

# 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

Blue Moon · Yuengling · Miller Lite · Coors Light · Stella Artois · Bud Light  
Budweiser · Pbr Tall Boys · Heineken · Guinness · Miller High Life · Michelob Ultra  
Corona Premier · Corona Extra · Red Stripe · Landshark · Angry Orchard

## LOUISIANA BEER & LOCAL BREWS

Abita Amber · Abita Turbodog · Abita Purple Haze · Abita Andygator  
Flying Tiger Double IPA · Bearded Iris Homestyle IPA · Yazoo Dos Perros · Yazoo IPA

## 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

Dixie Pepper Vodka, 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

El Jimador, 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, Dixie Southern 7  
Grey Goose, Ketel One 8

### BOURBON

Maker's Mark, Buffalo Trace 7  
Eagle Rare 8 Woodford Reserve 10  
Blanton's 12

### WHISKEY

Jack Daniel's, Crown Royal, Jameson 7.5  
Jack Daniel's Single Barrel 9

### SCOTCH

Dewar's White, Johnny Walker Red 7.5  
Glenlivet Twelve 12

### RUM

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

### TEQUILA

El Jimador Silver 7  
Patrón Silver, Don Julio Reposado 11  
Herradura Silver 11

### GIN

Tanqueray, Bombay Sapphire 7  
Hendrick's 8

### SHOTS

Fireball, Jägermeister, Rumpelintz 6  
Jack Fire 6

Ask Your Server To See Our Top Shelf Bourbon List

## FROZEN DAIQUIRIS

Margaritas & New Orleans Classics! Ask Your Bartender For Today's Flavors!

## WINE

Red	White
House Red 6	House White 6
Pinot Nior 8	Pinot Grigio 8
Cabernet 8	Chardonnay 8
Merlot 8	White Zin 7

## HAPPY HOUR

**Monday-Sunday 3-6PM**  
\$1 Off Select Beers  
\$5 Select Appetizers  
\$3.50 Margaritas & Bloody Mary's  
Half Price House Wine

Proudly Serving Community Coffee And Coca-Cola Products

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# CAJUN STEAMER




## BAR GRILL

615-435-3074  
1175 Meridian Boulevard, Suite 108  
Franklin, TN 37067

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 tortillia 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 Cajun 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 Voodoo 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.

## PEEL AND EAT SHRIMP

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

## SNOW CRAB LEGS

Two clusters with corn & potatoes. 29

## ROYAL RED SHRIMP \*\*

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

## 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.

# SEAFOOD PLATTERS

All Platters Are Served With Fries And Hushpuppies

## SHRIMP

Jumbo Gulf Shrimp: Seven fried and five blackened. 17.5

## CATFISH & SHRIMP

Catfish strips fried Cajun style with fried shrimp. 16

## FRIED OYSTERS

One dozen fresh oysters fried in our special batter. 20

## BIG FRIED SEAFOOD PLATTER

Shrimp, catfish, oysters, blue crabclaws, and calamari served with remoulade slaw. 32

# PO'BOYS & SANDWICHES

Served With Choice Of Fries Or Zapp's Voodoo Chips

Po'boys Are Made On Leidenheimer Baking Company Bread

## 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

## 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 Voodoo 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