

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

Compressed Beet Bruschetta

grilled bread, honeyed goat cheese, crispy sage

Selection of Raw Oysters

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

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

Winter 2-DG Farm Salad

roasted vine vegetables, baby kale, toasted hazelnuts,
pickled red onion, dried cranberries, whipped feta,
satsuma vinaigrette

HOT APPS

Jumbo Onion Rings

chipotle ketchup

Broiled Oysters

parm & garlic herb, Rockefeller, tomato basil

Breadless Jumbo Lump Crab Cake

tarragon lemon butter

Crispy Lobster Rolls

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

Cauliflower Saganaki

seared feta, EVOO, herbs, confit cherry tomatoes

Pimento Cheese Toast

warm bacon jam, sourdough bread

Stuffed Delicata Squash

Italian sausage, sweet peppers, smoked gouda,
parmesan breadcrumbs, chunky marinara

Jackson Hot Catfish

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

Wood-Oven Baked Crab Fondue

with crostini

Parmesan Truffle Frites

14

Zucchini Fries

panko-Parmesan crusted, spicy comeback

Fried Crab Claws

pink brandy, cocktail

CAET House-Cut Fries

duck fat aioli, honey mustard, chipotle ketchup

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

Flounder Piccata

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

Pan seared Gulf Grouper

butternut squash and bacon hash, tomato jam, balsamic brown butter

Spicy NOLA Shrimp & Grits

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

Plancha "Day Boat" Jumbo Sea Scallops

shrimp and feta risotto, grilled corn salsa, tomato vinaigrette

Wood-grilled Swordfish

chipotle glazed, braised two dog farm greens, ham jus, caponata

Crispy Jumbo Shrimp

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

Wood Grilled Salmon

basil pesto grits, olive relish, tomato parmesan broth

Redfish Anna

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

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

Wood-Grilled Filet

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

18oz Ribeye *USDA PRIME*

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

Maple Glazed COPPA Steak

Wood-grilled Iberian-Duroc coppa steak, sweet mash, roasted brussels, apple-dried cherry chutney, madeira wine sauce

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
ADD FARM EGG

ADDONS

3 Shrimp (grilled or fried)

Crab meat

Fried crawfish tails

Fried lobster tail

Fried oysters

Crab cake

Scallop

SIDES

Brussels & bacon

Creamed spinach

House-Cut fries

Asparagus

Sautéed spinach

Cheese grits

Garlic mash

White truffle risotto

Thin beans

Bacon cheddar mash

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.