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
GREENS - CRAWFISH TAILS 9
SHRIMP 7
CHICKEN 5

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

SPRING CHICKEN SALAD
Fresh spring mix topped with grilled chicken, pecans and cranberries, drizzled with our house-made cane vinaigrette dressing. 15

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.
FLUFF MUSHROOMS
Served over cream sauce. 6
FRIED CATFISH BITES 9

THE GULF CATCH
- Fried, grilled or broiled Gulf Catch served over black-eye pea jambalaya. Market
FRESH LOCAL CATFISH
Fried or Grilled. 15

CRABFISH 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 ETOUFFE 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

LA BAM BREME
Fried eggplant, grilled catfish, grilled crab cake, fried shrimp, and fried oysters stacked high over our Louisiana crawfish étouffée. 22

FRESH FISH
THE GULF CATCH - Fried, grilled or broiled Gulf Catch served over black-eye pea jambalaya. Market

Fresh Menu
Served Monday - Friday 11am - 2pm.

CTUSA-009000-1300
**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**

**BOILED POTATOES**

**BOILED ONIONS**

**BOILED VEGGIE COMBO**
Corn, onions & potatoes. 5

**BOILED MUSHROOMS**

**BOILED SMOKED SAUSAGE**

**CAJUN SMOTHERED POTATOES**

**COLESLAW**

**GRILLED VEGETABLES**

**FRENCH FRIES**

**ONION RINGS**

**STUFFED BAKED POTATO**

**POTATO SALAD**

**HUSH PUPPIES**

**SIDE SALAD**
Spring Garden or Caesar 3

**SWEET POTATO FRIES**

**BLACK-EYE PEA JAMBALAYA**

**KIDS**

**Menu (10 - UNDER)**

**Hamburger & Fries**

**Fried Chicken Bites & Fries**

**Cup of Chicken & Sausage Gumbo**

**Grilled Cheese Sandwich & Fries**

**DRINK**

**Menu**

**Specialty Wine**

**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**
A CTUSA Specialty
Cajun Mary 6.25
Satsuma Fizz with Bayou Rum 6.25
Spiced Tea with Bayou Rum 6.25
American Mule 15.00

**Frozen Cocktails**

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

**Beer Paddle**
5

**Cup of Red Beans, Smoked Sausage & Rice**

**Fried Catfish & Fries**

**Fried Shrimp & Fries**

**Draft Beer**

**Corona Premier**

**Dos Equs**

**Blue Moon**

**Bayou Teche Red Barn Amber**

**Bayou Teche Acadian**

**Bayou Teche Ragin’ Cajuns**

**Miller Lite**

**Yuengling**

**Yuengling Light**

**Bud Light**

**Michelob Ultra**

**Domestic Beer**
3.75 (Bottle)

**Bud Light • Budweiser • Miller Lite • Michelob Ultra • Coors Light**

**Import/Local Beer**
4.75 (Bottle)

**Modelo • Heineken • Corona • Dos Equs • Abita • Bayou Teche**

**Seasonal/Harvest**

**Beer Paddle**

**Other Drinks**

**2.75**

**Sprite • Coke • Diet Coke • Dr. Pepper • Rootbeer • Powerade • Lemonade**

**Tea (Sweet or Unsweetened)**

**Bottle Water**

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

**POBOS**

**GUMBAS**

**and PASTAS**

**NEW**

**BOILED CORN**

**BOILED POTATOES**

**BOILED ONIONS**

**BOILED VEGGIE COMBO**

**BOILED MUSHROOMS**

**BOILED SMOKED SAUSAGE**

**CAJUN SMOTHERED POTATOES**

**COLESLAW**

**GRILLED VEGETABLES**

**FRENCH FRIES**

**ONION RINGS**

**STUFFED BAKED POTATO**

**POTATO SALAD**

**HUSH PUPPIES**

**SIDE SALAD**
Spring Garden or Caesar 3

**SWEET POTATO FRIES**

**BLACK-EYE PEA JAMBALAYA**

**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**

**Specialty Wine**

**SeaGlass Pinot Grigio**
8 Glass 31 Bottle

**Ménage Chardonnay**
8 Glass 31 Bottle

**Folie à Deaux Pinot Noir**
10 Glass 38 Bottle

**Joel Gott Merlot**
10 Glass 38 Bottle

**Joel Gott Cabernet**
10 Glass 38 Bottle

**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**
A CTUSA Specialty
Cajun Mary 6.25
Satsuma Fizz with Bayou Rum 6.25
Spiced Tea with Bayou Rum 6.25
American Mule 15.00

**Frozen Cocktails**

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

**Draft Beer**

**Pint**

**Corona Premier**
4.75 18

**Dos Equs**
4.75 18

**Blue Moon**
4.75 18

**Bayou Teche Red Barn Amber**
4.75 18

**Bayou Teche Acadian**
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

**Other Drinks**

**2.75**

**Sprite • Coke • Diet Coke • Dr. Pepper • Rootbeer • Powerade • Lemonade**

**Tea (Sweet or Unsweetened)**

**Bottle Water**

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