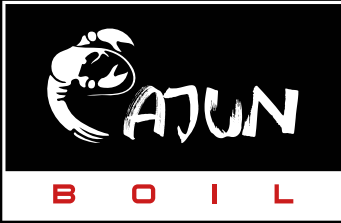




FROM
THE SEA
INTO
THE FIRE



CREATOR OF THE ULTIMATE SAUCE®
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.



**HOW DO I EAT THIS?
SCAN THE QR FOR INSTRUCTIONS**

STARTERS

SWEET SRIRACHA WINGS



MOZZARELLA STICKS



LEMON PEPPER WINGS



HONEY MUSTARD WINGS



COCONUT SHRIMP



ALLIGATOR BITES



18% Gratuity will be added on group of 4 or more.
Please check the bill carefully.



**HOMEMADE CRAB
CHEESE ROLL**



CRISPY JUMBO SHRIMP



**FRESH OYSTERS
HALF DOZEN / DOZEN**

SOUP & SALAD



SEAFOOD GUMBO



CAESAR SALAD

ADD BOILED EGG
ADD FRIED SHRIMP

PO' BOY SANDWICH

SHRIMP PO' BOY
CRAWFISH PO' BOY



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

FROM THE WOK

CHICKEN JAMBALAYA NOODLE
SHRIMP JAMBALAYA NOODLE
SUPREME JAMBALAYA NOODLE

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



SHRIMP MAC & CHEESE
LOBSTER MAC & CHEESE

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
SHRIMP GARLIC NOODLE

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



FROM THE WOK

CHICKEN CAJUN FRIED RICE
SHRIMP CAJUN FRIED RICE
SUPREME CAJUN FRIED RICE

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



CRAWFISH ETOUFFEE

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

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

Step 1. Choose your seafood

Step 2. Choose your seafood sauce

The Ultimate Sauce®

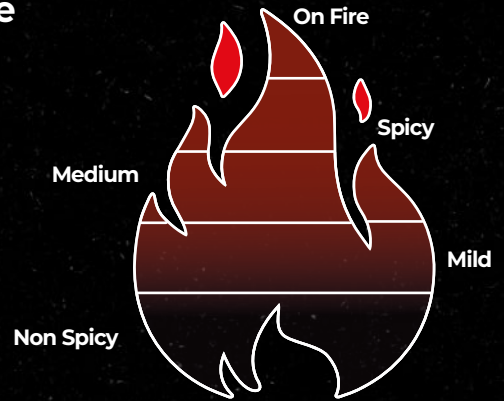


Garlic Butter

Cajun Sauce

Lemon Pepper Sauce

Step 3. Choose your spicy level



GREEN-LIPPED MUSSEL 1LB



BLACK MUSSEL 1LB



MIDDLENECK CLAM 1LB



CRAWFISH 1LB



**JUMBO SHRIMP HEAD ON
1/2 LB 1LB**



**LOBSTER TAIL
1 TAIL 2 TAILS**

**JUMBO SHRIMP HEAD OFF
1/2 LB 1LB**



ALASKAN KING CRAB LEGS

1LB OR MARKET PRICE



DUNGENESS CRAB

1/2LB

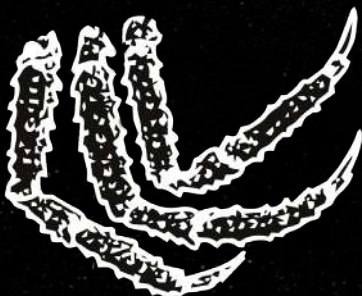
1LB



SNOW CRAB

1/2LB

1LB



SIDES

Corns	2 PC
Potatoes	2 PC
Boiled Egg	2 PC
Broccoli	5 PC
Sausage	5 PC
Rice Cake	10 PC
Noodles	
White Rice	
Garlic Butter Bread	
French Fries	
Extra Sauce	

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.
/ SERVES TWO



COMBO #2

1 LB Crawfish & 1 LB Shrimp
& 1 LB Snow Crab.
/ SERVES TWO



COMBO #3

1 LB Clam & 1 LB Shrimp &
1 LB Alaskan King Crab Legs.
/ SERVES TWO





COMBO #4

1 LB Mussel & 1 LB Shrimp &
1 LB Snow Crab.
/ SERVES TWO

COMBO #5

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



COMBO #6

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

DESSERT



NUTELLA CREPE CAKE



COCONUT CREPE CAKE



TARO BASQUE CHEESECAKE



FRIED DONUTS



9 INCH CAKE

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



KIDS MENU

- Kids French Fries
- Kids Chicken Nuggets
- Kids Macaroni and Cheese

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Cajunboil.com

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