



A 4% NON CASH FEE WILL BE ADDED TO CARD PAYMENTS

- HUSHPUPIES** 5
- FRIED CRABMEAT STUFFED MUSHROOMS**
Served over cream sauce. 11
- VOLCANO SHRIMP** 9
- BOUDIN BALLS**
Stuffed with pepper jack cheese. 6
- FRIED CATFISH BITES** 9

Starters

- SEAFOOD NACHOS** 15
- LOUISIANA SEAFOOD GUMBO** Cup 7 (add oyster 1.50 each)
- CHICKEN AND SAUSAGE GUMBO** Cup 6
- FRIED GATOR BITES** 10

- SPINACH AND ARTICHOKE DIP**
Served with house-made chips. 10
- FRIED CATFISH BITES** 9
- CRAWFISH BOULETTES**
Fried Louisiana crawfish stuffing. 8
- FRIED PICKLES** 6
- OYSTERS ON THE HALF SHELL**
(Dozen) 16

SALADS

- SPRING GARDEN SALAD**
Fresh spring mix with tomatoes, carrots, parmesan cheese and croutons. 8
- CAESAR SALAD**
House-made caesar dressing with parmesan cheese and croutons. 9

ADD YOUR FAVORITE SALAD TOPPINGS	GRILLED OR FRIED Crawfish Tails 9 Shrimp 7 Chicken 5
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- SPRING CHICKEN SALAD**
Fresh spring mix topped with grilled chicken, pecans and cranberries, drizzled with our house-made cane vinaigrette dressing. 15

BEEF, CHICKEN and PORK

- JACKED UP CHICKEN**
Grilled chicken breast smothered with pepper jack cheese topped with andouille cream sauce. 15
- HAMBURGER STEAK ACADIAN**
Acadian sauce, sautéed onions and mushrooms in a brown gravy. 15
- CHAR GRILLED RIBEYE**
(12 oz. hand cut) Local grass fed beef. Market
- PORK RIBEYE**
Grilled 8 oz. pork ribeye glazed with house-made honey bourbon sauce over black-eye pea jambalaya. 17

CTUSA Favorites

- CRAB CAKE ATCHAFALAYA**
House-made blue point lump crab cakes topped with Atchafalaya cream sauce. 22
- LOUISIANA CRAWFISH ENCHILADA** 17
- LA BAM BREME**
Fried eggplant, grilled catfish, grilled crab cake, fried shrimp, and fried oysters stacked high over our Louisiana crawfish étouffée. 22

- HALF AND HALF**
Half crawfish étouffée with your choice of fried catfish, fried shrimp or fried crawfish. 20
- RED BEANS AND RICE**
With smoked sausage. 9
- CLASSIC SEAFOOD PLATTER Fried or Grilled.**
Catfish, shrimp, crawfish boulette, stuffed shrimp, oysters. 20
- FRIED OYSTERS** 19
- GULF SHRIMP Fried or Grilled.** 17

Fresh FISH

- THE GULF CATCH** - Fried, grilled or broiled Gulf Catch served over black-eye pea jambalaya. Market
- STUFFED CATFISH** - Broiled fresh local catfish stuffed with crabmeat. 17
- FRESH LOCAL CATFISH Fried or Grilled.** 15

Caution: Food items to-go should be eaten promptly or stored at proper food temperature. If items are not eaten upon pick-up, please rerefrigerate as soon as possible. There may be small bones or shell in some seafood or shellfish. Certain individuals may be allergic to specific types of food, or ingredients used in food items. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering. There may be a risk associated with consuming raw shellfish as in the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.



Lunch Menu

Served Monday - Friday 11am - 2pm.

- CRAWFISH ENCHILADA**
Our Louisiana crawfish tails smothered in our enchilada sauce wrapped in a tortilla, topped with our signature crawfish étouffée and cheese then baked to finish. 10
- STUFFED CATFISH**
Broiled fresh local catfish stuffed with crabmeat served with grilled vegetables and a side of cream sauce. 12
- RED BEANS & SAUSAGE**
A bowl of our signature red beans with smoked sausage served with rice and hush puppies. 8

- 1/2 SHRIMP POBOY & CHOICE OF GUMBO**
Fried shrimp served on a 6 inch freshly made french bread, dressed with lettuce and tartar sauce served with one of our signature gumbos (seafood or chicken & sausage). 12
- JACKED UP CHICKEN POBOY**
Grilled chicken breast smothered with pepper jack cheese topped with andouille cream sauce dressed with lettuce. Served with Lay's potato chips. 10
- VOLCANO SHRIMP SALAD**
Spring Garden salad topped with volcano shrimp (fried shrimp tossed in our house-made sweet spicy Asian sauce) drizzled with ranch dressing. 10

- HAMBURGER STEAK ACADIAN**
Grilled hamburger steak topped with our Acadian sauce (savory onions and mushroom brown gravy). Served with cajun smothered potatoes. 12
- CRAWFISH ETOUFFEE w/FRIED CATFISH**
Our signature Louisiana crawfish etouffée served over rice, with two strips of fried catfish and a side of potato salad. 12
- FRIED CRAWFISH BURGER**
Fried house-made crawfish patty served on a fresh hamburger bun, dressed with lettuce, tomato and tartar sauce. Served with Lay's potato chips. 10

Famous BOILED SEAFOOD

BOILED LOUISIANA CRAWFISH

(SEASONAL) 1 lb., 2 lb. or 4 lb.

