

## 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  
**21**

#### 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 11, 3 jumbo shrimp 13,  
3 fried oysters 11, crawfish tails 9,  
jumbo lump crabmeat 19, hanger steak 16, crab cake 24,  
fried lobster tail 19*

#### Seafood Gumbo

Shrimp, andouille, chicken with homemade cornbread  
**CUP 11 / BOWL 15**

#### 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 18 / DOZEN 30**

#### Breadless Jumbo Lump Crab Cake

tarragon lemon butter  
**24**

#### Crispy Lobster Rolls

fried tails, tabasco aioli, Salad Days' lettuce & tomato,  
brioche rolls  
**23**

#### Cauliflower Saganaki

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

#### Lamb Sliders

curry tzatziki, arugula, pickled onions,  
feta, brioche rolls  
**14**

#### 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  
**16**

#### Wood-Oven Baked Crab Fondue

with crostini  
**15**

#### Parmesan Truffle Frites

**14**

#### Zucchini Fries

panko-Parmesan crusted, spicy comeback  
**12**

#### Fried Crab Claws

pink brandy, cocktail  
**Market**

#### CAET House-Cut Fries

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

**CAET IS OWNED AND OPERATED BY: Jennifer and Derek Emerson, Effie Hubanks**

**GENERAL MANAGER: Alex Ferguson**

**EXECUTIVE CHEF: Derek Emerson**

**CAET'S POLICIES: ONE CHECK FOR PARTIES OF 8 OR MORE. 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.

WE USE ONLY GULF SHRIMP & MS FARM RAISED CATFISH

\*\*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**

**Everything-Crusted Tuna**

#1 sushi grade tuna, spicy cheese grits, chipotle glaze, pico de Gallo  
36

**Flounder Piccata**

white truffle risotto, asparagus, jumbo lump crabmeat,  
caper lemon butter  
37

**Pan Seared Gulf Grouper**

bamboo rice, crispy mushroom- baby bok choy salad,  
spicy tom kha broth  
39

**Spicy NOLA Shrimp & Grits**

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

**Plancha "Day Boat" Jumbo Sea Scallops**

shrimp and feta risotto, grilled corn salsa,  
basil lemon butter  
39

**Almond & Cracked Peppercorn Crusted Swordfish**

sweet potato and andouille hash, red wine jus  
38

**Crispy Jumbo Shrimp**

pink slaw, chipotle tartar, cocktail sauce, house-cut fries  
33

**Wood Grilled Salmon**

olive and feta polenta cake, vanilla onion-cucumber relish,  
charred tomato vinaigrette  
34

**Redfish Anna**

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

**MEAT**

*Because all steaks are wood-grilled, we do not guarantee or  
recook medium-well or well-done steaks.*

**12oz Hanger Steak Frites**

truffled parm shoestring fries, red wine demi, parm butter  
37

**Wood-Grilled Filet**

bacon cheddar mash, fresh asparagus,  
red wine demi, crispy onions  
6oz 36 / 10oz 60

**18oz Ribeye *USDA PRIME***

blue cheese & green onion mash, shaved brussels and bacon,  
jumbo onion ring, red wine demi  
70

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

blue cheese & green onion mash, shaved brussels and bacon,  
jumbo onion ring, red wine demi  
80

**CAET Burger**

8 oz ground wagyu, St. André 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**

**A D D O N S**

3 Shrimp (grilled or fried) 12

Crab meat 19

Fried crawfish tails 9

Fried lobster tail 19

Fried oysters 11

Crab cake 24

Scallop 12

**SIDES**

Brussels & bacon 11

Creamed spinach 10

House-Cut fries 9

Asparagus 11

Sautéed spinach 9

Cheese grits 8

Garlic mash 8

White truffle risotto 12

Thin beans 10

Bacon cheddar mash 8

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