



- HUSHPUPIES** 5
- FRIED CRABMEAT STUFFED MUSHROOMS**
Served over cream sauce. 11
- VOLCANO SHRIMP** 9
- BOUDIN BALLS**
Served with Pepper Jelly Aioli 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
- CRAWFISH BOULETTES**
Fried Louisiana crawfish stuffing. 8
- PORK POPPIN SKINS**
Fresh fried pork skins served with Pepper Jack Queso 6
- OYSTERS ON THE HALF SHELL**
(Dozen) 16

SALADS

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

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

Char-grilled hamburger steak topped with our Acadian sauce (savory onions and mushroom brown gravy). 15

CHAR GRILLED RIBEYE

(12 oz. hand cut) Local grass fed beef. Market

BAR-B-QUE PORK RIBEYE

8 oz. pork ribeye basted with our house-made B-B-Q sauce served on a bed of rice dressing. (Dirty Rice) 17

CTUSA Favorites

CRAB CAKE ATCHAFALAYA

Grilled house-made blue point lump crab cakes topped with Atchafalaya cream sauce. 22

LOUISIANA CRAWFISH ENCHILADA

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 - Grilled or fried Gulf Catch served over our seafood jambalaya then topped with sautéed jumbo lump crabmeat. Market

STUFFED CATFISH - Broiled fresh local catfish stuffed with crabmeat. 17

FRESH LOCAL CATFISH Fried or Grilled. 15

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 cup of red beans with smoked sausage and rice served with fried chicken strips. 9

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

CHICKEN SANDWICH

Fried chicken strips topped with pepper jack queso, dressed with CT-USA spread and lettuce on Texas toast. Served with Lays Potato Chips 9

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

Char-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 etouffee served over rice, with two strips of fried catfish and a side of potato salad. 12

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. 11



Lunch Menu

Served Monday - Friday 11am - 2pm.

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

HOMEMADE 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. 17

SIDES

BOILED CORN (2) 2

BOILED POTATOES (4) 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 4

SWEET POTATO FRIES 4

RICE DRESSING 5

SEAFOOD JAMBALAYA 5

Favorite

ADD-ONS

CRAWFISH ETOUFFEE TOPPING 6

SAUTEED LUMP CRAB MEAT

TOPPING Market

ATCHAFALAYA TOPPING 7

ACADIAN TOPPING 4

JACKED UP TOPPING 5

PEPPER JACK QUESO 4

FRIED SHRIMP (5) 6

STUFFED SHRIMP (1) 3

OYSTERS Market

BACON (2 Slices) 2

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

HAMBURGER & fries 6

Fried chicken Tenders & fries 6

CUP of CHICKEN & SAUSAGE GUMBO 6

Grilled cheese SANDWICH & fries 5

CT-USA

Restaurant & Market

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 Deaux 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	3.75	14
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
Seasonal/Harvest

LA 31 Biere Pale • Seasonal
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

CTUSA-112020-300