



9370 MANSFIELD RD. • SHREVEPORT, LA • 71118
318.688.7532



www.crawdaddyskitchen.com





APPETIZERS

FRIED ALLIGATOR

Mild or Spicy \$14.99

CRAWFISH CORNBREAD

Crawfish tails, herbs & spices cooked into a Delicious, sweet cornbread cake \$8.99

ONION RINGS (made from scratch)

1 Dozen \$8.99

BUTTERMILK HUSH PUPPIES \$6.99

CAJUN GARLIC SHRIMP | Fresh Shrimp sautéed in a light garlic butter sauce with a touch of Cajun seasoning \$13.99

BOUDIN BALLS

Spicy pork, rice & herbs formed into balls & deep fried \$10.99

FRIED CRAWFISH TAILS \$9.99

STUFFED PISTOLETTES | 2 golden brown pistolettes stuffed with crawfish etouffee \$11.99

CAJUN SWAMP FRIES

Cajun fries, crawfish queso, bacon, andouille & green onion \$11.99

DaT SHRIMP

Golden fried shrimp lightly tossed in DaT sauce \$13.99

FRIED COMBO

Cheese sticks, breaded dill pickles & fried mushrooms \$12.99

FRIED MUSHROOMS \$8.99

FRIED DILL PICKLE SPEARS \$8.99

FRIED GREEN TOMATOES

A great Southern tradition \$8.99

SHRIMP & GRITS | 5 sautéed shrimp with andouille sausage and crumbled bacon on a bed of stone ground grits in a thick savory sauce. \$12.99

MOZZARELLA CHEESE STICKS \$8.99

FRIED CRAB CAKES

Served with Cajun cream sauce \$9.99

CRAWFISH QUESO & CHIPS \$9.99

CAJUN BOUDIN FRIED EGGROLLS | (filled w/pork boudin & cheese) served with a spicy Cajun Remoulade sauce \$8.99

PASTAS

CRAWFISH FETTUCCINE ALFREDO

Crawfish tails, lightly sautéed & combined with a rich & creamy Alfredo sauce. Served over fettuccine pasta & tossed with Parmesan cheese Sm. \$13.99 • Lg. \$19.99

CHICKEN FETTUCCINE ALFREDO

Grilled chicken breast combined with a rich & creamy Alfredo sauce. Served over fettuccine pasta & tossed with Parmesan cheese Sm. \$13.99 • Lg. \$19.99

SHRIMP FETTUCCINE ALFREDO

Grilled shrimp, creamy Alfredo sauce on a bed of fettuccine Sm. \$13.99 • Lg. \$19.99

SHRIMP MONICA FETTUCCINE

Grilled shrimp on a bed of fettuccine & tossed in a creamy Cajun sauce Sm. \$13.99 • Lg. \$19.99

CHICKEN MONICA FETTUCCINE

Grilled chicken breast on a bed of fettuccine & tossed in a creamy Cajun sauce Sm. \$13.99 • Lg. \$19.99

PO-BOYS

Served with fries & dressed with lettuce, tomato & pickles. Add cheese \$0.50. Substitute Cajun fries \$1.00

FRIED CRAWFISH TAILS \$13.99

FRIED FISH \$14.99

FRIED SHRIMP \$14.99

BOILED SHRIMP \$14.99

FRIED OYSTER \$21.99

FRIED GATOR \$16.99

GRILLED MAHI-MAHI \$15.99

VIRGINIA HAM

Dressed with lettuce, tomato & pickles \$12.99

SMOKED TURKEY

Dressed with lettuce, tomato & pickles \$12.99

CAJUN ROAST BEEF

Dressed with lettuce, tomato & pickles \$12.99

FRIED OR GRILLED CHICKEN BREAST

Dressed with lettuce, tomato & pickles \$13.99

PHILLY CHEESE STEAK

Dressed with grilled peppers & onions \$13.99

NEW ORLEANS MUFFALETTA

1/4 \$9.99 1/2 \$16.99 Whole \$28.99

BURGERS

All burgers served with fries & dressed with lettuce, tomato, pickles & red onion. Add 2 strips of bacon \$2.00 Substitute Cajun fries \$1.00

GRILLED MAHI-MAHI BURGER

8oz. Grilled Mahi-Mahi filet with Cajun remoulade sauce & all the fixings \$19.99

