

## SEAFOOD | OYSTERETTE

## DINNER MENU

## COLD APPS

## Charcuterie

daily selection of 3 cheeses, 3 meats  
sweet & savory accompaniments  
**SMALL 18 / LARGE 26**

## Jumbo Shrimp Cocktail

cocktail sauce, remoulade  
**20**

## Beef Carpaccio

shaved parm, hand-cracked pepper, truffled aioli, saba,  
EVOO, Fleur de Sel, arugula, pickled onion  
**18**

## Selection of Raw Oysters

cocktail, green apple & shallot mignonette  
**See Daily Oyster Menu Market Price**

## SOUP/ SALADS

*salad add-ons: grilled chicken 8.5, 3 jumbo shrimp 12,  
3 fried oysters 11, crawfish tails 9,  
jumbo lump crabmeat 12, hanger steak 12, crab cake 22,  
fried lobster tail 16*

## Seafood Gumbo

Shrimp, andouille, chicken with homemade cornbread  
**CUP 10 / BOWL 14**

## CAET House Salad

Salad Days' lettuce, goat cheese fritter, candied walnuts,  
red grapes, pickled onions, sherry vinaigrette  
**WHOLE 14 / HALF 9**

## Ultimate BLT Wedge

iceberg, applewood-smoked bacon, heirloom cherry  
tomatoes, blue cheese, vanilla onions, hard-boiled egg,  
roasted poblano ranch  
**WHOLE 14 / HALF 9**

## Shaved Brussel Sprouts Salad

green apple, dried cherry, parm, marcona almonds,  
red onion, apple cider vinaigrette  
**WHOLE 16**

## HOT APPS

## Jumbo Onion Rings

chipotle ketchup  
**11**

## Broiled Oysters

Parm & garlic herb, Rockefeller, andouille butter  
**HALF DOZEN 17 / DOZEN 28**

## Breadless Jumbo Lump Crab Cake

tarragon lemon butter  
**22**

## Crispy Lobster Rolls

fried tails, tabasco aioli, Salad Days' lettuce & tomato,  
Gil's brioche rolls  
**20**

## Cauliflower Saganaki

seared feta, EVOO, herbs, confit cherry tomatoes  
**14**

## Lamb Sliders

curry tzatziki, arugula, pickled onions,  
Gil's brioche rolls  
**12**

## Pimento Cheese Toast

warm bacon jam, sourdough bread  
**10**

## Jackson Hot Catfish

Simmons' thin-sliced catfish, spicy chili oil, house pickles,  
white bread, homemade buttermilk ranch  
**14**

## Wood-Oven Baked Crab Fondue

with crostini  
**15**

## Steamed Mussels

tomato saffron broth, grilled bread  
**18**

## Zucchini Fries

panko-Parmesan crusted, spicy comeback  
**10**

## Fried Crab Claws

pink brandy, cocktail  
**Market**

## CAET House-Cut Fries

duck fat aioli, honey mustard, chipotle ketchup  
**11**

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.

SEAFOOD | OYSTERETTE

**Seafood**

**Tuna a la Plancha**

togarashi-crusted, black rice, cucumber-carrot-daikon salad,  
wasabi vinaigrette  
36

**Spicy NOLA Shrimp & Grits**

original Grit Girl cheese grits, Spicy NOLA BBQ sauce,  
tasso, mushrooms, corn  
32

**Flounder**

egg-battered, creole mustard lemon butter, sautéed spinach  
29

**Pan Seared Gulf Grouper**

crispy grit cake, green herb pesto, lobster broth  
37

**Plancha “Day Boat” Jumbo Sea Scallops**

white truffle risotto, green tomato pico, tomato parm broth  
40

**Shrimp Burger**

tomato, arugula, pickles, sriracha aioli with house-cut fries  
20

**Crispy Jumbo Shrimp**

pink slaw, chipotle tartar, cocktail sauce, house-cut fries  
32

**Redfish Anna**

jumbo lump crab, garlic mash, thin beans,  
charred tomato lemon butter  
37

**Wood Grilled Salmon**

arugula pesto polenta, watermelon-cucumber salad,  
tomato vinaigrette  
30

**MEAT**

**12oz Hanger Steak Frites**

truffled parm shoestring fries, red wine demi, parm butter  
36

**Wood-Grilled Filet**

bacon cheddar mash, fresh asparagus,  
red wine demi, crispy onions  
6oz 33 / 10oz 54

**18oz Ribeye *USDA PRIME***

blue cheese & green onion mash, shaved brussels,  
jumbo onion ring, red wine demi  
65

**14 oz NY Strip *USDA PRIME***

blue cheese & green onion mash, shaved brussels,  
jumbo onion ring, red wine demi  
56

**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  
25 / **ADD FARM EGG 2**

**ADDONS**

3 Shrimp (grilled or fried) 12

Crab meat 12

Fried crawfish tails 9

Fried lobster tail 16

Fried oysters 11

Crab cake 22

**SIDES**

Brussels & bacon 11

Forbidden black rice 10

House-Cut fries 7

Asparagus 9

Sautéed spinach 9

Garlic mash 8

Cheese grits 8

Creamed spinach 10

White truffle risotto 10

Thin beans 8

Bacon cheddar mash 8

Arugula Pesto Polenta 10