



318-798-2200

<http://shreveport.onthegodelivery.com>

CrawDaddy's Kitchen

Lunch

L101. Crawfish Pie & Cup of Chicken & Sausage Gumbo	\$12.59
L102. Natchitoches Meat Pie Cup of Gumbo	\$11.39
L103. Crawfish Etouffee	\$13.19
L104. Seafood Lunch Salad	\$13.19
L105. (3) Fried Shrimp & (1) Stuffed Shrimp	\$13.19
L106. Choose Two (3) Shrimp, (3) Oysters, or (3) Fish.	\$13.79
L107. 1/2 Dozen Fried Oysters	\$14.39
L108. 1/2 Dozen Shrimp	\$13.19
L109. Fish Basket	\$11.99

Appetizers

MINIMUM OF 30-45 MINUTE COOK TIME AT THIS RESTAURANT!

101. Fried Alligator <i>Tender pieces of marinated alligator cooked the way you like it. Your choice of mild or spicy.</i>	\$17.99
102. Crawfish Cornbread <i>Crawfish tails, herbs and spices cooked into a delicious sweet cornbread cake.</i>	\$10.79
104. Onion Rings <i>A house specialty! Made from scratch. (12)</i>	\$10.79
105. Buttermilk Hushpuppies <i>Delicious hushpuppies made with real buttermilk, fried crispy and full of flavor.</i>	\$8.39
106. Cajun Garlic Shrimp <i>Fresh Gulf Shrimp sauteed in a light garlic butter sauce with a touch of Cajun Seasoning.</i>	\$16.79
107. Boudin Balls <i>Spicy pork, rice and herbs formed into balls and deep fried.</i>	\$13.29
108. Fried Crawfish Tails	\$14.39
109. Pistolettes <i>2 golden brown pistolettes stuffed with crawfish etouffee.</i>	\$14.39
110. Cajun Swamp Fries <i>Cajun fries, crawfish queso, bacon, andouille and green onion.</i>	\$14.39
111. DaT Shrimp <i>Golden fried shrimp lightly tossed in DaT sauce.</i>	\$16.79
112. Appetizer Combo <i>Cheese sticks, breaded dill pickles and fried mushrooms.</i>	\$15.59
113. Fried Mushrooms <i>Lightly breaded and deep fried.</i>	\$10.79
114. Fried Dill Pickle Spears <i>Dill pickles hand battered and deep fried.</i>	\$10.79
115. Fried Green Tomatoes <i>A great Southern tradition!</i>	\$10.79
116. Shrimp and Grits <i>5 sauteed shrimp with andouille sausage and crumbled bacon on a bed of stone ground grits in a thick</i>	\$15.59

Seafood Po-Boys

Served with fries. Dressed with tartar sauce, lettuce, tomato and pickles.

401. Fried Crawfish Tails PoBoy	\$16.79
402. Fried Fish PoBoy	\$17.99
403. Fried Shrimp PoBoy	\$17.99
404. Boiled Shrimp PoBoy	\$17.99
405. Fried Oyster PoBoy	\$26.39
406. Fried Gator PoBoy	\$20.39
407. Grilled Mahi-Mahi PoBoy	\$19.19

Deli Po-Boys

Served with fries. Dressed with mayo, lettuce, tomato and pickles.

408. Virginia Ham Po-Boy	\$15.59
409. Smoked Turkey Po-Boy	\$15.59
410. Cajun Roast Beef Po-Boy	\$16.79
411. Fried Chicken Breast Po-Boy	\$16.79
412. Grilled Chicken Breast Po-Boy	\$16.79
413. Philly Cheese Steak <i>Dressed with grilled bell peppers and onions.</i>	\$16.79

Burgers

MINIMUM OF 30-45 MINUTE COOK TIME AT THIS RESTAURANT! Served with a large order of Regular Fries.