GRILLED CHICKEN BURGER

6oz grilled chicken breast, choice of cheese & all the fixings. \$13.99

HAMBURGER \$13.99

CHEESEBURGER

Your choice of American, cheddar, Swiss, provolone or pepper jack cheese \$14.99

SMOKIN' HOT

Topped with pepper jack cheese & jalapeno peppers \$14.99

IMPOSSIBLE BURGER

(1/4 lb plant based patty) \$15.99

TURKEY BURGER \$13.99

SOFT SHELL CRAB BURGER

Fried soft shell crab topped with Cajun remoulade sauce with all the fixings and fries \$20.99

SALADS

DRESSING CHOICES: Ranch • 1000 Island • Honey Mustard • Balsamic Vinaigrette • Italian

SEAFOOD SALAD | Fried, boiled or grilled Shrimp or fried Crawfish with crispy iceberg lettuce, tomatoes, boiled egg & cheddar cheese \$18.99

GRILLED OR FRIED CHICKEN SALAD | With crispy iceberg lettuce, tomatoes & cheddar cheese \$15.99

TRADITIONAL CHEF'S SALAD | With ham, turkey, crispy iceberg lettuce, boiled eggs, tomatoes & cheddar cheese \$16.99

SMALL HOUSE SALAD | With crispy iceberg lettuce, tomatoes & cheddar cheese \$6.99

4% Fee Will Be Added To All Credit Card Transactions

DINNERS

ALL *FRIED DINNERS COOKED IN 100% VEGETABLE OIL & SERVED WITH CAJUN FRIES & HUSH PUPPIES (COLESLAW & PICKLED TOMATOES AVAILABLE UPON REQUEST). SUBSTITUTE SEASONED POTATOES FOR \$1.00.

*FRIED CRAWFISH TAILS

Crawfish tails seasoned, battered, lightly floured & fried to golden brown \$21.99

*FRIED SHRIMP

Double dipped & deep fried Sm. \$13.99 • Lg. \$19.99

*FRIED FISH

(thin & crispy option available) Thick cut strips of fish, breaded in a mixture of Cajun spices & corn meal | Sm. \$11.99 • Lg. \$16.99

*FRIED OYSTERS

Fresh oysters, lightly breaded in seasoned corn flour & fried to perfection. • Market Price

*FRIED FISH AND SHRIMP COMBO

(Grilled option available) \$25.99

FRIED OYSTER COMBO

(Choice of Fish or Shrimp) \$33.99

GRILLED FISH OR SHRIMP

Served with hush puppies and your choice of jambalaya or seasoned potatoes \$19.99

GRILLED MAHI-MAHI

Drizzled with Cajun cream sauce. Served with your choice of jambalaya or seasoned potatoes \$22.99

SEAFOOD TACOS

3 grilled or fried shrimp or Mahi-Mahi soft tacos drizzled with Cajun remoulade sauce. Served with your choice of seasoned potatoes or cajun fries \$14.99

GRILLED CHICKEN TACOS

3 grilled chicken soft tacos served on flour tortillas & drizzled with Cajun remoulade sauce. Served with your choice of seasoned potatoes or Cajun fries \$14.99

NEW ORLEANS STYLE SHRIMP & GRITS

Sautéed shrimp, andouille sausage and crumbled bacon on a bed of stone ground grits in a thick savory sauce. Served with a dinner roll \$16.99

FRIED SOFT SHELL CRAB DINNER

Served with corn, hush puppies Cajun remoulade sauce and choice of seasoned potatoes or fries) \$31.99

CAJUN SPECIALS

CRAWFISH ÉTOUFFÉE

Crawfish tails in a cream sauce with sautéed herbs & spices. Served over a bed of rice \$22.99

CRAWFISH SUPREME

Crawfish cornbread topped with crawfish etouffee 19.49

CRAWFISH 1/2 & 1/2

Crawfish etouffee & fried crawfish \$ 21.99

BOILED SHRIMP

Large shrimp with corn & new potatoes in Cajun seasoning \$19.99

SMOTHERED FISH

Smothered in our famous etouffee \$19.49

CRAB CAKES & ÉTOUFFÉE

Served over rice \$18.99

*FRIED FROG LEGS

6 meaty frog legs, lightly breaded & fried to perfection \$29.99

*FRIED ALLIGATOR (mild or spicy)

Tender pieces of marinated, hand breaded alligator \$29.99

*STUFFED SHRIMP

4 shrimp with a spicy stuffing, fried to a golden brown \$21.99

*STUFFED CRAB

3 crabs filled with a crab meat stuffing, battered & fried \$14.49

***SUPER SEAFOOD PLATTER | Golden fried shrimp, hand breaded fish, fried oysters, fried stuffed crab, fried crawfish tails & a stuffed shrimp. \$37.99**

