

CAET

SEAFOOD | OYSTERETTE

LUNCH 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, lobster tail 14*

Turtle Soup

Sherry, Hard-boiled egg
CUP 8 / BOWL 12

CAET House Salad

Salad Days' lettuce, goat cheese fritter, candied walnuts,
red grapes, pickled onions, sherry vinaigrette
WHOLE 10 / HALF 6

Ultimate BLT Wedge

iceberg, applewood-smoked bacon, heirloom cherry
tomatoes, blue cheese, vanilla onions, hard-boiled egg,
roasted poblano ranch
WHOLE 12 / HALF 7

Yaya Kappis' Greek Salad

Salad Days' lettuce, tomato, yellow peppers,
marinated cucumber & red onion, Kalamata olives, feta
cheese, red wine vinegar, EVOO, fresh herbs
WHOLE 12 / HALF 7

Shaved Brussel Sprouts

green apple, dried cherry, parm, marcona almonds,
red onion, apple cider vinaigrette
10

Shrimp Cobb

chopped iceberg, bacon, avocado, feta, tomato,

red onion, hard-boiled egg, remoulade
15nb

HOT APPS

Jumbo Onion Rings

Chipotle ketchup
9

Broiled Oysters

Parm & garlic butter, Rockefeller, bone-marrow crusted
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

grilled french bread
12

Steamed Mussels

tomato, garlic, white wine, soft herbs,
truffled shoestring fries
12

Fried Oyster Steam Buns

carrot-daikon cucumber salad, cilantro, hoisin,
lime aioli, peanuts
11

Zucchini Fries

Parmesan-panko crusted, spicy comeback
8

Fried Crab Claws

pink brandy, cocktail
Market price

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.

SANDWICHES

Shrimp Burger

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

14

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

22

Standard Burger

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

BURGER 9.5 / ADD CHEESE 2 / ADD BACON 2

Monte Cristo

battered & skillet fried, ham and turkey, Dijon mustard
served with blackberry jam & house-French fries

12

Fried Grouper

brioche bun, cheddar, lettuce, chipotle tartar
served with house-made chips

12

Oyster, Shrimp or Catfish Po Boy

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

16

Muffuletta

hot on outside, cool on inside
served with house-made chips

16

BLUE PLATES

2 veggies, comeback salad, biscuit, iced tea
veggie plates come with 3 veggies

14

MONDAY

catfish blackened or fried
chicken & andouille jambalaya with fried crawfish tails

TUESDAY

fried chicken
seafood enchiladas

WEDNESDAY

catfish blackened or fried
14-hour roast beef

THURSDAY

country fried steak with red-eye gravy
baked chicken

FRIDAY

catfish blackened or fried
cajun pork chop

ENTREES

Redfish Anna

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

21

Spicy NOLA Shrimp & Grits

Original Grit Girl cheese grits, spicy BBQ sauce,
tasso, mushrooms, corn

16

Flounder Francese

egg batter, creole mustard, lemon butter,
sautéed spinach

17

Seafood Platter

2 fried shrimp, 2 fried oysters, flounder fish sticks,
hoe cake, pink slaw, house-cut fries

18

#1 Tuna Poke Bowl

togarashi crusted, cauliflower rice,
pickled onions & cucumber, daikon, carrots, cilantro

16

6 OZ Hanger Steak

parmesan truffled fries, red wine sauce

19

6 OZ Filet

yukon mash, asparagus, jumbo onion ring, red wine sauce

28

Wood Grilled Salmon

chesapeake risotto, crispy blackened okra salad, grain
mustard lemon butter

22

Fish & Chips

beer battered haddock, malt vinegar aioli,
house-cut fries

16

Blue Plates veggie choices:

green beans
lima beans
braised greens
carrots
creamed corn
garlic mash potatoes
spicy cheese grits
fried green tomatoes
truffled mac & cheese