PO’ BOYS CROISSANTS & BURGERS

All Served with Red Beans and Rice or Pasta Salad. White or Whole Wheat Wrap available for any sandwich.

EMERIL’S PO’ Boy .................................................$11.95
A French style loaf, stuffed with a medium-rare char-grilled Strip steak, sliced thin, then topped with a wild burgundy mushroom sauce, melted mozzarella, lettuce and marinated tomatoes.

THE CATCH PO’ BOY ....................................................$11.95
Today’s fresh catch, blackened or grilled in a French loaf with a touch of dill sauce, topped with mozzarella, shredded lettuce and marinated tomato.

YELLOWFIN TUNA CROISSANT ..................................$12.95
A sush-i grade yellowfin tuna steak, carefully seasoned then grilled to medium-rare. Served on a fresh croissant with lettuce, tomato and roasted red pepper garlic aioli.

THE BURGER ..............................................................$10.95
10oz Black Angus, seasoned and topped with Pepper Jack cheese, lettuce and tomato. Served with a side of our special sauce. This is the best you’ll find!

BBQ BACON CHICKEN CROISSANT ............................$9.95
Lightly seasoned grilled chicken breast on a butter toasted croissant with bacon, BBQ sauce, shredded lettuce and tomato finished off with Pepper Jack cheese.

BACON MUSHROOM BURGER .....................................$12.95
10oz. of Black Angus ground beef seasoned and topped with bacon, sautéed mushrooms, onions and white American cheese.

CAJUN PHILLY CHEESESTEAK .....................................$11.95
Thickly sliced Ribeye mixed with sautéed mushrooms, onions & jalapeños. Topped with Pepper Jack cheese.

PARMESAN PANKO MAHI SANDWICH ............................$12.95
Served with lettuce, tomato and dill tartar sauce.

OYSTER PO’ BOY ..........................................................$11.95
Pan fried and served with our homemade Cajun Louie Sauce, lettuce and tomato.

SHRIMP PO’ BOY ..........................................................$11.95
Jumbo black tiger shrimp blackened, sautéed or pan fried. Served with a dill tartar sauce or our Captain Morgan raspberry sauce.

Catering
For All Occasions

Crawdaddy’s

Where the last bite is as good as the first!

N’awlins Grill & Raw Bar

BLUES & JAZZ

Downtown Jensen Beach
1949 NE Jensen Beach Blvd.
Jensen Beach, FL 34957
772-225-3444

LUNCH MENU
(11:00-4:00)

When the taste changes with every bite and the last bite is as good as the first, that’s Cajun! Fabulous food is a part of Cajun Pride. You go out to relax and enjoy your company... we hope this, combined with our food, makes you want to take another bite! There is nothing consistent about our dishes other than being FRESH, therefore we have a limited, ever-changing menu.

Contact us to Cater your next Event

772-225-3444
CrawdaddysJensenBeach.com

CrawdaddysJensenBeach.com
SMOKED FISH DIP ..................................................$8.95
Fresh smoked Mahi-Mahi.

OYSTERS .....................................................HALF-DOZEN $7.95 .........DOZEN $14.95
Louisiana or Gulf are wonderful. For those people who are connoisseurs or
who truly believe the motto: "Eat oysters, love longer!" Steamed or raw.

CLAMS .....................................................HALF-DOZEN $7.95 .........DOZEN $14.95
We use mainly Littlenecks or Cherrystone clams because they are most tender
and flavorful. The motto: "Eat clams, last longer!" We suggest a combo of
oysters and clams. Steamed or raw.

SHRIMP ..................................................$10.95
Although sometimes difficult, we strive to get only fresh head-on shrimp to
make seafood stock. Shrimp fat makes dishes rich, sweet, lasting and
wonderful. Peel and eat shrimp with cocktail sauce and lemon.

SNOW CRAB (1 lb) ..................................Market $\$
Served with hot drawn butter.

LOBSTER BISQUE .................CUP $4.95 ...............BOWL $8.95
Bisque sets the pace for a great experience. Light, but full of flavor.

CLAM CHOWDER .................CUP $4.95 ...............BOWL $8.95
We don’t usually brag but this is the best! Three for three first place.

SHRIMP & CHICKEN GUMBO ....CUP $4.95 ...............BOWL $8.95
Our gumbo is a meal, so enjoy and share as a part of your Crawdaddy’s
experience.

