



Cajun Steamer

Bar & Grill

HOOVER, AL
TRUSSVILLE, AL
FRANKLIN, TN
www.cajunsteamer.com

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Appetizers

Smoked Tuna Dip 7.95

Slow-cooked yellowfin tuna dip served with crackers.

Fried Dill Pickle Chips 6.95

Pickle chips seasoned, fried and served with a spicy ranch dip.

Fried Stuffed Mushrooms 7.95

Seafood stuffed mushrooms, battered and fried. Served with spicy ranch.

Crispy Fried Calamari 7.95 NEW!

Served with seasoned Asian sauce.

Crawfish Enchiladas 9.95

Creamy crawfish rolled into two flour tortillas, then topped with a rich, crawfish cheese sauce.

Blue Crab Claws 13.95

Cajun, garlic herb, lemon pepper or fried. Served with cocktail sauce

Crab Cake 9.95 NEW!

Seasoned lump crab meat with breadcrumbs sautéed and served with a spicy Creole mustard.

Fire Shrimp 7.50 NEW!

Tender, crispy shrimp tossed with a creamy sauce and served over a bed of lettuce

Coconut Shrimp 7.95

Large shrimp battered and dipped in roasted coconut, fried and served with an orange marmalade dipping sauce.

Hog-Tied Shrimp 10.95

Bacon-wrapped shrimp topped with tasso sherry cream sauce and served with grilled bread.

Stuffed Shrimp Big(3) 7.95 / Bigger(6) 13.95

Succulent large shrimp with a rich crabmeat stuffing.

Blue Crab & Fried Green Tomatoes 11.95

Fried green tomatoes topped with sautéed crab, onions, corn and remoulade.

Boudin (Boo-dan) 5.95

Seasoned pork with onions, rice and herbs. Served with spicy Creole mustard.

Fried Boudin Balls 5.95

Seasoned pork with onions, rice and herbs, then fried. Served with spicy Creole mustard.

Grouper Fingers 9.95

Fresh grouper strips blackened, fried or grilled and served with cocktail sauce.

Fried Crawfish Tails 8.95

Crawfish tail meat fried and served with cocktail sauce.

*Sesame Seared Tuna 10.95

Tuna seared rare and served with wasabi cream, sesame-soy sauce or tiger cream sauce. Served with Caribbean slaw.

Alligator 9.95

Farm-raised alligator tail meat: blackened, fried or grilled - served with cocktail sauce

Louisiana Po-Boys

All Po-Boys are served on Gambino French bread, garnished with lettuce, tomato & Creole mustard, with seasoned curly fries. Substitute any cup of soup or side salad for 1.99.

Catfish Fried or Blackened 8.95

Oyster 12.95

Crawfish 9.95

Shrimp Fried, Grilled or Blackened 8.95

Alligator Fried, Grilled or Blackened 9.95

Broke Po-Boy

Half of the full size po boy, served with seasoned curly fries.

Shrimp 6.95

Oyster 9.95

Crawfish 6.95

Catfish 6.95

Alligator 6.95

Soups & Salads

All salads are served with tomatoes, cucumbers, cheddar cheese & croutons.

Cajun Chef Salad 12.95

Fresh garden salad topped with fried crawfish tails and fried shrimp.

Shrimp Salad 10.95

Fresh garden salad with grilled, blackened or fried shrimp.

Chicken Salad 10.95

Fresh garden salad with sliced grilled, fried or blackened chicken.

House Salad 5.95

Fresh garden salad with tomatoes, cucumbers, cheddar cheese and croutons

Side Salad 3.95

Dressings

Parmesan Vinaigrette, Ranch, Balsamic Vinaigrette, 1000 Island, Bleu Cheese, Honey Mustard, Fat Free Ranch, Spicy Ranch, Oil & Vinegar

Gumbo Ya Ya Cup 4.95 / Bowl 8.95

It's got everything ya like! Chicken & sausage gumbo with shrimp, crawfish tails, oysters and okra.

Chicken & Sausage Gumbo Cup 3.95 / Bowl 7.95

Seafood Gumbo Cup 4.95 / Bowl 8.95

Corn & Crab Bisque Cup 4.50 / Bowl 8.50

Jambalaya Cup 2.95 / Bowl 6.95

Add bread for 1.95

* Consuming raw or undercooked shellfish or seafood may increase your risk of foodborne illness.

Catering available - see a manager for details.

Cajun Steamer Merchandise for sale! - ask your server!

We are a Cajun restaurant, and our food is spicy. We want you to love your experience at The Cajun Steamer, and thought you should know that our dishes may be a little spicier than you are used to. If you enjoy your dishes a little milder, please let your server know. 10% gratuity automatically added for to-go orders. 18% gratuity added for parties of 8 or more. No separate checks for parties of 8 or more.

Creole Specialties

served with your choice of one side item unless otherwise marked with an *.
Substitute any cup of soup or side salad for \$1.99

Sea

Cajun Baked Seafood Medley 10.95

Mixture of fish, shrimp, crawfish and crab topped with Parmesan cheese, and served in a casserole dish.

* Shrimp & Grits 13.95

Sauteéd jumbo shrimp and cream sauce over cheddar grits.

* Crawfish or Shrimp Fettuccini 12.95

Crawfish or shrimp with spicy cream sauce served over fettuccini.

* Tilapia & Shrimp Rockefeller 13.95

A creamy spinach & bacon sauce - served over Cajun mashed potatoes.

Atchafalya Pirogue 11.95

Fried eggplant stuffed with grilled tilapia and topped with a crab cream sauce.

* Crawfish Etouffee 9.95

Crawfish tails in a seasoned reddish roux over white rice.

