO YA YA

CUP 5/BOWL 9

Combo of the other gumbos plus oysters

GARDEN SALAD 6

Mixed greens, cherry tomato, cucumber, cheddar cheese, bacon, croutons, radish
Add chicken (+4), fried or grilled shrimp (+5)

SHRIMP REMOULADE SALAD 11

Poached shrimp served cold, tossed in remoulade, mixed greens, avocado, cherry tomato

BIENVILLE SALAD 9

Romaine, red onions, prosciutto, mortadella, salami, cherry tomatoes, provolone cheese, herb vinaigrette

PLATES

RED BEANS & RICE 10

Cajun classic with Fatback smoked sausage

SHRIMP & GRITS 15

Gulf shrimp, McEwen & Son's cheese grits, tasso ham, butter, scallions

YARDBIRD YOUR WAY

Voodoo 13.5 Caramelized onions, bacon, crawfish cream sauce over rice**Melvin' 13.5** Balsamic glaze, caramelized onions & bacon over cajun mashed potatoes**BBQ 1/2 chicken 13.75 1/4 chicken 10**
Bone in chicken with house made BBQ sauce

BOURBON ST. FETTUCCINE 14

Fettuccine pasta, choice of crawfish, shrimp, or chicken & sausage, with either Louie or creole sauce

CRAWFISH ENCHILADAS 12

Three flour tortillas stuffed with creole crawfish, queso blanco, avocado, fresh pico

JAMBALAYA 7

Local Fatback smoked sausage, chicken, rice, tomatoes, cajun spices

CAJUN TRIO \$9 Any three sides

DIRTY RICE 7

White rice, pork, "holy trinity" cajun spices
Add chicken (+4), crawfish or shrimp (+5)

SHRIMP CREOLE 12

Gulf shrimp, creole sauce, white rice, scallions

FISH TACOS 12

Grilled, blackened, or fried on a flour tortilla, served with slaw & pico

CATFISH & FRIED SHRIMP 15

Fried Mississippi farm raised catfish and shrimp, served with fries, cocktail & tartar sauce

SEASONAL FISH MKT

Fried, blackened, or grilled, with your choice of crawfish etouffee, Louie, rockefeller or creole sauce, choice of side

CATFISH PONTCHARTRAIN 15

Mississippi farm raised catfish with shrimp & crab stuffing, topped with crawfish butter sauce

STEAK & SHRIMP 17

6oz flat iron steak, grilled shrimp, choice of side

COCHON & GRITS 15

Bone in pork chop, cheese grits, creole pan sauce

CRAWFISH ETOUFFEE 12

White rice smothered in a crawfish butter sauce

SIDES \$3

HOUSE-MADE MASHED POTATOES

MCEWEN & SONS CHEESE GRITS

HAND CUT FRIES

FRIED GREEN TOMATOES

RED BEANS & RICE

CORN & POTATOES

HUSH PUPPIES

CREAMED SPINACH

SEASONAL VEGETABLE

DIRTY RICE

SIDE SALAD

JAMBALAYA

CRAWFISH ETOUFFEE

DESSERTS \$6

BEIGNETS
BREAD PUDDINGCHEESECAKE
FRIED CHEESECAKE

We will do all we can to accommodate guests with food intolerances & allergies. The chance of food borne illness increases with consumption of raw & undercooked eggs, meats & seafoods.

cajunsteamer.com
Phone: 205 985 7785
180 Main Street #200
Hoover, AL 35244

CAJUN STEAMER



Let's get on a
first drink basis.

BOOZE

VODKA

Thrifty: Pinnacle 5
Next-Level: Tito's, Absolut,
Deep Eddy Ruby Red 7
Top-shelf: Grey Goose 8

BOURBON

Thrifty: Jim Beam 5
Next-Level: Wild Turkey, Bulleit Rye,
Maker's Mark 7
Top-shelf: Woodford Reserve, Knob Creek 10

WHISKEY

Thrifty: Jack Daniels 6
Next-Level: Crown Royal, Jameson 7
Top-shelf: Clydes May's 9

TEQUILA

Thrifty: Jose Cuervo Especial Gold 6
Next-Level: 1800 Silver, 1800 Coconut 7
Top-shelf: Patrón Silver, Don Julio Blanco 11

RUM

Thrifty: Captain Morgan, Bacardi Light 5
Next-Level: Sailor Jerry 7
Top-shelf: Zaya Grand Reserva 8

GIN

Thrifty: Tanqueray 6
Next-Level: Bombay Sapphire 7
Top-shelf: Hendrick's 8

SCOTCH

Thrifty: Dewar's White Label 7
Next-Level: Johnny Walker Black 9
Top-shelf: Glenlivet Twelve 11

MCGAVIN'S

Fireball 3
Jägermeister 5
Rumplemintz 5
Jack Daniel's Honey 5

SODA & SUCH \$2.5

COKE PRODUCTS
COMMUNITY COFFEE
COMMUNITY TEA

COCKTAILS

MARGARITA 8

Cuervo Gold, Triple Sec, pineapple & orange
juice, sour mix, fresh squeezed lime juice in a
salt rimmed glass

PAT O'BRIENS HURRICANE 9

Myer's Dark Rum, orange juice & Pat O'Brien's
Hurricane Mix, make it a "cat 5" by adding a
Cruzan 151 topper for \$2

VOODOO SUNRISE 9

Tito's Vodka, Bacardi rum, orange juice &
Grenadine, topped with Myer's Dark Rum

BIG EASY 10

Bacardi light rum, Malibu coconut rum, Triple Sec,
banana liqueur, pineapple juice, orange juice & a
splash of grenadine, topped with Myer's Dark Rum

CAJUN BLOODY MARY 8

Habanero Vodka, Zing Zang bloody mary mix,
Tony Chachere's rimmed, garnished with spicy
beans, okra & olives

BEER \$3.5/5

BOTTLES

Abita Amber
Blue Moon
Coors Light
Miller Light
Budweiser
Bud Light
Michelob Ultra
Modelo Especial
Corona Light
Corona Extra

DRAFT & LOCAL

Check the chalkboard
or ask your server!

THRIFTY BREWS

Little Millers 2
Bud Lite Minis 2
PBR 2.5

WINE \$5.5/8

WHITE

Cuvée Jean-Paul Blanc
Orsino Pinot Grigio
Lacote Rose
Schell Creek Chardonnay

RED

Cuvée Jean-Paul Rouge
Simple Life Pinot Noir
Lesse-Fitch Cabernet

SPARKLING \$6

Prosecco



FROZEN
HURRICANE
SLUSHY OF THE DAY

