

## SEAFOOD | OYSTERETTE

### DINNER MENU

#### COLD APPS

##### Charcuterie

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

**SMALL 16 / LARGE 24**

##### Tuna Crudo

togarashi-crusting tuna, cucumber & sweet onion,  
EVOO, cilantro, lime aioli

**16**

##### Jumbo Shrimp Cocktail

cocktail sauce, remoulade

**17**

##### Derek's West Indies Crab Cocktail

grilled avocado, lemon aioli, sweet peppers,  
green onions

**19**

##### Beef Carpaccio

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

**16**

##### Selection of Raw Oysters

cocktail, green apple & shallot mignonette

**See Daily Oyster Menu Market Price**

#### SOUP/ SALADS

*salad add-ons: grilled chicken 6.5, 3 jumbo shrimp 9,  
3 fried oysters 9, crawfish tails 6, jumbo lump crabmeat 9,  
hanger steak 9, crab cake 19, lobster tail 14*

##### Seafood Gumbo

Shrimp, andouille, chicken with homemade cornbread

**CUP 8 / BOWL 12**

##### CAET House Salad

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

**WHOLE 12 / HALF 7**

##### Ultimate BLT Wedge

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

**WHOLE 12 / HALF 7**

##### Greek

Whipped feta, cucumbers, cherry tomatoes,  
shaved red onion, Kalamata olives, Marcona almonds,  
Yaya's Greek vinaigrette

**12**

#### HOT APPS

##### Jumbo Onion Rings

Chipotle ketchup

**9**

##### Broiled Oysters

Parm & garlic herb, Rockefeller, pork belly & brie

**HALF DOZEN 12 / DOZEN 22**

##### Breadless Jumbo Lump Crab Cake

tarragon lemon butter

**19**

##### Crispy Lobster Rolls

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

**15**

##### Cauliflower Saganaki

seared feta, EVOO, herbs, confit cherry tomatoes

**12**

##### Lamb Sliders

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

**10**

##### Pimento Cheese Toast

warm bacon jam, sourdough bread

**8**

##### Jackson Hot Catfish

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

**10**

##### Wood-Oven Baked Crab Fondue

with crostini

**12**

##### Crispy Black Pepper Calamari

seranos, Sriracha aioli

**11**

##### Zucchini Fries

Panko-Parmesan crusted, spicy comeback

**8**

##### Fried Crab Claws

pink brandy, cocktail

**Market**

##### CAET House-Cut Fries

duck fat aioli, honey mustard, chipotle ketchup

**9**

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

Spicy NOLA Shrimp & Grits

original Grit Girl cheese grits, Spicy NOLA BBQ sauce, tasso, mushrooms, corn  
26

Flounder

egg-battered, creole mustard lemon butter, sautéed spinach  
27

Gulf Grouper Cioppino

shrimp, calamari, mussels, tomatoes, herbed lobster broth  
36

Blackened Delacata Catfish

hoppin John hash, tomato jam, bacon demi  
22

Plancha “Day Boat” Jumbo Sea Scallops

sweet corn risotto, green tomato pico, tomato parm broth  
32

Shrimp Burger

tomato, arugula, pickles, sriracha aioli with house-cut fries  
16

Seafood Platter

3 fried shrimp, 3 fried oysters, crispy redfish, hushpuppies, pink slaw, chipotle tartar, house-cut fries  
28

Redfish Anna

Jumbo lump crab, garlic mash, thin beans, charred tomato lemon butter  
34

Wood Grilled Salmon

Black-eyed pea hummus, cucumber- olive tapenade, red pepper coulis  
28

MEAT

12oz Hanger Steak Frites

truffled parm shoestring fries, red wine demi, parm butter  
29

Wood-Grilled Filet

Bacon cheddar mash, fresh asparagus, red wine demi, crispy onions  
6oz 32 / 10oz 50

18oz Ribeye *USDA PRIME*

herbed roasted potatoes, shaved brussels, red wine demi  
52

14 oz NY Strip *USDA PRIME*

herbed roasted potatoes, shaved brussels, red wine demi  
48

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  
22 / ADD FARM EGG 2

ADD ONS

3 Shrimp (grilled or fried) 9

Crab meat 9

Fried crawfish tails 6

Fried lobster tail 14

Fried oysters 9

Crab cake 19

SIDES

Brussels & bacon 8

Herbed roasted potatoes 8

House-Cut fries 5

Asparagus 8

Sautéed spinach 7

Garlic mash 6

Cheese grits 6

Creamed spinach 8

Sweet corn risotto 8

Thin beans 7

Bacon cheddar mash 8

Hushpuppies 6