



## LUNCH MENU

### APPS

#### Charcuterie

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

#### Jumbo Shrimp Cocktail

cocktail sauce, remoulade

#### Zucchini Fries

Parmesan-panko crusted, spicy comeback

#### Fried Crab Claws

pink brandy, cocktail

#### CAET House-Cut Fries

duck fat aioli, honey mustard, chipotle ketchup

#### Broiled Oysters

Parm & garlic butter or Rockefeller

#### Breadless Jumbo Lump Crab Cake

Tarragon lemon butter

#### Pimento Cheese Toast

warm bacon jam, sourdough bread

### SOUP/ SALADS

*salad add-ons: grilled chicken, 3 jumbo shrimp,  
3 fried oysters, crawfish tails, jumbo lump crabmeat,  
hanger steak, crab cake,  
lobster tail, 5 oz Redfis, 7oz salmon*

#### Gumbo

Shrimp, andouille, chicken with 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

### entrees

#### Shrimp Burger

tomato, arugula, siracha aioli, pickles  
served with house-cut french fries

#### CAET Burger

8 oz ground Wagyu, St. Andre cheese, lettuce, tomato,  
pickled red onion, duck fat aioli, grain mustard, chipotle  
ketchup, bacon, brioche bun  
served with house-cut french fries

#### Standard Burger

lettuce, tomato, pickled onion, mayo, mustard  
served with house-cut french fries

#### Crispy Lobster Rolls

fried tails, tabasco aioli, Salad Days' lettuce & tomato,  
Gil's brioche rolls served with comeback lunch salad

#### Lamb Sliders

curry tzatziki, arugula, pickled onions,  
Gil's brioche rolls with comeback lunch salad

#### Oyster, Shrimp or Catfish Po Boy

lettuce, tomato, horseradish comeback,  
served with house-cut french fries

#### Jackson Hot Catfish

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

#### Redfish Anna 5oz

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

#### Wood Grilled Salmon 7oz

Black-eyed pea hummus, cucumber-olive tapenade,  
Red pepper coulis

#### 6 oz Hanger Steak

parmesan truffled fries, red wine sauce

#### 6 oz Filet

yukon mash, asparagus, crispy onion strings,  
red wine sauce

CAET'S POLICIES: MAXIMUM 5 SEPARATE CHECKS . 20% GRATUITY  
ADDED TO ALL PRIVATE AND/OR PARTIES OF 8 OR MORE.

\*\*Eating undercooked/raw foods may cause food borne illnesses. Foods  
may contain allergens. Please make your server aware of any food allergies.