



STARTERS

VOLCANO SHRIMP 10

Fried shrimp tossed in our house-made sweet spicy Asian sauce drizzled with ranch and siracha served over lettuce

FRIED CATFISH BITES 10

Fresh local catfish

FRESH BLUE POINT CRAB FINGERS Market

Fried or grilled

PEELAYED COCHON 10

Flat bread topped with BBQ pulled pork, mozzarella cheese and candied jalapenos, then drizzled with ranch.

BOUDIN TAQUITO 10

Fried taquito stuffed with C-Town pork boudin and pepper jack cheese. Served with pepper jelly aioli.

CRAWFISH BOULETTES 12

Fried Louisiana crawfish stuffing

SWEET TOOTH 14

Pile of fried gator bites topped with praline sauce

SPINACH DIP 16

Home-made spinach dip topped with Jumbo lump crab and served with home-made chips.

OYSTERS ON THE HALF SHELL (Dozen) 18 (Half Dozen) 9

PORK POPPIN SKINS 8

Fresh fried pork skins served with Pepper Jack Queso

CHICKEN & SAUSAGE GUMBO Cup 6

LOUISIANA SEAFOOD GUMBO Cup 7 (add oyster 1.50 each)

HUSHPUPIES 5

SALADS AND GUMBOS

GARDEN SALAD 8

Fresh spring mix with tomatoes, carrots, parmesan cheese and croutons

CAESAR SALAD 8

House-made caesar dressing with parmesan cheese and croutons

ADD YOUR FAVORITE SALAD TOPPINGS

GRILLED OR FRIED

Crawfish Tails 12 - Shrimp 8 - Chicken 8

VOLCANO SHRIMP SALAD 17

Fresh spring mix topped with volcano shrimp (fried shrimp tossed in our house-made sweet spicy Asian sauce) drizzled with ranch dressing

SEAFOOD GUMBO (Bowl) 14 (Cup) 7

CHICKEN & SAUSAGE GUMBO (Bowl) 12 (Cup) 6

THE MAIN DISH

JACKED UP CHICKEN 18

Grilled chicken breast smothered with pepper jack cheese topped with pepper jack queso

HAMBURGER STEAK ACADIAN 18

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

CHAR GRILLED RIBEYE Market

(14-16 oz. hand cut) Local grass fed beef

LOUISIANA CRAWFISH ENCHILADA 17

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

FRESH LOCAL CATFISH 18

Fried or Grilled

HALF & HALF 20

Half crawfish étouffée with your choice of fried catfish, shrimp or crawfish

RED BEANS & RICE (Bowl) 12 (Cup) 6

With smoked sausage

CLASSIC SEAFOOD PLATTER 24

Fried or Grilled catfish, shrimp, crawfish boulette, stuffed shrimp. No substitutes. Add oyster 1.50 each.

CRAB CAKE ATCHAFALAYA 29

Grilled house-made jumbo lump crab cakes topped with Atchafalaya crawfish cream sauce

GULF SHRIMP 18

Fried or Grilled

SEAFOOD CELEBRATION PASTA 25

Pasta tossed with crawfish cream sauce, topped with fried shrimp and a grilled jumbo lump crab cake

SPICY SHRIMP & CHICKEN PASTA 20

Pasta tossed with spicy cream sauce, topped with grilled shrimp and chicken

STUFFED CATFISH 19

Broiled fresh local catfish stuffed with crabmeat

FRIED OYSTERS 20

REDFISH FLORENTINE Market

Fresh grilled redfish served over a bed of house made creamed spinach, then topped with sautéed jumbo lump crab.

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

CT-USA 082421-900

Caution: Food items to-go should be eaten promptly or stored at proper food temperature. If items are not eaten upon pick-up, please refrigerate 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.

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!

POBOYS AND BURGERS

Served with fries

CT-USA SEAFOOD POBOYS

OYSTER 18 Whole 9 Half
SHRIMP 14 Whole 7 Half
CATFISH 14 Whole 7 Half

VOLCANO SHRIMP POBOY

16 Whole 8 Half
Fried shrimp tossed in our house-made volcano sauce. Dressed with lettuce, siracha and ranch

HOMEMADE BURGER 13

Burger is dressed with CT-USA Spread, lettuce, tomato, and pickles served on a brioche bun

JUMBO LUMP CRAB BURGER 20

Grilled house-made jumbo lump crab cake. Dressed with tartar sauce and lettuce on a brioche bun

FAMOUS BOILED SEAFOOD

BOILED LOUISIANA CRAWFISH

(SEASONAL) 2 lb. or 4 lb.
Share a tub! (10 lb. minimum) Market

BOILED BLUE POINT CRABS Market

(SEASONAL) 3 each order, 6 each order

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

BOILED SEAFOOD COMBO Market

Choose any 2 items with vegetables

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 5

CAJUN SMOTHERED POTATOES 4

GRILLED VEGETABLES 5

FRENCH FRIES 4

STUFFED BAKED POTATO 5

POTATO SALAD 2

HUSHPUPPIES 4

SIDE SALAD (Garden or Caesar) 4

SWEET POTATO FRIES 5

COLESLAW 2

ADD-ONS

CRAWFISH ÉTOUFFÉE 7

SAUTEED JUMBO LUMP CRAB Market

ATCHAFALAYA SAUCE 7

ACADIAN TOPPING 4

PEPPER JACK QUESO 4

FRIED SHRIMP (5) 7

STUFFED SHRIMP (1) 4

OYSTERS 8

BACON (2 Slices) 3



KIDS MENU

Fried Chicken Tenders & fries 6

Grilled Cheese Sandwich & Fries 6

CUP of Red Beans, Smoked SAUSAGE & Rice 6

Fried Catfish & Fries 6

Fried Shrimp & Fries 6

Corn Dog & Fries 6

\$12 LUNCH

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

STUFFED CATFISH

Broiled fresh local catfish stuffed with crabmeat served with grilled vegetables

VOLCANO SHRIMP SALAD

Fresh spring mix topped with volcano shrimp (fried shrimp tossed in our house-made sweet spicy Asian sauce) drizzled with ranch dressing and siracha

HAMBURGER STEAK ACADIAN

Char-grilled hamburger steak topped with our Acadian sauce (savory onions and mushroom brown gravy), served with cajun smothered potatoes

CRAWFISH ÉTOUFFÉE W/ FRIED CATFISH

Our signature Louisiana crawfish étouffée served over rice, with two strips of fried catfish and a side of potato salad

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)

THE TAH THAI BOWL

Grilled smoked sausage, chicken breast, and mixed veggies tossed with sweet & spicy Thai sauce served with rice

JACKED UP CHICKEN

Grilled chicken breast smothered with pepper jack cheese topped with pepper jack queso served with smothered potatoes