451. Grilled Mahi-Mahi Burger <i>8oz grilled mahi mahi filet with cajun remoulade sauce and all the fixings.</i>	\$23.99
452. Grilled Chicken Burger <i>6oz grilled chicken breast, choice of cheese and all the fixings.</i>	\$16.79
453. Hamburger	\$16.79
454. Cheeseburger <i>1/2 lb burger.</i>	\$17.99
455. Smokin' Hot Cheeseburger <i>1/2 lb Angus beef patty with Pepperjack cheese & sliced Jalapeno Peppers.</i>	\$17.99
456. Impossible Burger <i>1/4 pound plant based patty</i>	\$19.19
457. Turkey Burger	\$16.79
458. Soft Shell Crab Burger <i>Fried soft shell crab topped with Cajun remoulade sauce with all the fixing. served with fries.</i>	\$25.19

Dinners

MINIMUM OF 30-45 MINUTE COOK TIME AT THIS RESTAURANT! All dinners are fried in 100% vegetable oil and served with Cajun fries, buttermilk hushpuppies, cole slaw and pickled tomatoes.

501. Fried Crawfish Tails <i>Crawfish tails seasoned, battered, lightly floured, and fried to a golden</i>	\$26.39
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Cajun Specials

MINIMUM OF 30-45 MINUTE COOK TIME AT THIS RESTAURANT!

601. Crawfish Etouffee Special <i>Crawfish tails in a cream sauce of sauteed herbs and spices over a bed of rice.</i>	\$27.58
602. Crawfish Supreme <i>A serving of crawfish cornbread topped with a generous portion of crawfish etouffee.</i>	\$24.49
603. Crawfish Half & Half <i>A crawfish lover's delight: Crawfish etouffee and fried crawfish tails.</i>	\$26.39
604. Boiled Shrimp <i>Large shrimp, corn and new potatoes boiled in a mixture of Cajun seasonings.</i>	\$23.99
605. Smothered Fried Fish <i>Seasoned fish in our famous etouffee.</i>	\$23.59
606. Crab Cakes & Etouffee <i>Crab cakes served with etouffee over rice.</i>	\$22.79

Lagniappe

MINIMUM OF 30-45 MINUTE COOK TIME AT THIS RESTAURANT!

701. Chicken & Andouille Gumbo (cup)	\$8.29
702. Chicken & Andouille Gumbo (bowl)	\$14.39
703. Red Beans & Rice W/Sausage (cup)	\$7.19
704. Red Beans & Rice W/Sausage (bowl)	\$13.19
705. Jambalaya	
706. Crawfish Etouffee (cup)	\$9.59
708. Fried Crawfish Pies	\$7.79
707. Crawfish Etouffee (bowl)	\$15.59
709. Fried Natchitoches Meat Pies	\$7.19
710. Pork Boudin Link	\$7.19

To Go Sizes

Sides

851. New Potatoes (4)	\$2.49
852. Corn (1 ear)	\$1.99
853. Slaw	\$1.49
854. Pickled Tomatoes	\$1.49
855. Fries	\$3.49
856. Cajun Fries	\$4.99
857. Au Gratin Potatoes	\$8.39

Desserts

MINIMUM OF 30-45 MINUTE COOK TIME AT THIS RESTAURANT!

901. New Orleans Style Bread Pudding <i>With rum sauce.</i>	\$9.59
902. Turtle Cheesecake	\$9.59

savory sauce.

118. Mozzarella Cheese Stick \$10.79

119. Crab Cakes Appetizers \$11.99

served with cajun cream sauce.

120. Crawfish Queso and Chips \$11.99

121. Cajun Boudin Fried \$10.79

Eggrolls

filled with pork boudin and cheese

served with spicy cajun remoulade sauce.

Pasta

MINIMUM OF 30-45 MINUTE COOK TIME AT THIS RESTAURANT!

201. Crawfish Fettuccine

Alfredo

Crawfish tails lightly sauteed and combined with a rich and creamy alfredo sauce, served over fettuccine pasta and tossed with parmesan cheese.

202. Chicken Fettuccine Alfredo

203. Shrimp Fettuccine Alfredo

204. Shrimp Monica Fettuccine

Grilled Gulf Shrimp on a bed of fettuccine and tossed in a creamy Cajun sauce.

