

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, Spicy
Crab & Corn Chowder, or Cajun Mac N' Cheese

Crawfish Fries.....\$9.95
Crispy Cajun fries smothered in our signature Crawfish Etouffee.

Cajun Spring Rolls.....\$11.75
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
Calamari Strips.....\$10.61
Boudin Balls.....\$8.91
Stuffed with monterey jack cheese for
\$1 more

Fried Pickles.....\$8.91
Gator.....\$18.35
Hush Puppies.....\$6.37

BASKETS

Served with Fries

Catfish.....\$15.60
Shrimp.....\$14.43
Combo.....\$17.82
Choose 2: Catfish, Chicken, Cod, Shrimp
Chicken Tenders.....\$8.91

Cod Fish & Chips.....\$10.35
Wings..(6) \$13.37 ..(12) \$22.81
Select your flavor: Buffalo, Cajun (Dry
Rub), Citrus Pepper, Garlic Parmesan,
Hot & Sticky, Trinity Blend

SIDES

Mixed Veggies.....\$4.12
Broccoli.....\$4.12
French Fries.....\$3.24
Cajun Fries.....\$3.86
Seasoned Fries.....\$3.86
Sweet Potato Fries.....\$5.41

Onion Rings.....\$6.49
Coleslaw.....\$2.16
Cornbread.....\$3.09
Soppin' Bread.....\$3.24
Potato Salad.....\$2.16
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).....Market Price
1lb Head On Shrimp, 2 Snow Crab Clusters, 1/2lb Broccoli, 1 Corn, 2 Potatoes, Link of Andouille Sausage.

St. Peters St (Feeds 1-2).....Market Price
2lbs Crawfish, 1lb Head On Shrimp, 1 Corn, 1 Potato, Link of Andouille Sausage

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

West Bank (Feeds 2-3).....Market Price
3lbs Crawfish, 1 Queen Crab Cluster, 1 Corn, 1 Potato, Link of Andouille Sausage

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

The Magnolia (Feeds 2-3).....Market Price
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).....Market Price
1lb King Crab, 1lb Head On Shrimp, 1lb Mussels, 1/2lb Mixed Veggies, 2 Corn, 2 Potatoes.

Adventure of the Sea (Feeds 4-6).....Market Price
4 Snow Crab Clusters, 2 Dungeness Crab Clusters, 2lbs Head On Shrimp, 1lb Mussels, 2 Lobster Tails, 1/2lb
Mixed Veggies, 1 Whole Lobster, 4 Corn, 4 Potatoes, 2 Links 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).....Market Price

2LBS King Crab, 4 Snow Crab Clusters, 4 Dungeness Clusters, 4LBS Head On Shrimp, 2LBS
Mussels, 2LBS Clams, 6 Lobster Tails, 2LBS Veggies, 2 Whole Lobsters, 2 Whole Dungeness
Crabs, 16 Corn, 16 Potato, 4 Links of Andouille Sausage, 6 Pints of Sauce/Heat Selection

MARKET PRICES

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.

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

Grilled Shrimp Pasta.....\$18.15
Grilled 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.

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

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

Lobster Mac N' Cheese.....\$37.55
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 sautéed peppers, onions and andouille sausage
in our signature creole sauce.

— — — HOUSE FAVORITES — — —

*Gumbo.....\$10.22
Jambalaya.....\$7.57

Red Beans & Rice.....\$7.57
Dirty Rice.....\$7.57

*Spicy Crab &.....\$12.36
Corn Chowder

Crawfish Etouffee.....\$13.56
Cajun 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.....\$18.85
Served with Cajun fries.

Lobster Roll.....\$32.45
Large chunks of sauteed lobster, lemon dill
aioli, coleslaw and Cajun fries.
Bayou Bread.....\$16.25
Crawfish etouffee and mixed cheeses grilled
to perfection! Served with Cajun fries.
Cod Fish Sandwich.....\$16.85
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
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	Passion Fruit
Strawberry	Guava
Prickly Pear	Watermelon
Nitro Brewed Tea	\$5.00

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

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 FAVORITES

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

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Crab & Corn Chowder, or Cajun Mac N' Cheese

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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
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flame

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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
Calamari Strips.....\$10.61
Boudin Balls.....\$8.91
Stuffed with monterey jack cheese for
\$1 more

Fried Pickles.....\$8.91
Gator.....\$18.35
Hush Puppies.....\$6.37

BASKETS

Served with Fries

Catfish.....\$15.60
Shrimp.....\$14.43
Cod Fish & Chips.....\$10.35
Chicken Tenders.....\$8.91
Get them tossed! Nashville style hot
chicken for \$1 more.