SOUP AND SALAD .........................$6.95
Dinner Salad or Caesar Salad and choice of one of our homemade soups

DINNER SALAD .........................$4.95
Mixed baby field greens and veggies with your choice of dressing.

CAESAR SALAD .........................$4.95
Traditional Caesar, fresh romaine, croutons, light Caesar dressing and grated
Romano cheese.

CAJUN SHRIMP OR
CHICKEN CAESAR ..................SHRIMP $10.95 .........CHICKEN $8.95
Grilled chicken or sautéed shrimp served on a bed of romaine tossed with a
light Caesar dressing and croutons and topped with fresh Romano cheese.

MANGO CHICKEN SALAD ..................$8.95
Grilled chicken breast glazed with pineapple and terryaki, sliced thin on a bed
of baby field greens, finished off with our homemade mango relish and our
mango poppy vinaigrette.

CRAB CAKE SALAD .................$10.95
Served golden brown over a bed of baby field greens and mixed veggies, with
lemon and our house dressing.

EMERILS ..............................................$12.95
A char-grilled, medium-rare steak, sliced very thin on a bed of fresh spinach
with drizzles of hot raspberry vinaigrette dressing, topped with artchoke
bottoms and Romano cheese.

MAHI SALAD ..............................................$12.95
Grilled or blackened Mahi-Mahi, cooked your way. Served over fresh baby field
greens and fresh veggies. Topped off with Romano cheese.

TUNA SALAD ..............................................$13.95
Grilled or blackened Tuna over a bed of baby field greens, artchokes, sundried
tomatoes and cucumbers, finished off with crumbled Gorgonzola cheese and
balsamic vinegar.

PORTABELLO SALAD .........................$9.95
Portobello mushroom sautéed and placed over a bed of spinach, roasted red
peppers and sundried tomatoes. Served with our homemade Gorgonzola
dressing.

CRAB CAKE LUNCH ......................$9.95
One crab cake made from lump blue crabmeat and our own Cajun seasonings,
served with our homemade Louie dressing, with chef’s choice of two sides.

CRAB STUFFED PORTABELLO ..................$10.95
Marinated in a balsamic vinaigrette then grilled and topped with crabmeat and
Fontina Cheese, served with chef sides.

GRILLED RUM SOAKED SHRIMP ..............$11.95
Shrimp with mango-lime relish. The slight rum flavor and mango reproduce the
gulf inspiration of this dish. Take a bite, shut your eyes and enjoy.

BLACKENED FRESH CATCH ..................$13.95
A dish in warm, caramelized butter and seasoning then blackened on a hot
skillet then topped with bourbon peaches, and chef’s choice of two sides.

CAJUN STYLE LINGUINI WITH CLAM SAUCE ..................$9.95
Chopped clams, onions, sweet and hot peppers in a hot and spicy clam broth,
tossed with linguini and fresh herbs, topped with steamed Littlenecks and
grated Parmesan cheese. Served red or white.

CAJUN GRILLED CHICKEN PASTA ..............$8.95
Grilled chicken breast, Cajun seasoned over pasta with rich cream sauce.

JAMBALAYA PASTA ......................$11.95
Andouille sausage sautéed with pork, chicken, crawfish, shrimp and linguini
tossed in lobster cream sauce. For the jambalaya lover.

SHRIMP PASTA .........................$12.95
Shrimp sautéed in extra virgin olive oil, lemon, white wine, garlic and fresh
basil in a light tomato cream sauce over pasta.

BLACKENED CHICKEN ..................$8.95
Caramelized butter and seasoning, blackened, and topped with bourbon
peaches. Served with chef’s choice of two sides.

CRAWFISH ÉTOUFFÉE ..................$9.95
Fresh sautéed vegetables in a hot and spicy crawfish sauce with onions, celery,
bell peppers, and our famous crawfish.

SHRIMP CREOLE ..................$9.95
Large gulf shrimp in a wonderful creole sauce, served around rice.

TRADITIONAL JAMBALAYA ..............$11.95
Andouille sausage, chicken, pork, shrimp and crawfish cooked together with
rice, peppers and onions. Medium spicy.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune
disorders, you are at greater risk of serious illness from raw oysters, and
should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT
A PHYSICIAN.

We are here to please you and your guest, we honor
any special request, only limited to the ingredients in the
restaurant. Any special needs will be taken care of if you call
in advance so that we can get the product!