

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

Selection of Raw Oysters

cocktail, green apple & shallot mignonette
See Daily Oyster Menu Market Price

Blue Crab Bruschetta

jumbo lump crab, balsamic tomatoes,
grilled crostini, Saba, EVOO

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 Brussels Sprouts Salad

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

Salad Days Summer Salad

Salad Days’ butter lettuce, pickled vanilla onions,
candied pecans, cucumber, strawberries,
crumbled goat cheese, strawberry balsamic 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

Crispy Miso Pork Belly

coconut purple fried rice, sweet and spicy soy glaze,
Thai chili cucumber salad

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: Chef Derek Emerson, Jennifer Emerson & Effie Hubanks
CHEF: Nick Frazee

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

Mediterranean couscous, lemon butter, basil oil, olive tapenade salad

Spicy NOLA Shrimp & Grits

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

Plancha “Day Boat” Jumbo Sea Scallops

Two Dog Farms’ butterbean & corn succotash, red pepper lemon butter, grilled peach & crispy prosciutto salad

Crispy Jumbo Shrimp

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

Wood Grilled Salmon

Meyer lemon risotto, dill lemon butter, confit tomato 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

18oz Ribeye *USDA PRIME*

charred Two Dog Farms’ carrots, blue cheese garlic mash, grilled spring onion, red wine demi

Wood Grilled Chipotle Pork Chop *double-cut*

sweet potato mash, charred Brussels sprouts with bacon, grilled pineapple chutney, Madeira wine 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

Brussels sprouts & bacon

Cheese grits

Creamed spinach

Garlic mash

House-Cut fries

White truffle risotto

Asparagus

Thin beans

Sautéed spinach

Bacon cheddar mash

Two Dog Farms’ succotash

Meyer lemon Risotto

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