* Fried Seafood Platter 24.95

Shrimp, catfish, oysters, frog legs and clams. Served with hushpuppies.

Catfish Ponchartrain 13.95

Catfish with shrimp and crab stuffing, topped with Crawfish Louie sauce.

* Shrimp Platter 15.95

Jumbo shrimp fried, blackened and stuffed. Served with fries.

* Catfish & Fried Shrimp 14.95

One catfish fillet fried Cajun style with fried shrimp. Served with fries.

* Shrimp Creole 10.95

Traditional spicy shrimp Creole served with white rice.

Shrimp Diablo 12.95

Jumbo shrimp in our special tiger cream mushroom sauce served over white rice.

All Saints Tilapia 15.95

Blackened tilapia served with shrimp and alfredo sauce over shredded cheese, diced tomatoes and white rice.

Coconut Shrimp 12.95

Large shrimp battered, rolled in roasted coconut, then fried and served with two Cajun sides.

Flounder Seafood Roulade 12.95

Flounder rolled with seafood stuffing, blackened and topped with lemon butter sauce and green onions.

*Fried Oysters 18.95

One dozen fresh oysters fried in our special batter and served with fries

Crawfish Enchiladas 12.95

Creamy crawfish rolled into two flour tortillas, then topped with a rich, crawfish cheese sauce.

Fish Tacos (3) 10.95 NEW!

Grilled or fried tilapia topped with shredded cabbage and pico de gallo, then wrapped in a flour or corn tortilla. Served with one side of your choice.

Crab Cake Sandwich 12.95 NEW!

Served on a gourmet bun with remoulade, lettuce & tomato. Served with fries.

Land

Red Beans & Sausage 9.95

A true Cajun classic for every day that ends in "y".

* Cochon & Grits 12.95

Cajun roasted pork butt with creole au jus, corn and green onions served over creamy grits. Served with grilled bread.

* Bourbon Street Fettuccini 12.95

Chicken and smoked sausage in a creamy Creole sauce over fettuccini.

* Voodoo Chicken 13.95

Grilled chicken with a creamy reduction of white wine, caramelized onions, bacon and crawfish with our sweet balsamic glaze.

Bayou Chicken 11.95

Shrimp and crab-stuffed chicken with our Crawfish Louie sauce.

Caribbean Jerk Chicken 11.95

Three chicken skewers seasoned with our jerk seasoning, then grilled. Served over steamed or dirty rice and topped with a tomato-cucumber relish.

* Melvin's Blackened Chicken 12.95

Cajun blackened chicken, caramelized onions and bacon with our sweet balsamic glaze and served over Cajun mashed potatoes.

* Grilled, Blackened or Lemon Pepper Chicken 12.95 NEW!

Served on a bed of rice with asparagus.

Cajun Trio 8.95

Any three Cajun sides.

Steamed & Grilled Seafood

Served with corn and potatoes.

*Raw Oysters market

Fresh on the halfshell and served on a bed of ice

*Char-grilled Oysters market

Topped with garlic herb seasoning & Parmesan cheese

Hot Boiled Crawfish (seasonal) half 10.95 / full 18.95

Royal Red Shrimp half 13.95 / full 24.95

Head-on, sweet, deep water shrimp.

** The Tallulah Platter 24.95

A large platter of Royal Red shrimp & hot boiled crawfish.

Snow Crab Legs 2 clusters 19.95

Oysters Rockefeller 17.95

Oysters topped with spinach, bacon and Parmesan cheese.

Peel & Eat Shrimp 13.95

Shrimp boiled in The Cajun Steamer's special seasoning. Served hot or cold.

** Steamed Seafood Platter for Two 34.95

Royal Red shrimp, one crab cluster, oysters and hot boiled crawfish.

Prince Edward Island Mussels 11.95

Mussels steamed in a rich, special broth. Served with grilled French bread.

** Mussels will be substituted when crawfish are not in season.

Build Your Catch

Step 1:

Choose Your Fish

Tilapia	11.95
Red Snapper	15.95
Yellowfin Tuna	15.95
Mahi	14.95
Grouper	15.95

Step 2:

Choose Your Style

Fried
Grilled
Blackened
Sauteéd

Step 4:

Choose Your Side

Step 3:

Choose Your Sauce

Tasso Sherry Cream Sauce
Crawfish Etouffee
Artichoke Mushroom
Creole
Sweet Balsamic Glaze
Louie
Lemon Butter
Spinach Rockefeller

Side Items

All sides are 2.95 each.

Sauteéd Vegetable Medley NEW!

Red Beans & Sausage

Cajun Mashed Potatoes

Black-eyed Peas

Fried Okra

Crawfish Etouffee

Chicken & Sausage Jambalaya

Hushpuppies

Fried Green Tomatoes

Cheddar Cheese Grits

Dirty Rice

Grilled Asparagus NEW!

Corn & Potatoes

Seasoned Curly Fries

Beverages

Coke, Diet Coke, Sprite, Lemonade & more 1.99

Iced Tea, Coffee or Milk 1.99

Juice 2.25 Cranberry, Grapefruit, Orange or Pineapple

Full selection of alcoholic beverages available. Just ask your server.

Desserts

Acadian Bread Pudding 4.75

Served with bourbon caramel sauce.

Beignets 4.50

Fried beignets from the French Quarter dusted with powdered sugar.

Chocolate Decadence Cake 6.50

Served with vanilla ice cream.

Cheesecake 5.95

Topped with strawberry sauce.

Fried Cheesecake 7.95

Served with bourbon caramel sauce.

Key Lime Pie 5.95

Topped with whipped cream.