





FROM THE SEA INTO THE FIRE



CREATOR OF THE ULTIMATE SAUCE $^{\otimes}$ by Chef Yu Bi



A CAJUN FLAVOR YOU'VE NEVER TRIED BEFORE







PURCHASE AT RESTAURANT OR AMAZON



Cajun Asian. A Unique Culinary Adventure

The beloved original flavor of louisiana with a blend of Asian seasonings brought by Chef Yu Bi from Szechuan, China. Specially consummated in The Ultimate Sauce®

Made to Share with loved Ones

inspired by the festive spirit of the Cajun kitchen, we crafted Cajun Boil to encourage laughter, conversation, and the joy of eating together.









HOMEMADE CRAB CHEESE ROLL

CRISPY JUMBO SHRIMP

13.50



FRESH OYSTERS Half Dozen 15.00 / Dozen 28.00

SOUP & SALAD



SEAFOOD GUMBO

CAESAR SALAD

ADD BOILED EGG 1.50 ADD FRIED SHRIMP 4.00



PO' BOY SANDWICH

SHRIMP PO' BOY 14.00 **CRAWFISH PO' BOY** 15.00

> *Consuming raw or undercooked oysters, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FROM THE WOK

CHICKEN JAMBALAYA NOODLE 16.00 SHRIMP JAMBALAYA NOODLE 19.00 SUPREME JAMBALAYA NOODLE 21.00

A flavorful dish made with pasta, various meats (such as sausage, chicken, and seafood), fresh vegetables and Cajun spices.





SHRIMP MAC & CHEESE 17.00 LOBSTER MAC & CHEESE 28.00

Our seafood mac and cheese offers a rich and decadent twist on the classic dish, combining the creamy cheese sauce with the savory flavors of shrimp or lobster.

CHICKEN GARLIC NOODLE 14.00 Shrimp Garlic Noodle 17.00

Perfect cooked linguine pasta tossed in a savory and garlicky butter sauce, topped with grated Parmesan cheese.





FROM THE WOK

CHICKEN CAJUN FRIED RICE 14.50
SHRIMP CAJUN FRIED RICE 16.00
SUPREME CAJUN FRIED RICE 18.00

A hearty and flavorful dish that combines the classic flavors of fried rice with the bold taste of Cajun cuisine.

CRAWFISH ETOUFFEE

19 NN

A classic Creole dish featuring tender crawfish tail meat simmered in a rich, mildly spicy sauce, served over a bed of steamed rice.



CRAB MEAT FRIED RICE

18.00

This popular Asian dish is quickly cooked over high heat in a wok, allowing the flavors of crab meat and scallions to meld into the rice.

SEAFOOD BOIL

Prices subject to change according to market price On Fire Step 1. Choose your seafood Spicy Step 2. Choose your seafood sauce Medium The Ultimate Sauce® **Garlic Butter** Mild Cajun Sauce **Lemon Pepper Sauce Non Spicy Step 3.** Choose your spicy level GREEN-LIPPED MUSSEL 17.99 MIDDLENECK CLAM 1LB **BLACK MUSSEL** 1LB JUMBO SHRIMP HEAD ON 1/2 LB 10.00 1LB 17.99 CRAWFISH 1LB **LOBSTER TAIL** 16.99 1TAIL 21.00 2 TAILS 39.99 JUMBO SHRIMP HEAD OFF

1/2 LB 12.00 1LB 20.99



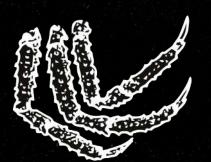




DUNGENESS CRAB 1/2LB 19.50 1LB 37.99



SNOW CRAB 1/2LB 18.50 1LB 35.99



	SIDES	
Corns	2 PC	3.00
Potatoes	2 PC	3.00
Boiled Egg	2 PC	3.00
Broccoli	5 PC	3.00
Sausage	5 PC	3.50
Rice Cake	10 PC	3.00
Noodles		4.50
White Rice		2.50
Garlic Butter Bread		4.50
French Fries		6.50
Extra Sauce		1.00

SEAFOOD COMBOS

Price subject to change according to market price, upcharge will apply for shrimp head off.

COMBO #1

1 LB Crawfish & 1 LB Shrimp & 1 LB Clam. 49.99 / SERVES TWO



COMBO #2

1 LB Crawfish & 1 LB Shrimp & 1 LB Snow Crab.
69.99 / SERVES TW0

COMBO #3

1 LB Clam & 1 LB Shrimp & 1 LB Alaskan King Crab Legs.
99.99 OR MARKET PRICE / SERVES TWO





COMBO #4

1 LB Mussel & 1 LB Shrimp & 1 LB Snow Crab.

67.99 / SERVES TWO

COMBO #5

1 LB Shrimp & 1 LB Snow Crab & 2 Lobster Tails. 89.99 / SERVES TWO



COMBO #6

1/2 LB Shrimp & 1 LB Clam & 1/2 LB Snow Crab & 1 Lobster Tail.

67.99 / SERVES TWO

CHOOSE 3 SIDES 2 PC Corn

2 PC Potatoes

2 PC Boiled Egg

5 PC Sausage

5 PC Broccoli

10 PC Rice Cake





NUTELLA CREPE CAKE

COCONUT CREPE CAKE





TARO BASQUE CHEESECAKE

12.00

FRIED DONUTS





Please check the bill carefully.

9 INCH CAKE 98.00

Bring home the unique flavors of Strawberry Basque Cheesecake, Nutella Crepe Cake or Coconut Crepe Cake. (Pre-order three days in advance)

18% Gratuity will be added on group of 4 or more.



Kids French Fries	5.00
Kids Chicken Nuggets	6.00
Kids Macaroni and Cheese	7.00



Cajunboil.com

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