

CAET

SEAFOOD | OYSTERETTE

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, 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

HOT APPS

Jumbo Onion Rings

Chipotle ketchup
9

Broiled Oysters

Parm & garlic herb, 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

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

ENTREES

Spicy NOLA Shrimp & Grits

original Grit Girl cheese grits, Spicy NOLA BBQ sauce, tasso, mushrooms, corn
26

Flounder

egg-battered, creole mustard, lemon butter, sautéed spinach
27

Plancha Seared Gulf Grouper

lobster risotto, corn salad, Parmesan broth
34

Pecan Crusted Delacata Catfish

bacon-jalapeño hoecakes, braised greens, black-eyed pea relish, ham hock broth
22

Plancha “Day Boat” Jumbo Sea Scallops

Forbidden black rice, tom kha broth, pickled carrot-daikon-cucumber salad
32

Shrimp Burger

tomato, arugula, sriracha aioli with house-cut fries
16

Seafood Platter

3 fried shrimp, 3 fried oysters, flounder fish sticks, hoe cake, 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

chesapeake risotto, crispy blackened okra salad, grain mustard lemon butter
28

Fish & Chips

beer-battered haddock, malt vinegar aioli, house-cut fries
22

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

A LA CARTE

ADD ONS

- 3 shrimp (grilled or fried) 9
- Crab meat 9
- Crawfish tails 6
- Lobster tail 14
- Fried oysters 9
- Crab cake 19

MEAT & LAND

cast iron skillet, wood grilled, oven roasted, or cast- iron skillet red wine sauce or blue cheese butter

12oz Hanger Steak

29

Hereford Filet

6oz 26 / 10oz 44

18oz Ribeye *USDA PRIME*

46

Half Rack Lamb Chops

Wood oven roasted, Dijon herb crusted, Madeira wine sauce, Mint jelly
44

14 OZ NY Strip *USDA PRIME*

42

SEAFOOD

Grilled, Sautéed, Fried, Blackened, or Mediterranean oven roasted
Choice of lemon butter sauce or parm broth

Flounder

23

Grouper

25

Redfish

21

Salmon

22

Day Boat Diver Scallops (3)

27

Delacata Catfish

15

Whole Fish

MARKET

SIDES

- Brussels & Bacon 8
- Braised greens 7
- House-Cut Fries 5
- Asparagus 8
- Cheese Grits 6
- Creamed spinach 8
- Onion rings 6
- Thin beans 7