

APPETIZERS

Taste of New Orleans.....\$17.25
Take a tour through NOLA! Choose three Cajun-style favorites to sample and share!
Jambalaya, Dirty Rice, * Gumbo, Crawfish Etouffee, Red Beans & Rice, Maque Choux, or
* Spicy Crab & Corn Chowder

Crawfish Fries.....\$13.39
Crispy Cajun fries smothered in our signature Crawfish Etouffee.

Cajun Spring Rolls.....\$11.45
Fried spring rolls stuffed with shrimp, andouille sausage, chicken, cabbage, and
pepperjack cheese

Pick 3.....\$21.63
Select three appetizers and enjoy! Calamari Strips, Fried Okra, Fried Pickles,
Hush Puppies, Jambalaya Bites, Boudin Balls

Chargrilled Oysters.....1/2 Dozen or Dozen Market Price
Gulf coast oysters loaded with garlic butter and parmesan cheese grilled over an open
flame

**** Raw Oysters**.....1/2 Dozen or Dozen Market Price
Plump and mild Gulf coast oysters served with our homemade cocktail sauce.

Jumbo Lump Crab Cakes.....\$27.85
Two crispy crab cakes filled with jumbo lump crab meat, garnished with remoulade and
served with a side of coleslaw.

Pork Snacklins.....\$5.85	Fried Pickles.....\$8.91
Calamari Strips.....\$10.61	Gator.....\$17.51
Boudin Balls.....\$8.91	Hush Puppies.....\$6.37

Stuffed with monterey jack cheese for
\$1 more

BASKETS

Served with Fries

Catfish.....\$15.60	Cod Fish & Chips.....\$10.35
Shrimp.....\$14.43	Wings.....(6) \$13.37(12) \$22.81
Combo.....\$17.82	Select your flavor: Buffalo, Cajun (Dry
Choose 2: Catfish, Chicken, Cod, Shrimp	Rub), Citrus Pepper, Garlic Parmesan,
Chicken Tenders.....\$8.91	Hot & Sticky, Trinity Blend

SIDES

Mixed Veggies.....\$4.12	Onion Rings.....\$6.49
Broccoli.....\$4.12	Coleslaw.....\$2.16
French Fries.....\$3.24	Cornbread.....\$3.09
Cajun Fries.....\$3.86	Soppin' Bread.....\$3.24
Seasoned Fries.....\$3.86	Potato Salad.....\$2.16
Sweet Potato Fries.....\$5.41	Steamed Rice.....\$2.16

18% Gratuity on Parties of 6 or More
3% Cash Payment Discount!

FAVORITES

***Please note: This item is made with crab and may contain
small pieces of shell.**

**** Consuming raw or undercooked meats, poultry,
seafood, shellfish, eggs or unpasteurized milk may
increase your risk of foodborne illness.**

SEAFOOD BOILS

Choose your favorite sauce and heat. Don't forget to add your corn, potato, sausage, and
boiled eggs!

Low Country Boil (Feeds 1-2).....\$39.66
1lb Head On Shrimp, 2 Snow Crab Clusters, 1/2lb Broccoli, 1 Corn, 2 Potatoes, Link of Andouille
Sausage.

Trolley Stop (Feeds 2-3).....\$67.98
3lbs Head On Shrimp, 1 Queen Crab Cluster, 1 Corn, 1 Potato, Link of Andouille Sausage.

The Crab Trap (Feeds 2-4).....\$77.25
6 Snow Crab Clusters, 1lb Head On Shrimp, 2 Corn, 2 Potatoes, Link of Andouille Sausage.

The Magnolia (Feeds 2-3).....\$113.30
1lb Head On Shrimp, 2 Snow Crab Clusters, 2 Dungeness Crab Clusters, 1 Lobster Tail, 2 Corn, 2
Potatoes, Link of Andouille Sausage.

Perfect Storm (Feeds 1-2).....\$118.19
1lb King Crab, 1lb Head On Shrimp, 1lb Mussels, 1/2lb Mixed Veggies, 2 Corn, 2 Potatoes.

The Catch (Feeds 2-4).....\$175.10
1lb King Crab, 2 Queen Crab Clusters, 3 Dungeness Crab Clusters, 3 Corn, 3 Potatoes, Link of
Andouille Sausage.

BOIL SAUCES

(EXTRA SIDE OF SAUCE \$1.94)

Trinity Blend
Cajun
Citrus Pepper
Garlic Butter
Classic Rub

(THINK BEFORE YOU HEAT.
NO TAKE BACKS!)

HEATS

#0 Safe Zone
#1 Shallow End
#2 Temperature Risin'
#3 Three Alarm
#4 Ring Of Fire
#5 Panic Button
#6 Alamo Reaper

Bounty Of The Sea

Feeds 16-20
\$669.50

Adventure Of The Sea

Feeds 4-6
\$221.91

Ask your server for details

BUILD YOUR OWN BOIL

Scan the code to see our
current market prices!



CHEF SELECTIONS

Cajun Pastalaya.....\$21.58
Andouille sausage, shrimp, chicken breast, sauteed peppers tossed with linguini in a Cajun cream sauce.

Catfish Atchafalaya.....\$24.67
Blackened catfish smothered in a crawfish cream sauce with sauteed peppers on a bed of dirty rice.

Lobsta Pasta.....\$38.57
Grilled lobster tail served with garlic butter linguini, parmesan cheese, and green beans.

Colossal Shrimp Pasta.....\$36.05
Grilled colossal shrimp served with garlic butter linguini, parmesan cheese, and green beans.

Grilled Redfish.....\$21.58
Cajun rubbed grilled Redfish filet served with steamed rice and mixed veggies.

