

CAJUN BEACH BOIL AND SUSHI

APPETIZERS

BOUDIN BALLS

Beef Boudin Balls \$5
Boil Boudin Balls \$6
Authentic Boudin Sausage Boudin Balls \$8

CAJUN PEEL AND EAT SHRIMP

Cooked in authentic Cajun boil pot, succulent a flavor filled (1/2 pound \$20 or 1 pound \$38)

VOODOO SHRIMP \$22

Our handcrafted cornmeal breaded shrimp drenched in our Korean spicy sauce

FRIED SHRIMP

Cornmeal coated with love and deep fried, served with housemade Cajun sauce. Grilled on request (1/2 dozen \$20 or 1 pound \$38)

FRIED GREEN TOMATOES \$10

Marinated in buttermilk, hand breaded to order with cornmeal, Served with housemade Cajun sauce

CRISPY FRIED WINGS \$19

8 jumbo wings; fried crispy and tossed with your choice of our fresh housemade sauces: Sweet Cajun Honey, Buffalo, and Korean Spicy
Served with blue cheese or ranch dressing
Add housemade Blue Cheese Dressing \$2

CHICKEN TENDERS \$15

Marinated in buttermilk, panko breaded in house fried crispy and served w/ housemade Cajun sauce

FRESH CUT FRENCH FRIES \$9

Fresh cut Idaho potatoes, fried and lightly salted

PARMESAN HERB FRIES \$11

Our popular Fresh Cut French Fries, tossed with grated aged parmesan cheese, and chopped parsley

TRUFFLE FRIES \$14

Our popular Fresh Cut French Fries tossed with truffle oil, and topped with freshly grated aged parmesan cheese and fresh parsley

SALADS

SHRIMP CEVICHE SALAD \$19

Lime cured shrimp with cilantro, onions, and jalapeños on a bed of chopped tomatoes, avocado, and cucumber

CHOPPED WEDGE SALAD \$14

Chopped crisp iceberg lettuce, chopped tomatoes, crumbled applewood smoked bacon, and our housemade Blue Cheese dressing

Add grilled chicken or shrimp \$7

SEAWEED SALAD \$7

Green wakame seaweed dressed with a sesame vinaigrette

SANDWICHES

All Sandwiches served with your choice of Fresh Cut French Fries, or White Rice

SHRIMP PO' BOY SANDWICH \$14

The classic fried shrimp sandwich, sliced tomatoes, shredded iceberg, pickles, and housemade Cajun sauce, served on a soft French roll

CHICKEN TENDER PO' BOY \$16

Fried or grilled housemade chicken tenders, sliced tomatoes, shredded lettuce, pickles and housemade Cajun sauce, served on French roll

FRIED GREEN PO' BOY \$15

Two fried green tomatoes, iceberg lettuce, pickles, with housemade Cajun sauce, served on soft roll

BLAT SANDWICH \$11

Applewood smoked bacon, iceberg lettuce, ripe avocado, sliced tomatoes, and mayo on sliced white bread

BURGERS

All burgers served with your choice of Fresh Cut French Fries, or white rice. Substitute for plant based burger (\$5)

CLASSIC BURGER \$14

Housemade all beef patty, seasoned and grilled to order, served with lettuce, tomato, pickles, on a bun

BACON CHEESEBURGER \$17

Housemade all beef patty, seasoned and grilled to order, applewood smoked bacon, American Cheese, served with lettuce, tomato, pickles, on a bun

CAJUN BURGER \$18

Housemade all beef patty topped with grilled Andouille sausage, grilled bell peppers and onions, sliced pepper jack cheese, lettuce, tomato, pickles, on a bun

CAJUN BEACH ENTREES

CHICKEN TENDER DINNER \$19

Our panko fried or grilled chicken tenders

OZELLA'S LOUISIANA

GUMBO \$26

Authentic filé gumbo, just like mama Ozella used to make, with shrimp, crawfish, Andouille sausage, okra, bell peppers, onions, and celery. Served over steaming white rice.

SHRIMP AND GRITS \$24

Cajun sauteed shrimp, Andouille sausage, with onions and bell peppers, served over cheesy grits

CHICKEN JAMBALAYA \$19

Savory rice dish made with chicken thigh meat, and Andouille sausage (Add sauteed shrimp \$7)

CREOLE SHRIMP SCAMPI \$25

Spicy shrimp, sautéed with lemon, butter, garlic, onions and bell peppers, served over a bed of linguine

SHRIMP SCAMPI \$24

Shrimp sautéed with lemon, butter, and garlic, served over a bed of linguine

BOILS

Boils are served with corn, Andouille sausage, potatoes, mushrooms, and housemade Cajun sauce

BILOXI BLUES BOIL \$46

Dungeness crab legs, shrimp, and crawfish, corn, Andouille sausage, potatoes, and mushrooms

SHRIMP BOIL \$41

Shrimp, corn, Andouille sausage, potatoes, and mushrooms