

FOR THE LIL' ONES \$5

ALL KIDS MEALS COME WITH FRIES AND A DRINK
UNDER 12 ONLY

MAC N CHEESE • FRIED SHRIMP BASKET • CHEESEBURGER
GRILLED CHEESE • FRIED CATFISH BASKET
FRIED CHICKEN TENDERS • CORN DOGS

LAGNIAPPE

ACADIAN BREAD PUDDING

Our Homemade recipe served with
bourbon caramel sauce. 6.5

FRENCH QUARTER COFFEE

Bailey's Irish Cream, Frangelico hazelnut
liqueur, Kahlua, Community Coffee,
topped with whipped cream. 7

BEIGNETS

The French Quarter classic dusted with
plenty of powdered sugar and served
with a bourbon caramel dipping sauce. 5.5

FRIED CHEESECAKE

Served with bourbon caramel sauce. 8.5

COLD BEER

DRAFT SELECTIONS ROTATE, SO ASK YOUR BARTENDER

DOMESTICS & PREMIUMS

ABITA AMBER • ABITA TURBODOG • ABITA PURPLE HAZE • ABITA ANDYGATOR
BLUE MOON • YUENGLING • MILLER LITE • COORS LIGHT • STELLA ARTOIS
PARISH-GHOST IN THE MACHINE • PARISH-SEASONAL BREW
RED STRIPE • DIXIE LAGER • BUD LIGHT • BUDWEISER • PBR TALL BOYS
MICHELOB ULTRA • MODELO ESPECIAL • CORONA EXTRA • LANDSHARK

LOCAL BREWS

TRIM TAB PARADISE NOW • TRIM TAB IPA • CAHABA AMERICAN BLONDE
GOOD PEOPLE IPA • GOOD PEOPLE MUCHACHO • GOOD PEOPLE PALE ALE
GHOST TRAIN KALEIDOSCOPE • BACK FORTY TRUCK STOP HONEY
AVONDALE BATTLEFIELD IPA • FAIRHOPE CAUSEWAY IPA
YELLOWHAMMER BELGIAN WHITE

COCKTAILS

Pat O'Brien's HURRICANE

The Real Deal! Made with Myer's Dark
Rum, OJ and Pat O'Brien's Mix 9
MAKE IT A "CAT 5" 2

BOURBON ST. BLOODY MARY

Absolut Peppar, Zing Zang, Tony
Chachere's rimmed glass, spicy beans,
okra and olives 8

NEW ORLEANS SAZERAC

The official cocktail of the Crescent City!
Bulleit Rye Whiskey, Absinthe,
Peychaud's & Angostura bitters, with a
lemon twist 12

VOODOO SUNRISE

Vodka, Bacardi Rum, OJ and grenadine,
topped with Myer's Dark Rum 10

THE BIG EASY

White Rum, Malibu Coconut Rum, Triple
Sec, Banana Liqueur, pineapple juice, OJ,
and a splash of grenadine. Topped with
Myer's Dark Rum 11

CLASSIC MARGARITA

Cuervo Gold, triple sec, pineapple &
orange juice, sour mix, fresh lime juice, in
a salt rimmed glass 8

BOOZE

WELL DRINKS ARE \$4.50 ALL DAY, EVERY DAY

VODKA

Tito's, Absolut, Deep Eddy Ruby Red 7
Grey Goose, Ketel One 8

BOURBON

Bulleit, Maker's Mark 8
Woodford Reserve, Knob Creek 10
Basil Hayden's 12

WHISKEY

Jack Daniel's, Crown Royal, Jameson 7
Clyde May's, Bulleit Rye 8

SCOTCH

Dewar's White, Johnny Walker Black 9
Glenlivet Twelve, Johnny Walker Red 12

RUM

Captain Morgan, Malibu, Bacardi Light 7
Zaya Gran Reserva 8.5

TEQUILA

Jose Cuervo Gold, 1800 Silver 7
Espolon Reposado 7
Patrón Silver, Don Julio Blanco 11

GIN

Tanqueray, Bombay Sapphire 7
Hendrick's 8

SHOTS

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

ASK YOUR SERVER TO SEE OUR TOP SHELF BOURBON LIST

FROZEN DAIQUIRIS

MARGARITAS & NEW ORLEANS CLASSICS! ASK YOUR
BARTENDER FOR TODAY'S FLAVORS!

WINE

WHITE

House white 5
Pinot Grigio 8
Chardonnay 8
Rosé 7

RED

House Red 5
Pinot Noir 8
Cabernet 8
Merlot 8

HAPPY HOUR

MON - SUN 3-6PM

\$1 OFF SELECT BEERS

\$5 SELECT APPETIZERS

\$3.5 MARGARITAS & BLOODY MARYS
HALF PRICE HOUSE WINE

PROUDLY SERVING



Coca-Cola

NEED CATERING?

WE GOT YA COVERED!