Share a tub! (10 lb. minimum) Market

BOILED BLUE POINT CRABS

(SEASONAL) 3 each order. 6 each order. Market

BOILED GULF SHRIMP

(1 lb. headless, easy peel) With vegetables. Market

BOILED SEAFOOD COMBO

Choose any 2 items with vegetables. Market

GUMBOS and PASTAS

LOUISIANA SEAFOOD GUMBO

Bowl 14 (add oyster 1.50 each)

CHICKEN AND SAUSAGE GUMBO Bowl 12

SPICY SHRIMP AND CHICKEN PASTA

Penne pasta tossed with spicy shrimp and chicken cream sauce. 20

SEAFOOD CELEBRATION PASTA

Crawfish and shrimp cream sauce with penne pasta, topped with fried house-made blue point lump crab cake. 22

POBOYS and BURGERS

Served with fries.

JACKED UP POBOY

Grilled chicken breast smothered with pepper jack cheese topped with andouille cream sauce and fresh shredded lettuce. 12 Whole 6 Half

VOLCANO SHRIMP POBOY

Fried shrimp tossed in our house-made volcano sauce. Dressed with lettuce, siracha and ranch. 13 Whole 6.50 Half

CHAR-GRILLED 1/2 POUND BURGER

Burger is dressed with CTUSA spread, lettuce, tomato, and pickles. 12

BAR-B-QUE 1/2 POUND BURGER

Dressed with fried onion rings and our house-made coleslaw. 13

LUMP CRAB-MEAT BURGER

Grilled house-made blue point lump crab cake. Dressed with tartar sauce and lettuce. 15

SIDES

BOILED CORN 2

BOILED POTATOES 2

BOILED ONIONS 2

BOILED VEGGIE COMBO

Corn, onions & potatoes. 5

BOILED MUSHROOMS 4

BOILED SMOKED SAUSAGE 4

CAJUN SMOTHERED POTATOES 4

COLESLAW 2

GRILLED VEGETABLES 4

FRENCH FRIES 3

ONION RINGS 4

STUFFED BAKED POTATO 4

POTATO SALAD 2

HUSH PUPPIES 5

SIDE SALAD

Spring Garden or Caesar 3

SWEET POTATO FRIES 4

BLACK-EYE PEA JAMBALAYA 4

Favorite ADD-ONS

CRAWFISH ETOUFFEE TOPPING 6

SAUTEED LUMP CRAB MEAT

TOPPING Market

ATCHAFALAYA TOPPING 6

ACADIAN TOPPING 4

JACKED UP TOPPING 5

FRIED SHRIMP (5) 6

STUFFED SHRIMP (1) 3

OYSTERS Market

BACON (2 Slices) 1.25

CAJUN BREAD LOAF 3

For parties of 10 or more a 20% gratuity will be added. Please feel free to raise, lower or remove based on your service experience. Thank You

KIDS Menu (10 - UNDER)

HAMBURGER & fries 6

Fried CHICKEN Bites & fries 6

CUP of CHICKEN & SAUSAGE GUMBO 6

Grilled CHEESE SANDWICH & fries 5



CUP of red BEANS, SMOKED SAUSAGE & rice 5

Fried CATFISH & fries 6

Fried SHRIMP & fries 6

DRINK Menu

Specialty Wine

	Glass	Bottle
SeaGlass Pinot Grigio	8	31
Ménage Chardonnay	8	31
Folie à Deux Pinot Noir	10	38
Joel Gott Merlot	10	38
Joel Gott Cabernet	10	38

House Wine

Trinity Oaks Merlot • Three Thieves Cabernet
 Three Thieves Pinot Noir • Three Thieves Chardonnay
 Ménage Moscato • Montevina White Zinfandel
 Glass 6.50 • Bottle 24.50

Specialty Cocktails

CRAWFISH CRAWL 7.25
 A CTUSA Specialty

Cajun Mary 6.25
 Satsuma Fizz with Bayou Rum 6.25
 Spiced Tea with Bayou Rum 6.25
 American Mule 7.50

Frozen Cocktails

Neon Margarita 6.50
 Margarita 6.50
 Strawberry Margarita 7.50
 Pina Colada 6.50
 Hard Lemonade 6.50
 Strawberry Daiquiri 6.50

Draft Beer

	Pint	Pitcher
Corona Premier	4.75	18
Dos Equis	4.75	18
Blue Moon	4.75	18
Bayou Teche Red Barn Amber	4.75	18
Bayou Teche Acadie	4.75	18
Bayou Teche Ragin' Cajuns	4.75	18
Miller Lite	4.75	18
Yuengling	3.75	14
Bud Light	3.75	14
Michelob Ultra	3.75	14

Domestic Beer

3.75 (Bottle)
 Bud Light • Budweiser • Miller Lite
 Michelob Ultra • Coors Light

Import/Local Beer

4.75 (Bottle)
 Modelo • Heineken • Corona • Dos Equis
Abita Bayou Teche
 Amber • Purple Haze • Andygator LA 31 Biere Pale • Seasonal
 Seasonal/Harvest Bayou Teche Swamp Thing
 Beer Paddle 5

Other Drinks

2.75
 Sprite - Coke - Diet Coke - Dr. Pepper - Rootbeer
 Powerade - Lemonade
 Tea (Sweet or Unsweetened)
 Bottle Water 2

A 4% NON CASH FEE WILL BE ADDED TO CARD PAYMENTS