



CTUSA FAMOUS BOILED SEAFOOD

Boiled Louisiana Crawfish (Seasonal) Market
2 lb., 4 lb. order or Share a Tub 10 lb. minimum

Boiled Blue Point Crabs (Seasonal) Market
6 each order

Boiled Gulf Shrimp 21.95
With vegetables

Boiled Seafood Combo Market
Choose any 2 items with vegetables

LOUISIANA’S FAVORITE BOILED SIDES

Boiled Corn 2.00
Boiled Potatoes 2.00

Boiled Smoked Sausage 3.95
Boiled Veggie Combo 4.95

Boiled Onions 2.00
Boiled Mushrooms 2.95

LOUISIANA SEAFOOD

Crawfish Half and Half 18.95
Half crawfish etouffee and half fried crawfish

Crawfish Etouffee 16.95

Classic Seafood Platter 18.95
Fried or grilled catfish, shrimp, stuffed crab, stuffed shrimp, frog leg, oysters, seafood jambalaya, French fries, and roll

Frog Legs 16.95
Fried or grilled
Blackened 2.00

Fried Oysters 18.95

Gulf Shrimp 16.95
Fried or grilled
Blackened 2.00

Stuffed Shrimp 16.95
Fried or grilled

FAVORITE ADD ONS

Crawfish Etouffee Topping 5.95

Sauteed Lump Crab Meat Topping Market

Acadian Sauce Topping 3.95

Bacon (2 Slices) 1.25

Fried Shrimp (5) 5.95

Atchafalaya Sauce Topping 5.95

Stuffed Shrimp (1) 2.95

Oysters (5) 8.95

Stuffed Crab (1) 2.95

Frog Legs (2) 2.95

FRESH FISH

Redfish Florentine 24.95
Blackened redfish served on a bed of creamy spinach and artichoke topped with sautéed lump crabmeat

Cattfish Fillets 14.95
Fried or grilled
Blackened 2.00

Mahi Mahi Market
Blackened Mahi topped with sautéed lump crabmeat and chipotle cream served on a bed of asparagus, mushrooms and sun-dried tomato ragu

POBOYS & BURGERS

Served with fries

Poboy

Poboy are dressed with tartar sauce and lettuce

Shrimp Poboy 10.95 | Cattfish Poboy 10.95

Oyster Poboy 11.95 | Crawfish Poboy 12.95

Burger is dressed with lettuce, tomato, and pickles

1/2 lb. Hamburger 9.95

SIDES

Baked Sweet Potato 3.95

Sweet Potato Mash 1.95

Seafood Jambalaya 5.95

Boiled Potatoes (4) 2.00

Boiled Onion (4) 2.00

Boiled Corn (2) 2.00

Boiled Veggie Combo 4.95

Boiled Smoked Sausage 3.95

Side Salad 2.95

Grilled Vegetables 3.95

French Fries 2.95

Baked Potato 3.95

Stuffed Baked Potato 3.95

Garlic Mash 2.95

Grilled Asparagus 3.95

Potato Salad 1.95

Hush Puppies 3.95

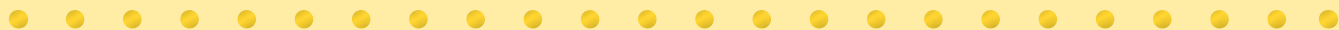
For parties of 10 or more an 18% gratuity will be added. Please feel free to raise, lower or remove based on your service experience. Thank You



STARTERS

- Louisiana Seafood Gumbo* Cup 6.95
Chicken and Sausage Gumbo Cup 5.95
Crawfish Bisque Cup 7.95
Crawfish Boulettes 7.95
Fried Louisiana crawfish stuffing.
Hushpuppies 3.95
Oysters on the Half Shell (Dozen) Market
Volcano Shrimp 8.95
Bite Size Fried Catfish 8.95

- Red Beans and Rice* Cup 3.95
With smoked sausage
Fried Gator Bites 9.95
Stuffed Mushrooms 10.95
Spinach and Artichoke Dip 9.95
Served with homemade chips.
Oyster Rockefeller (6) Market
Our spin on the classic Rockefeller, Fried oyster over creamy spinach and artichoke drizzled with garlic blue cheese sauce.



GUMBOS, PASTAS AND SALADS

- Louisiana Seafood Gumbo* Bowl 13.95
Shrimp, Crab and Crawfish
Chicken and Sausage Gumbo Bowl 11.95
Spicy Shrimp and Chicken Pasta 18.95
Penne pasta tossed with spicy shrimp and chicken cream sauce.
Seafood Celebration Pasta 21.95
Crawfish and shrimp tossed in creamy pasta topped with fried crabcake.

- Garden Salad* 8.95
Fresh lettuce, purple cabbage, carrots, tomatoes, American cheese and croutons.
Caesar Salad 9.95
Fresh Romaine heads, chopped, tossed with our house made Caesar dressing with Parmesan cheese and croutons.
Add Your Favorite Salad Toppings
Grilled or Fried (Blackened 2.00)
Crawfish Tails 7.95 | *Shrimp* 6.95 | *Chicken* 4.95

LOUISIANA 4 COURSE DINNER

Includes Seafood Gumbo, Salad and Bread Pudding.

- Seafood Festival* 29.95
Stuffed Crab, Stuffed Shrimp, Crawfish Boulette, Frog Leg, Fried Catfish, Fried Shrimp, Fried Oysters, Seafood Jambalaya, French Fries and Roll and your choice of Boiled Crawfish, Shrimp or Crab.

- Crawfish Festival* 29.95
Fried Crawfish Tails, Crawfish Boulettes, Crawfish Pie, Crawfish Etouffee, French Fries and Roll and your choice of Boiled Crawfish, Shrimp or Crab.

CTUSA FAVORITES

- Crab Cake Atchafalaya* 21.95
Blue Point Crab Cake, topped with Atchafalaya crawfish cream sauce.
Red Beans and Rice Bowl 8.95
With smoked sausage

- Louisiana Crawfish Enchilada* 16.95
La Bam Breme 21.95
Fried eggplant, grilled catfish, crab cake, fried shrimp, and fried oyster stacked high over our Louisiana crawfish etouffee.

BEEF AND CHICKEN

- Char Grilled T-Bone* Market
Local grass fed beef (14 oz. - 16 oz. hand cut).

-  *Char Grilled Ribeye* Market
Naturally aged top grade Certified Angus Beef® brand (12oz. - 14 oz. hand cut).

- Jacked Up Chicken* 14.95
Grilled chicken breast smothered with pepperjack cheese then topped with Andouille cream sauce.

- Hamburger Steak Acadian* 12.95
Acadian sauce - sautéed onions and mushrooms in a brown gravy.

Book your next Crawfish Boil with us!

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 is 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.