

SEAFOOD | OYSTERETTE

DINNER MENU

COLD APPS

Charcuterie

daily selection of 3 cheeses, 3 meats
sweet & savory accompaniments

Jumbo Shrimp Cocktail

cocktail sauce, remoulade

Beef Carpaccio

shaved parm, hand-cracked pepper, truffled aioli, saba,
EVOO, Fleur de Sel, arugula, pickled onion

Selection of Raw Oysters

cocktail, green apple & shallot mignonette

SOUP/ SALADS

*salad add-ons: grilled chicken, 3 jumbo shrimp,
3 fried oysters, crawfish tails,
jumbo lump crabmeat, hanger steak, crab cake, fried
lobster tail*

Seafood Gumbo

Shrimp, andouille, chicken with homemade cornbread

CAET House Salad

Salad Days' lettuce, goat cheese fritter, candied walnuts,
red grapes, pickled onions, sherry vinaigrette

Ultimate BLT Wedge

iceberg, applewood-smoked bacon, heirloom cherry
tomatoes, blue cheese, vanilla onions, hard-boiled egg,
roasted poblano ranch

Shaved Brussel Sprouts Salad

green apple, dried cherry, parm, marcona almonds,
red onion, apple cider vinaigrette

HOT APPS

Jumbo Onion Rings

chipotle ketchup

Broiled Oysters

Parm & garlic herb, Rockefeller, andouille butter

Breadless Jumbo Lump Crab Cake

tarragon lemon butter

Crispy Lobster Rolls

fried tails, tabasco aioli, Salad Days' lettuce & tomato,
Gil's brioche rolls

Cauliflower Saganaki

seared feta, EVOO, herbs, confit cherry tomatoes

Lamb Sliders

curry tzatziki, arugula, pickled onions,
Gil's brioche rolls

Pimento Cheese Toast

warm bacon jam, sourdough bread

Jackson Hot Catfish

Simmons' thin-sliced catfish, spicy chili oil, house pickles,
white bread, homemade buttermilk ranch

Wood-Oven Baked Crab Fondue

with crostini

Steamed Mussels

tomato saffron broth, grilled bread

Zucchini Fries

panko-Parmesan crusted, spicy comeback

Fried Crab Claws

pink brandy, cocktail

CAET House-Cut Fries

duck fat aioli, honey mustard, chipotle ketchup

WE USE ONLY GULF SHRIMP & MS FARM RAISED CATFISH

CAET'S POLICIES: MAXIMUM 5 SEPARATE CHECKS . 20% GRATUITY ADDED TO ALL PRIVATE AND/OR PARTIES OF 8 OR MORE.

SPECIALTY CAKES CAN BE PRE-ORDERED. CAKES OR OUTSIDE DESSERTS MAY BE BROUGHT IN FOR A \$25 FEE.

**Eating undercooked/raw foods may cause food borne illnesses. Foods may contain allergens. Please make your server aware of any food allergies.

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Seafood

Tuna a la Plancha

togarashi-crusted, black rice, cucumber-carrot-daikon salad, wasabi vinaigrette

Spicy NOLA Shrimp & Grits

original Grit Girl cheese grits, Spicy NOLA BBQ sauce, tasso, mushrooms, corn

Flounder

egg-battered, creole mustard lemon butter, sautéed spinach

Pan Seared Gulf Grouper

crispy grit cake, green herb pesto, lobster broth

Plancha "Day Boat" Jumbo Sea Scallops

white truffle risotto, green tomato pico, tomato parm broth

Shrimp Burger

tomato, arugula, pickles, sriracha aioli with house-cut fries

Crispy Jumbo Shrimp

pink slaw, chipotle tartar, cocktail sauce, house-cut fries

Redfish Anna

jumbo lump crab, garlic mash, thin beans, charred tomato lemon butter

Wood Grilled Salmon

arugula pesto polenta, watermelon-cucumber salad, tomato vinaigrette

MEAT

12oz Hanger Steak Frites

truffled parm shoestring fries, red wine demi, parm butter

Wood-Grilled Filet

bacon cheddar mash, fresh asparagus, red wine demi, crispy onions

18oz Ribeye *USDA PRIME*

blue cheese & green onion mash, shaved brussels, jumbo onion ring, red wine demi

14 oz NY Strip *USDA PRIME*

blue cheese & green onion mash, shaved brussels, jumbo onion ring, red wine demi

CAET Burger

8 oz ground wagyu, st. andre cheese, lettuce, tomato, pickled red onion, duck fat aioli, House-made grain mustard, chipotle ketchup, bacon, brioche bun with house-cut fries

ADDONS

3 Shrimp (grilled or fried)

Crab meat

Fried crawfish tails

Fried lobster tail

Fried oysters

Crab cake

SIDES

Brussels & bacon

Forbidden black rice

House-Cut fries

Asparagus

Sautéed spinach

Garlic mash

Cheese grits

Creamed spinach

White truffle risotto

Thin beans

Bacon cheddar mash

Arugula Pesto Polenta