16oz. CHOICE ANGUS RIB EYE STEAK

Served with your choice of fries, seasoned potatoes or potatoes au gratin with a dinner salad & dinner rolls • Market Price

PRIME BONELESS PORK RIB EYE

Served fried mild or spicy. Served with your choice of fries, seasoned potatoes, coleslaw or a dinner salad. (Grilled option available) \$22.99

CHICKEN AND WAFFLE

Sweet Belgium waffle topped with Hand battered chicken breast cut into strips and served with syrup \$11.99

SNOW CRAB LEG DINNER

Served with corn and potatoes - Market Price

PIZZAS

Served on a flat bread pizza crust and with our Cajun remoulade sauce, mozzarella cheese and andouille sausage

GRILLED SHRIMP OR CHICKEN \$11.49

FRIED GATOR OR CRAWFISH TAILS \$12.99

LAGNIAPPE

CHICKEN & ANDOUILLE GUMBO

Cup \$6.99 • Bowl 11.49

TO-GO: Sm. \$9.99 • Lg. \$17.99

RED BEANS & RICE | With andouille sausage

Cup \$5.99 • Bowl \$10.99

JAMBALAYA

Cup \$6.99 • Bowl \$ 11.99

CRAWFISH ÉTOUFFÉE

Cup \$7.99 • Bowl \$ 12.99

FRIED CRAWFISH PIE \$6.49

FRIED NATCHITOCHE MEAT PIE \$5.99

PORK BOUDIN LINK \$6.59

POTATOES AU GRATIN \$7.99



18% Gratuity added to parties of 6 or more • No separate checks for parties of 15 or more Friday- Sunday

4% Fee Will Be Added To All Credit Card Transactions

LUNCH-SPECIALS

MONDAY - FRIDAY | 11:00 AM - 2:00 PM

CRAWFISH PIE & A CUP OF CHICKEN & SAUSAGE GUMBO \$10.49

NATCHITOCHE MEAT PIE & A CUP OF CHICKEN & SAUSAGE GUMBO \$9.49

CRAWFISH ÉTOUFFÉE \$10.99

SEAFOOD LUNCH SALAD Your choice of boiled shrimp, fried shrimp or crawfish tails \$10.99

All lunches below served with Cajun fries & hush puppies. (Coleslaw & pickled tomatoes available upon request)

(3) FRIED SHRIMP & (1) STUFFED SHRIMP \$10.99

FRIED LUNCH COMBO

(3 Shrimp & 3 fried fish strips) \$11.99

1/2 DOZEN FRIED OYSTERS • Market Price

1/2 DOZEN SHRIMP \$10.99

FISH BASKET \$9.99

JUST FOR KIDS

Ages 10 & Under | Served with fries & a soft drink

CHEESEBURGER SLIDERS \$6.99

(2) FISH \$6.99

CAJUN CHICKEN STRIPS \$6.99

(3) SHRIMP \$7.99

CORN DOG \$4.99

MAC-N-CHEESE \$5.49

PASTA

Choice of Cajun or Alfredo sauce \$8.99

DESSERTS

NEW ORLEANS STYLE BREAD PUDDING

With rum sauce \$7.99

TURTLE CHEESECAKE

With pecans, caramel & chocolate chips \$7.99

BEIGNETS

5 Golden brown beignets fried to perfection & covered in powdered sugar \$7.99

SOUTHERN STYLE PECAN COBBLER

With vanilla ice cream \$7.99

PEACH COBBLER WITH VANILLA ICE CREAM \$7.99

KEY LIME PIE \$7.99

CHOCOLATE THUNDER WITH VANILLA ICE CREAM

\$7.99

BEVERAGES

COKE • DIET COKE • DR. PEPPER •

HI-C PUNCH • SPRITE • COKE ZERO

MINUTE MAID LEMONADE • WATER •

RED BULL • BOTTLED WATER



JOIN US FOR Happy Hour

4:30-6:30 PM DAILY

Cheers

Margarita, Beer, Wine & Well
SPECIALS

BOTTLED BEER

Import. \$5.25 | Domestic. \$4.50

DRAFT BEER

Import. \$6.00 | Domestic. \$5.00



There is a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.



18% Gratuity added to parties of 6 or more • No separate checks for parties of 15 or more Friday- Sunday