

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

**Shrimp & Tomato Bruschetta**

grilled avocado, pickled shrimp & heirloom tomato  
grilled sourdough

**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

**Compressed Watermelon Salad**

arugula, heirloom tomatoes, pickled vanilla onions,  
toasted pistachio, parmesan, basil 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

**Mushroom Toast**

crispy french bread, bone marrow butter,  
creamy mushroom-madeira sauce

**Spicy 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**

**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 5 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.

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**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**

crawfish-black rice, sweet pepper relish, mango butter sauce

**Spicy NOLA Shrimp & Grits**

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

**Plancha “Day Boat” Jumbo Sea Scallops**

white sweet potato-coconut milk puree, green tomato pico, roasted poblano butter sauce

**Crispy Jumbo Shrimp**

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

**Wood Grilled Salmon**

braised white beans & bacon, pickled cucumber & sweet onion salad

**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  
**6oz / 10oz**

**18oz Ribeye *USDA PRIME***

Green bean & fingerling potato salad, onion strings, red wine demi

**Wood Grilled Pork Chop *double-cut***

creamed corn, braised greens, cherry compote, ancho demi

**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**

**A D D O N S**

3 Shrimp (grilled or fried)

Crab meat

Fried crawfish tails

Fried lobster tail

Fried oysters

Crab cake

Scallop

**SIDES**

White sweet potato puree

Cheese grits

Creamed spinach

Garlic mash

House-Cut fries

White truffle risotto

Asparagus

Thin beans

Sautéed spinach

Bacon cheddar mash

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