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

SIDES

Mixed Veggies.....\$4.12
Broccoli.....\$4.12
French Fries.....\$3.24
Cajun Fries.....\$3.86
Seasoned Fries.....\$3.86
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Coleslaw.....\$2.16
Cornbread.....\$3.09
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Low Country Boil (Feeds 1-2).....Market Price
1lb Head On Shrimp, 2 Snow Crab Clusters, 1/2lb Broccoli, 1 Corn, 2 Potatoes, Link of Andouille Sausage.

St. Peters St (Feeds 1-2).....Market Price
2lbs Crawfish, 1lb Head On Shrimp, 1 Corn, 1 Potato, Link of Andouille Sausage

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

West Bank (Feeds 2-3).....Market Price
3lbs Crawfish, 1 Queen Crab Cluster, 1 Corn, 1 Potato, Link of Andouille Sausage

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

The Magnolia (Feeds 2-3).....Market Price
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).....Market Price
1lb King Crab, 1lb Head On Shrimp, 1lb Mussels, 1/2lb Mixed Veggies, 2 Corn, 2 Potatoes.

Adventure of the Sea (Feeds 4-6).....Market Price
4 Snow Crab Clusters, 2 Dungeness Crab Clusters, 2lbs Head On Shrimp, 1lb Mussels, 2 Lobster Tails, 1/2lb
Mixed Veggies, 1 Whole Lobster, 4 Corn, 4 Potatoes, 2 Links 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).....Market Price

2LBS King Crab, 4 Snow Crab Clusters, 4 Dungeness Clusters, 4LBS Head On Shrimp, 2LBS
Mussels, 2LBS Clams, 6 Lobster Tails, 2LBS Veggies, 2 Whole Lobsters, 2 Whole Dungeness
Crabs, 16 Corn, 16 Potato, 4 Links of Andouille Sausage, 6 Pints of Sauce/Heat Selection

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

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

Grilled Shrimp Pasta.....\$18.15
Grilled 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.

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

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

Lobster Mac N' Cheese.....\$37.55
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 sautéed peppers, onions and andouille sausage
in our signature creole sauce.

— — — HOUSE FAVORITES — — —

* Gumbo.....\$10.22
Jambalaya.....\$7.57

Red Beans & Rice.....\$7.57
Dirty Rice.....\$7.57

* Spicy Crab &.....\$12.36
Corn Chowder

Crawfish Etouffee.....\$13.56
Cajun 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.....\$18.85
Served with Cajun fries.
Lobster Roll.....\$32.45
Large chunks of sauteed lobster, lemon dill aioli,
coleslaw and Cajun fries.

Bayou Bread.....\$16.25
Crawfish etouffee and mixed cheeses grilled
to perfection! Served with Cajun fries.
Cod Fish Sandwich.....\$16.85
Served with onion rings.
**Take Flight Hot Chicken
Sandwich**.....\$13.50
Nashville style hot chicken, coleslaw, and
pickles on a brioche bun. Served with
seasoned fries.

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
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

Barg'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 Prickly Pear Guava
Strawberry Passion Fruit Watermelon
Nitro Brewed Tea\$5.00

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.



HOT CHICKEN SANDWICH \$13.50

Fried chicken breast dipped in your selected heat level, topped with coleslaw, and served on a toasted brioche bun. Complimented with homemade dill pickles, along with your choice of a side and sauce.

BUILD YOUR OWN BIRD

Create your own combo of legs, thighs, breast, tenders, or wings. Dipped in your selected heat level.

COMBO MEALS

Served with one side item, homemade dill pickles, and sliced bread. Dipped in your selected heat level.

Small Dark.....\$10.50
1 Leg, 1 Thigh

Small White.....\$15.00
1 Breast, 1 Jumbo Wing

Large Dark.....\$15.00
2 Legs, 2 Thighs

Large White.....\$21.00
2 Breasts, 1 Jumbo Wing

Tenders.....\$10.00
3 Chicken Tenders

Jumbo Wings.....\$18.00
3 Whole Jumbo Wings

1/2 Bird.....\$21.00
1 Breast, 1 Thigh, 1 Leg, 1 Wing

SIDES

Seasoned Fries.....\$3.86

Southern Greens.....\$3.15

Creamy Mac N Cheese.....\$5.15

Potato Salad.....\$2.16

Coleslaw.....\$2.16

Cornbread.....\$3.09

Homemade Dill Pickles...\$1.55

HEAT LEVELS

Safe Zone
(No Heat)



Shallow End
(Cayenne)



Three Alarm
(Habanero)



Panic Button
(Trinidad Scorpion)

