

# Crawdaddy's Restaurant



# Gluten Free Menu

## Appetizers

### FRESH OYSTERS

Heaven on the half shell. Freshly shucked and ready to be slurped down. Served on a bed of edible seaweed.

Dozen 18.99 Half Dozen 9.99

### CRAWTAILS

Half a pound of our specially seasoned crawfish tail meat. No peeling shells, the work is done for you. 8.99

### TROUT SAUTE

Smoked trout sauteed with fresh asparagus, red bell peppers, spinach, artichoke hearts and hearts of palm. A masterwork of flavors. 9.99

### VEGETARIAN SAUTE

Portabella mushrooms sauteed with fresh asparagus, red bell peppers, spinach, artichoke hearts and hearts of palm. 7.99

### RED BEANS AND RICE

Ours is made with bits of Andouille sausage and pork tasso ham. 3.99

Also available with grilled Andouille sausage straight from Louisiana. 5.99

### SHRIMP FROM THE BAYOU – *Please request the white rice!*

Creole seasoned jumbo shrimp sauteed in a garlic herb butter. Served atop rice. 8.99

*Try our Crème Brulee for dessert!*

*\$5.99*

\* Please check with the wait/kitchen staff about the weekly specialty menu to make sure items are gluten free. Most fish selections on the menu can be blackened or grilled for you.

## Salads and Soups

### GRILLED CHICKEN SALAD

Tender marinated chicken breast served warm on a bed of mixed greens tossed with Granny Smith apples, orange segments, jicama, bacon, and garlic pecan dressing. 7.99

### FRESH GARDEN SALAD

Mixed greens, tomatoes, hearts of palm, red peppers, artichoke hearts and pine nuts tossed with your choice of dressing. 4.99

### CRAWDADDY'S CAESAR SALAD – *request no croutons*

Our version of this classic salad. Loaded with warm crawfish tail meat and tossed with our own Caesar dressing and Cajun croutons. 8.99

\*Also available with grilled chicken.

### BLUE CHEESE SALAD

A jazzy blend of mixed greens, sund-dried tomatoes, Granny Smith apples, bleu cheese and walnuts. Served with balsamic vinaigrette. 7.99

### GUMBO "YA YA"

We don't know what "ya ya" means, but this is one of the best gumbo around! Made with chicken, sausage, ham and okra in a rich broth with rice. Bowl 6.99 Cup 4.99

***Crawdaddy's Salad Dressings are all gluten free.***

Cajun Ranch, Garlic Pecan, Balsamic Vinaigrette, Creamy Bleu Cheese, Fat Free Sun-Dried Tomato and Basil

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## *Fish and Seafood Entrees*

**NOTE: Many of the entrees on the regular menu are served with angel hair pasta, which is not gluten free... please specify white rice or mashed potatoes when ordering. (\$1.00 extra charge for mashed potatoes.)**

**JAMBALAYA** This is what Louisiana cooking is all about! A seasoned mixture of Andouille sausage, smoked ham, chicken, shrimp, crawfish, peppers and onions in a tomato based stew. Served over white rice. 16.99

**BLACKENED SALMON** A tender salmon fillet is blackened to perfection in a cast iron skillet and topped with orange rosemary butter. Served over a bed of wilted greens with portabella mushrooms, your choice of white rice or mashed potatoes and our carrots. 18.99

**BLACKENED CATFISH** A masterpiece of flavors. Served on mango sauce and topped with Door County cherry chutney and spiced pecans. Served with white rice and our carrots. 16.99

**BLACKENED RED SNAPPER** A Delta favorite. Blackened red snapper fillet topped with garlic herb butter. Served with your choice of white rice or mashed potatoes and carrots. 18.99

**GULF GROUPE** A blackened grouper fillet is topped with our unique blend of crunchy jicama, tart apples, oranges and fresh berries. Served with your choice of white rice or mashed potatoes and our famous carrots. 18.99

**CAJUN STYLE PAELLA** Southern charmed shrimp, scallops, fish, mussels, clams, and whole crawfish. Served with rice and our carrots. *Please request the white rice!* 21.99

**SHRIMP CREOLE** Tender jumbo shrimp spiced up with Crawdaddy's seafood seasoning and smothered with our signature Creole sauce. Served over a bed of white rice with our famous carrots. 19.99

**CINNAMON CHILI SEARED SEA SCALLOPS – request to be made without flour** Pan seared and topped with cherry pecan butter. Served with your choice of white rice or mashed potatoes and carrots. 21.99

**ALASKAN JUMBO KING CRAB LEGS** One pound of the most tender and succulent crab, unlike any other in the world. Served with drawn butter, your choice of white rice or mashed potatoes and famous carrots. Market Price

## *Mid City Meats*

**THE FULL TWIN FILET** Tender and juicy. Two 6oz. filets, blackened and smothered with Crawdaddy's homemade hollandaise sauce and topped with two shrimp from the Bayou. Served with your choice of white rice or mashed potatoes and Crawdaddy's famous carrots. Also available as the Half Twin - the same wonderful combination for the lighter appetite. Full Twin 24.99 Half Twin 18.99

**STEAK DIANE** A succulent 6 oz. tenderloin filet, grilled and topped with the traditional cognac mushroom sauce. Served with your choice of white rice or mashed potatoes and famous carrots. 18.99

**RIBEYE STEAK** A favorite! 10oz. of well marbled beef seasoned with Creole spices. Request your steak either Blackened or Grilled. Served with your choice of white rice or mashed potatoes and our famous carrots. 21.99 Served with 3 Bayou shrimp 25.99

**CRESCENT CITY FILET** A blackened Black Angus steer filet arrives topped with bearnaise sauce on a bed of wilted greens with Andouille sausage and peppers. Served with your choice of white rice or mashed potatoes. 21.99

**THE DUET** Our 8 oz. filet is blackened or grilled to your liking, accented with our black truffle butter and paired with half a pound of delectable Alaskan king crab legs. Served with your choice of white rice or mashed potatoes and our carrots. 29.99

**UNCLE SQUEAKY'S BBQ RIBS** Two full pounds of fork tender premium pork baby back ribs slathered with our special BBQ sauce. Served with your choice of white rice or mashed potatoes and our carrots. 24.99