205. Chicken Monica

Fettuccine

Grilled Chicken Breast on a bed of fettuccine and tossed in a creamy Cajun sauce.

Salads

MINIMUM OF 30-45 MINUTE COOK TIME AT THIS RESTAURANT!

301. Seafood Salad \$22.79

Choose Fried, Boiled, or Grilled Shrimp or Fried Crawfish with baby spring mix, tomatoes, boiled egg and cheddar cheese.

302. Grilled or Fried Chicken \$19.19

Salad

Grilled chicken breast or Fried chicken strips with baby spring mix, tomatoes, and cheddar cheese.

303. Traditional Chef Salad \$20.39

With ham, turkey, baby spring mix, tomatoes, boiled egg and cheddar cheese.

304. House Salad \$8.39

With baby spring mix, tomatoes and cheddar cheese.

perfection.

502. Fried Butterfly Shrimp

Double dipped and deep fried.

(Small price shown, Large available in options)

503. Fried Fish (3 Piece)

Thick cut strips of fish breaded in a mixture of Cajun spices and cornmeal. (Small price shown, Large available in options)

504. Fried Oysters

Fresh oysters, lightly floured in a seasoned corn flour, fried just right. (Small price shown, Large available in options)

505. Combination Plate \$25.19

Your choice of Fried shrimp and fish or fried fish and oysters.

516. Grilled Fish or Grilled \$23.99

Shrimp

Served with cole slaw, pickled tomatoes, hushpuppies and your choice of either jambalaya or seasoned potatoes.

507. Grilled Mahi Mahi \$27.58

Drizzled with cajun cream sauce.

Served with your choice of jambalaya or seasoned potatoes

508. Seafood Tacos \$17.99

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.

509. Grilled Chicken Tacos \$17.99

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

510. New Orleans Style Shrimp \$20.39

and Grits

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

511. Fried Frog Legs \$25.98

Six meaty frog legs, lightly floured, and fried to perfection.

512. Fried Alligator (Dinner \$35.98

Only)

Tender pieces of marinated alligator floured and fried.

513. Stuffed Shrimp \$26.39

Four shrimp in a spicy stuffing, fried to a golden brown.

514. Stuffed Crabs \$17.59

Three crabs filled with delicious crabmeat stuffing, battered and fried.

515. Super Seafood Platter \$42.99

Golden fried shrimp, hand breaded fish, fried oysters, fried stuffed crab, fried crawfish tails, and a stuffed shrimp.

516. Chicken and Waffle \$14.39

Sweet Belgium waffle topped with hand battered chicken breast cut into strips and served with syrup.

Steaks

MINIMUM OF 30-45 MINUTE COOK TIME AT THIS RESTAURANT!

551. 16 oz Angus Beef Choice \$41.99

Ribeye

Served with au gratin potatoes, a dinner salad, and dinner rolls.

552. Prime Boneless Pork \$27.58

Ribeye

Served mild or spicy. Served with your choice of fries, seasoned potatoes, coleslaw, or a dinner salad.

With pecans, caramel and chocolate chips.

903. Beignets \$9.59

904. Southern Style Pecan \$9.59

Cobbler

905. Peach Cobbler \$9.59

Kid's Meal

MINIMUM OF 30-45 MINUTE COOK TIME AT THIS RESTAURANT! Ages 10 & Under. Served with fries.

K01. Kids 2 Piece Fish \$8.39

K02. Kids Cajun Chicken Strips \$8.39

K03. Kids 3 Butterfly Shrimp \$9.59

K04. Kids Corn Dog \$5.99

K05. Kids Mac-N-Cheese \$6.59

K06. Kids Pasta \$10.79

Choice of Cajun or alfredo sauce.

K07. Kids Cheeseburger \$8.39

Sliders

Beverages- 20oz Fountain Drinks

1001. Coke \$3.00

1002. Diet Coke \$3.00

1003. Dr. Pepper \$3.00

1004. Root Beer \$3.00

1005. Minute Maid Fruit Punch \$3.00

1006. Lemonade \$3.00

1007. Sprite \$3.00

1008. Tea (Unsweet) \$3.00

1009. Tea (Sweet) \$3.00