

DINNER MENU

COLD APPS

Charcuterie

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

SMALL 16 / LARGE 24

Tuna Crudo

togarashi-crusted 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, fried 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 15 / DOZEN 26

Breadless Jumbo Lump Crab Cake

tarragon lemon butter

19

Crispy Lobster Rolls

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

18

Cauliflower Saganaki

seared feta, EVOO, herbs, confit cherry tomatoes

12

Lamb Sliders

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

11

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

14

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
28

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
55

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