



LULUSSEAFOODKITCHEN.COM

OPENING HOURS

Monday-Thursday
11am - 3pm
5pm-9pm
Friday - Sunday
11am - 9pm

APPETIZER

- Craw Dip** 9
Best-selling appetizer since day one.
- Salt Peppercorn Calamari** 11
Coated with an original batter recipe, served with a house-made cocktail sauce.

- Shrimp Cocktail** 12
Fresh shrimp served with lemon wedges and house-made cocktail sauce.

- Cajun Cakes** 10
House-made Cajun cakes stuffed with crawfish, shrimp and crab meat drizzled with remoulade sauce.

- Oyster on the half shell**
Market Price
Fresh shucked daily.

- Fried Oyster**
Market Price

MUST-TRY

- Crawfish Mac & Cheese** 12
House-made, three-cheese queso mixed in perfectly cooked pasta and slightly blackened crawfish tail.

- Seafood Jambalaya** 16
Shrimp, Crawfish, Andouille sausage sautéed with mixed vegetables and rice cooked in well-seasoned broth.

- Lulu's Chicken Wings** 11
Lightly battered chicken wings deep fried and tossed with lulu's sauce of your choice. 8 pcs.

- Catfish Nuggets** 12
Fresh U.S. Farm-Raised Catfish, battered and deep-fried in-house. Served with cajun fries.
Tossed with your choice of lulu's sauce (optional)

- Cajun Seafood Queso Dip** 9
House-made queso with shrimp and crawfish served with flour tortilla chips.

SOUP

SERVED WITH GARLIC BREAD

- Lulu's Gumbo** cup 6/ bowl 9
Ms. Chi's original recipe made fresh daily.

- Shrimp Etouffee** cup 6/ bowl 9
Hand-peeled and deveined fresh shrimp with celery in seafood broth.

SIDES

- STEAMED RICE 2
HUSHPUPIES 3.5
FRIED OKRA 4
CAJUN FRIES 3.5
GARLIC BREAD 3
COLESLAW 3
1/2 LB. CORN ON THE COB 3.5
1/2 LB. POTATOES 3.5

PO' BOYS

SERVED WITH A SIDE OF CAJUN FRIES.
SUBSTITUTE WITH CUP OF SOUP FOR ADDITIONAL \$3.99.

- Catfish Po' Boy** 11.50
A quarter pound of fried catfish battered with cornmeal on toasted French bread topped with house-made coleslaw drizzled with remoulade sauce.

- Shrimp Po' Boy** 12.99
Fried or blackened fresh shrimp on toasted French bread topped with pickles, lettuce, tomato and onion drizzled with remoulade sauce.

- Oyster Po' Boy** 12.99
Shucked oyster battered and fried on toasted French bread topped with pickles, lettuce, onions and tomato drizzled with remoulade sauce.

- Blackened Chicken Po' Boy** 10.50
Fresh chicken breast, seasoned well straight to the grill.

CATFISH

ADD A CUP OF SOUP FOR \$3.99

- The Original** 11.99
Half a pound of Southern style fried catfish served with coleslaw and Cajun fries.

- Shrimp & Catfish Combo** 15.50
Quarter pound of fried catfish and 8 pieces of fried shrimp served with hush puppies, coleslaw and Cajun fries.

- Blackened Catfish** 12.99
Half a pound of freshwater catfish blackened and cooked to perfection served with a side coleslaw, fried okra and fries.

- Chicken & Catfish Combo** 14.95
Quarter pound of fried catfish and fried chicken tenderloin served with Cajun fries and dipping sauce of your choice.

- COMBO ALL DAY** 27.99
4 pieces catfish, 8 pieces of shrimp, 4 pieces of chicken tenderloin fried and served with coleslaw, hushpuppies, fried okra and Cajun fries. Woohoo!