Grilled Salmon.....\$19.30
Salmon filet grilled with garlic butter and citrus pepper served with steamed rice and mixed veggies.

Linguini Mardi Gras.....\$21.63
Sauteed shrimp, andouille sausage, baby bella mushrooms and Cajun seasonings tossed in linguini with garlic
infused olive oil.

Maque Choux.....\$14.42
Sweet corn, bell peppers, onions and andouille sausage sauteed to perfection and served with a fried chicken
breast. Select another protein for an additional charge.

Lobster Mac N' Cheese.....\$35.02
Succulent lobster chunks served over cavatappi pasta enveloped in a rich Cajun cheese sauce.

Mid-City Pasta.....\$18.95
Blackened chicken breast served over penne pasta tossed with sauteed peppers, onions and andouille sausage
in our signature creole sauce.

HOUSE FAVORITES

* Gumbo.....\$9.73	Red Beans & Rice.....\$7.57	* Spicy Crab &.....\$12.36
Jambalaya.....\$7.57	Dirty Rice.....\$7.57	Corn Chowder
Crawfish Etouffee.....\$21.58	Spiked Mac N' Cheese.....\$5.15	

SANDWICHES

Shrimp Po'Boy.....\$13.37
Catfish Po'Boy.....\$14.48
Combo Po'Boy.....\$15.60
Choose 2: Catfish, Chicken, Cod, Shrimp
Soft Shell Crab Sandwich.....\$16.63
Served with Cajun fries.

Lobster Roll.....\$32.45
Large chunks of sauteed lobster, lemon dill
aioli, coleslaw and Cajun fries.
Bayou Bread.....\$20.55
Crawfish etouffee and mixed cheeses grilled
to perfection! Served with Cajun fries.
Cod Fish Sandwich.....\$16.63
Served with onion rings.

DESSERTS

Beignet Fries.....\$6.18
Banana Puddin.....\$6.50
Pecan Pie A La Mode.....\$9.73
Bread Puddin.....\$7.57
Sweet Potato Pie.....\$6.18
Turtle Brownie A La Mode.....\$7.57
Blueberry Cobbler.....\$6.18

Key Lime Pie.....\$9.73
Root Beer Float.....\$4.33
Ice Cream.....\$6.18
Choose from Vanilla Bean,
Strawberry, Cookies & Cream,
or Mangonada Sorbet.

**SMASHIN
CRAB**



SIGNATURE DRINKS & COCKTAILS

HURRICANE FLIGHT

The Smashin Crab Hurricane Flight features the **Storm Surge**, a beautiful shade of blue, just like the surge of waters coming in with the storm; the **Broken Levee** represents the power of the storm surge that can breakthrough the water embankment; The **Eye** reflects the most beautiful part of the storm, the calming center; last but not least, the most intense is **Category 5 (Cat 5)**...the highest category of a hurricane storm!

MARGARITA FLIGHT

A flight of your SMASH'D Margarita favorites! Classic Lime, Prickly Pear, Mango, and Strawberry

Category 5 Hurricane

Dangerous blend of Silver and Gold rum, Passion fruit, Mango, OJ and Almond Syrup.

Bayou Tea

Brewed Sweet Tea spiked with Peach Vodka and lots of lemon.

Cajun Mule

Spiced Rum, Ginger Beer, Lime and a Cajun rim.

Fleur De Lis

Elderflower Liqueur, Grapefruit, Vodka, and Lime ... Refreshing!

SMASH'D Margarita

Hand shaken over ice. Choose your flavor: Classic Lime, Strawberry, Mango, Guava, Passion Fruit, Prickly Pear, or Watermelon.

SMASH'D Daiquiri

Served on the rocks! Choose your flavor: Classic Lime, Strawberry, Mango, Guava, Passion Fruit, Prickly Pear, or Watermelon.

SMASH'D Mary

Vodka and bloody mix, garnished with pickled veg and a crab leg.

Spicy Margarita

Shaken mixture of our Signature SMASH'D Margarita Mix, Heat Level #2 and a dash of hot sauce.

Red Lemonade

Bourbon, Orange Liqueur and our house made Sweet-n-Sour.

Sangria

Crafted Spanish punch consisting of steeped red wine, brandy, orange, lemon, and lime juices.

Michelada

This Mexican Bloody Mary is a savory mixture of Tomato Juice, Spices, and Beer.

NOLA 75

Hennessy based martini shaken with Chambord, lemon juice, sparkling wine, and finished with a lemon twist.

Old Fashioned

Bourbon, Peychaud and cherry bitters, orange twist, and Amarena cherry.

**Oyster Shooter

Vodka, Bloody mix and a Raw Oyster. Sluuurp!

Bayou Lady

Cranberry vodka, triple sec, sugar and lime juice.

FOUNTAIN DRINKS

\$3.25

Barq's Root Beer
Coca Cola
Diet Coke
Dr. Pepper

Hi C Fruit Punch
Minute Maid Lemonade
Sprite
Sweet or Unsweetened Tea

BOTTLES

\$4.25

Big Red
Mexican Cola
Orange Fanta
Topo Chico

FLAVORED TEA OR LEMONADE

\$4.25

Mango
Strawberry
Prickly Pear
Nitro Brewed Tea\$5.00

Passion Fruit
Guava
Watermelon

Nitrogen Infused brewed tea flavored with Mango and served on tap. Add a shot (or two) of your favorite spirit for an extra charge.

18% Gratuity on Parties of 6 or More
3% Cash Payment Discount!

 FAVORITES

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Create Your Own
FLIGHT
With Any Combination of
Flavored
Margaritas
or
Hurricanes!

**SMASHIN
CRAB**