DELIVERY & SET UP OR FULL SERVICE

CRAWFISH & SHRIMP BOILS • FISH FRYs • CORPORATE LUNCHES
TEAM MEALS • REHEARSAL DINNERS • TAILGATE PARTIES

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BAR & GRILL



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HOOVER, AL 35244

DELIVERY AVAILABLE ON



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FOR THE TABLE

SMOKED TUNA DIP

Slow-cooked Ahi Tuna dip served with Creole butter crostinis. **8**

GATOR BITES

Farm-raised alligator tail meat: blackened, fried or grilled. Served with cocktail sauce. **14**

CAJUN CRAWFISH & QUESO

Seasoned crawfish tails in queso blanco with fresh tortilla chips. **6**

FRIED PICKLE CHIPS

Hand-breaded pickle chips fried to perfection with spicy ranch dip. **7**

FIRE SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce and served over a bed of fresh greens. **9**

° SESAME SEARED AHI TUNA

Fanned over fresh mixed greens and radish. Served with Ponzu sauce, wasabi cream, and creamy fire sauce. **13.5**

COCHON NACHOS

Slow-roasted BBQ Creole pork piled on tortilla chips with queso, lettuce, pico de gallo, fresh jalapenos, sour cream and our own Cajun style BBQ sauce. **12.5**

CAJUN BOUDIN

Seasoned pork sausage with onions, rice and herbs. Pick your style: fried or grilled. Served with spicy Creole mustard. **6**

WINGS

Buffalo, Tiger, or Cajun BBQ. **1/2 Doz. 8 • Doz. 15.5**

BLUE CRAB CLAWS

Cajun, garlic herb, lemon pepper, or fried. **15**

FRIED GROUPER FINGERS

Grouper strips fried and served with cocktail sauce. **10**

CRISPY FRIED CALAMARI

Served with seasoned Ponzu sauce and remoulade. **8.5**

OYSTERS

OYSTER PLATES ARE MARKET PRICE AND SOLD BY THE DOZEN OR 1/2 DOZEN

° RAW ON THE HALF SHELL

Freshly shucked Gulf oysters with cocktail sauce and horseradish.

CHAR-GRILLED

Gulf oysters topped with garlic herb butter and parmesan cheese.

OYSTERS ROCKEFELLER

Gulf oysters topped with creamy spinach, smoked bacon, and parmesan cheese.

SOUP & SALAD

STACK YOUR SALAD

FRIED OYSTERS \$8 • SHRIMP \$6 • GRILLED OR FRIED CHICKEN \$5 • FRIED CRAWFISH TAILS \$6
AHI TUNA \$8 • SEASONAL FISH - MKT. PRICE • AVOCADO \$2

HOUSE SALAD

Fresh mixed greens topped with cherry tomatoes, cucumbers, cheddar cheese, bacon, house made croutons, and sliced radish.
LG 7 • SM 4

SOUP & SALAD

Cup of soup or gumbo and a small house salad. **10**

SOUP OF THE DAY

Cup 5 • Bowl 9

DRESSINGS

HERB CITRUS VINAIGRETTE • RANCH • SPICY RANCH • REMOULADE
HONEY MUSTARD • BALSAMIC VINAIGRETTE • BLEU CHEESE

10 LUNCH SPECIAL

HALF A PO'BOY, QUARTER MUFFULETTA, OR 2 FISH TACOS WITH A CUP OF GUMBO, SOUP, OR SMALL HOUSE SALAD
ADD \$1 FOR PEACEMAKER

CAJUN & CREOLE CLASSICS

GUMBO

Choice of Seafood, Chicken & Sausage, or YaYa. **Cup 5 • Bowl 9**

SHRIMP & GRITS

Jumbo shrimp and cheddar grits with smoked bacon in a buttery shrimp sauce with scallions. **15.5**

JAMBALAYA

Served Hot and Spicy! Made with chicken & Conecuh sausage.
Cup 3 • Bowl 7.5

CRAWFISH ETOUFFEE

Crawfish tails mixed with a golden seasoned roux over white rice. **12.5**

RED BEANS & RICE

For every day that ends in "y". Made with Conecuh sausage. Choice of side. **10**

FLOUNDER ROULADE

Flounder rolled with seafood stuffing, broiled and topped with lemon butter sauce. Choice of side. **14.5**

CAJUN STEAMER

HOUSE SPECIALTIES

LAND

VOODOO CHICKEN

Grilled chicken with a creamy reduction of wine, caramelized onions, bacon and crawfish with our sweet balsamic glaze. Served over white rice. **14.5**

BAYOU CHICKEN

Shrimp and crab-stuffed chicken with our Crawfish Louie sauce. Choice of side. **14.5**

MELVIN'S CHICKEN

Blackened chicken, caramelized onions and bacon with sweet balsamic glaze, served over Cajun mashed potatoes. **14**

BOURBON ST. FETTUCCINE

Chicken and smoked sausage in a creamy Creole sauce over fettuccine. Served with grilled bread. **14.5**

CAJUN TRIO

Any three sides. **9**

° STEAK & SIDE

Creole seasoned steak with choice of side. **6oz Flat Iron 15 • 12oz Ribeye 23**
ADD SAUTEED SHRIMP FOR \$6 MORE.