SALAD

- Blackened Chicken Caesar Salad** 12
Blackened chicken tenderloin on romaine lettuce tossed in a home-made caesar dressing topped with parmesan cheese and croutons.
Add anchovies for \$1.29

- Side Caesar Salad** 5.99

- Shrimp Salad** 13
Romaine lettuce, corn, black beans, tomato, lime wedges with blackened shrimp. Served with a citrus vinaigrette

KID'S MENU

Age 10 and under

- Catfish & Fries** 6.95

- Chicken Tenders & Fries** 6.95

- Fried Shrimp & Fries** 6.95

DESSERTS

- BEIGNETS**
FRIED PIES

DRINKS

- COKE
DIET COKE
SPRITE
DR. PEPPER
LEMODE
SWEET TEA
UNSWEETENED TEA

BEERS

- BUDLIGHT
BUDLIGHT LIME
MICHELOB ULTRA
MILLER LIGHT
COORS LIGHT
BUDWEISER
HEINEKEN
MODELO
CORONA
HEINEKEN
GUINNESS
ANGRY ORCHARD
LOST40 LOVE HONEY
YUENGLING

WHITE WINE

Ti' Amo Pinot Grigio
Santa Julia Chardonnay

13 Degree Celsius Sauvignon Blanc
Stella Rosa Moscato

RED WINE

Leese- Fitch Merlot
Josh Cabernet Sauvignon

Le Grand Pinot Noir
Pascual Toso

WINE SELECTION



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Lulu's

SEAFOOD KITCHEN

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FROM THE BOIL

SEAFOOD BY THE POUND

SERVED WITH 2 CORNS AND 2 POTATOES
pricing per lb. may change depending on supply and demand..

	1/2 lb. Minimum of 2 items.	1 lb. (add any half lb. is applicable)
Snow Crab Legs	18.99	33.99
Shrimp (Head-on)	10.99	17.99
Shrimp (Head-off)	12.99	20.99
Green Mussels	8.99	14.99
Manila Clams	7.00	11.99
King Crab Legs	N/A	MKT.PRICE
Lobster Tail 1pc.	N/A	MKT.PRICE
Crawfish (Seasonal)	MKT.PRICE	MKT.PRICE
Andouille Sausage	6.50	11.00



SAUCE OPTIONS

- GARLIC BUTTER
- LEMON PEPPER
- RAJIN CAJUN
- LULU SAUCE

SPICE LEVEL

- 🌶️ CRYBABY
- 🌶️ HOT TO TROT
- 🌶️ INFERNO

COMBINATION BOILS

Crab Leg Combo 38

- 1 lb. Snow Crab
- ½ lb. Shrimp
- ½ lb. Potatoes
- ½ lb. Corn on the Cob

Lulu's 4-Pounder Bucket 59

- 1 lb. Snow crab
- ½ lb. Shrimp
- ½ lb. Mussels
- ½ lb. Clams
- ½ lb. Potatoes
- ½ lb. Corn on the Cob
- ½ lb. Andouille sausage

Jassen's Gout Bucket 59

- 2 lbs. Snow Crab
- ½ lb. Corn on the Cob
- ½ lb. Potatoes
- ½ lb. Andouille sausage.

LUNCH SPECIALS

MONDAY - FRIDAY, 11AM - 3PM

Catfish Po' Boy 9.99 with drink

A quarter pound of fried catfish battered with cornmeal on toasted French bread topped with house-made coleslaw drizzled with remoulade sauce.

Shrimp Po' Boy 10.99 with drink

Fried or blackened fresh shrimp on toasted French bread topped with pickles, lettuce, tomato and onion drizzled with remoulade sauce.

Shrimp & Catfish 10.99 with drink
2 pcs. fried catfish, 4 pcs. shrimp,
hushpuppies and fries.

Monday-Tuesday Special 25.99
1 cluster Snow Crab, 1/2 Shrimp, 2 corns, 2 potatoes.

Wednesday-Thursday 22.99
1/2 lb. Shrimp, 1/2 lb. sausage, 2 corns, 2 potatoes.

Friday-Saturday 29.99
1 cluster Snow Crab, 1/2 lb. shrimp, 1/2 sausage, 2 corns, 2 potatoes.

Sunday Family Special 45.99
2 clusters snow crab, 1/2 lb. shrimp, 1/2 lb. sausage, 2 corns, 2 potatoes, 2 pcs. fried catfish, hushpuppies and fries.

EVERYDAY SPECIALS