SEA

CATFISH PONTCHARTRAIN

Catfish with shrimp and crab stuffing, topped with Crawfish Louie sauce. Choice of side. **15**

CAJUN SEAFOOD MEDLEY

Fish, shrimp, crawfish, and crab baked with parmesan cheese. Served in a casserole dish. Choice of side. **13**

REDFISH ROCKEFELLER

Creole redfish filet topped with jumbo shrimp in a creamy spinach & bacon sauce. Served over Cajun mashed potatoes. **18**

CRAWFISH ENCHILADAS

Three crawfish stuffed flour tortillas topped with queso blanco, fresh pico de gallo, and avocado. **12**

SHRIMP DIABLO PASTA

Jumbo shrimp in our tiger cream mushroom sauce over fettuccine pasta. Served with grilled bread. **15.5**

HOMEMADE SIDES

ALL SIDES ARE \$3

FRIED OKRA

FRESH CUT FRIES

ZAPP'S VODOO CHIPS

HUSHPUPPIES

FRIED GREEN TOMATOES

REMOULADE SLAW

CHEESE GRITS

RED BEANS & RICE

CAJUN MASHED POTATOES

JAMBALAYA

CRAWFISH ETOUFFEE

SEASONAL VEGETABLE

° CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, FISH, POULTRY OR SHELLFISH
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



BUILD YOUR OWN CATCH

CHOOSE ONE OF OUR SEASONAL FISH SELECTIONS COOKED BLACKENED OR GRILLED WITH YOUR CHOICE OF SAUCE AND SIDE **MKT. PRICE**

SAUCES

LEMON BUTTER • CREOLE • CRAWFISH ETOUFFEE • ROCKEFELLER
LOUIE • BALSAMIC GLAZE

STEAMED & BOILED



* LOUISIANA CRAWFISH

Louisiana Crawfish boiled in our special seasoning. Served hot with cocktail sauce. **Mkt. Price - Order by the pound.**

* ROYAL RED SHRIMP

Steamed head-on, deep water shrimp with corn & potatoes. **Half 15 • Full 29**

PEEL AND EAT SHRIMP

Jumbo shrimp boiled in The Cajun Steamer's special seasoning. Served hot or cold with corn and potatoes. **16.5**

* STEAMED PLATTER FOR TWO

Royal Red shrimp, one crab cluster, oysters and hot boiled crawfish with corn & potatoes. **39**

* CRAWFISH & ROYAL REDS ARE SEASONALLY AVAILABLE.

* MUSSELS WILL BE SUBBED WHEN CRAWFISH ARE NOT IN SEASON.

SNOW CRAB LEGS

Two clusters with corn & potatoes. **29**

SEAFOOD PLATTERS

ALL PLATTERS ARE SERVED WITH FRIES AND HUSHPUPPIES

SHRIMP

Jumbo Gulf Shrimp: Seven fried and five blackened. **17.5**

FRIED OYSTERS

One dozen fresh oysters fried in our special batter. **20**

CATFISH & SHRIMP

Catfish strips fried Cajun style with fried shrimp. **16**

BIG FRIED SEAFOOD PLATTER

Shrimp, catfish, oysters, blue crab claws, and calamari served with remoulade slaw. **32**

PO'BOYS & SANDWICHES

SERVED WITH CHOICE OF FRIES OR ZAPP'S VODOO CHIPS

SHRIMP PO'BOY

Fried, grilled, or blackened shrimp with remoulade, lettuce, and tomato. **12**

FRIED OYSTER PO'BOY

Fried Gulf Oysters topped with remoulade, lettuce and tomato. **15**

THE PEACEMAKER

Fried oysters and shrimp, lettuce, tomato, cheddar cheese, and Tabasco bacon with remoulade. **16**

COCHON DEBRIS PO'BOY

Creole seasoned pulled pork smothered in gravy and topped with provolone, mayo, lettuce and tomato. **11**

FRIED CATFISH PO'BOY

Mississippi farmed-raised catfish with lettuce, tomato, and tartar sauce. **10.5**

PO'BOYS ARE MADE ON LEIDENHEIMER
BAKING COMPANY BREAD

NEW ORLEANS MUFFULETTA

Genoa salami, Black Forest ham, provolone and Gambino's olive salad piled on a sesame loaf.
Half 12 • Whole 19

° ROYALE WIT CHEESE

1/2 lb beef & brisket burger topped with bacon, cheddar, pickles, red onion, and remoulade on a brioche bun. **12.5**
GET IT VODOO STYLE FOR \$3

FISH TACOS

Fried, grilled, or blackened grouper topped with shredded cabbage, pico de gallo, and tartar sauce in 3 flour or corn tortillas. **12.5**

LOUISIANA HOT CHICK

Crispy fried chicken breast with a sweet & spicy sauce topped with lettuce, tomato, mayo, and pickles on a brioche bun. **10**