



B O I L



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**

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.



OUR SAUCES

The Ultimate Sauce®
Signature, Bold, Umami.

Cajun
Salty, Strong, Smoky.

Garlic Butter
Creamy, Smooth, Rich.

Lemon Pepper
Sour, Sharp, Tangy.



STARTERS

MOZZARELLA STICKS (4 PC)

Crispy on the outside and perfectly gooey inside. Served with marinara sauce for the ultimate cheesy bite.



CHEF RECOMMENDS

LEMON PEPPER WINGS (4 PC)

Fried wings tossed in zesty lemon and cracked black pepper seasoning.



HONEY GARLIC WINGS (4 PC)

Crispy golden chicken wings glazed in a sweet honey and savory garlic sauce.



FRIED CALAMARI

Lightly breaded calamari, fried to golden perfection and served with tartar sauce.



PREMIUM SHRIMP COCKTAIL (6PC)

Succulent jumbo shrimp, perfectly chilled and elegantly presented with house-made cocktail sauce.



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



CRAB CHEESE ROLL (4 PC)

Crispy wonton wrapper filled with a creamy blend of crab meat, cream cheese and scallion.

ASIAN ZEST CAULIFLOWER

Crispy cauliflower florets tossed in a tangy, sweet-and-spicy Asian glaze.



CHEF RECOMMENDS

HOUSE GARDEN SALAD

A fresh mix of romaine lettuce, ripe tomatoes, smoky bacon, and golden crispy bread, served with your choice of dressing.

Asian Peanut Dressing
House Ranch Dressing



SEAFOOD GUMBO

Slow-simmered stew brimming with shrimp and mixed seafood in a flavorful roux. Infused with Cajun spices, vegetables and aromatic herbs, served with steamed rice for a soulful taste of the South.



ALLIGATOR BITES

Tender pieces of farm-raised alligator, lightly breaded and fried to golden perfection, served with tartar sauce.

CHEF RECOMMENDS

SRIRACHA MAYO SHRIMP (6 PC)

Golden shrimp tossed with a creamy sriracha-mayo sauce.



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

FROM THE WOK

We use a high-flame wok, adding a unique smoky flavor that honors essence you'd find in East Asia.



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.

ADD CRISPY BACON

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



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.



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.



CHEF RECOMMENDS

COCONUT CURRY SEAFOOD RICE

Fragrant rice simmered in creamy coconut milk, infused with aromatic Thai curry spices, and wok-tossed with a medley of fresh shrimp, tender calamari, and mussels. Finished with a touch of heat for a bold, tropical flavor that's both comforting and exciting.

SEAFOOD BOIL

Prices subject to change according to market price.

Step 1. Choose your seafood.

Step 2. Choose your seafood sauce.



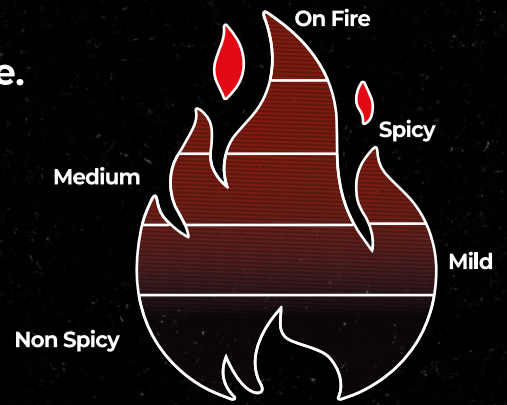
The Ultimate Sauce: Signature, Bold, Umami.

Garlic Butter: Creamy, Smooth, Rich.

Cajun: Salty, Strong, Smoky.

Lemon Pepper: Sour, Sharp, Tangy.

Step 3. Choose your spicy level.



GREEN-LIPPED MUSSEL
1LB



BLACK MUSSEL
1LB



MIDDLENECK CLAM
1LB



CRAWFISH
1LB



JUMBO SHRIMP HEAD OFF
1/2 LB 1LB



LOBSTER TAIL
1 TAIL 2 TAILS



ALASKAN KING CRAB LEGS

1LB MP



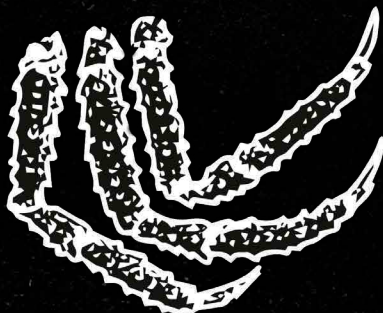
DUNGENESS CRAB

1/2LB 1LB



SNOW CRAB

1/2LB 1LB



SIDES

French Fries	
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	
Extra Sauce	

SEAFOOD COMBOS

Price subject to change according to market price. All Combos Come with three sides.

COMBO #1

1 LB Crawfish & 1 LB Shrimp
& 1 LB Clam.

SERVES 2 - 3



COMBO #2

1 LB Crawfish & 1 LB Shrimp
& 1 LB Snow Crab.

SERVES 2 - 3



COMBO #3

1 LB Green-Lipped Mussel & 1 LB Clam
& 1/2 LB Shrimp & 1/2 LB Snow Crab.

SERVES 2 - 3





COMBO #4

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

SERVES 2 - 3

COMBO #5

1 LB Shrimp & 1 LB Snow Crab &
2 Lobster Tails.

SERVES 2 - 3



COMBO #6

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

SERVES 2 - 3



**CHOOSE
3 SIDES**

2 PC Corn
2 PC Potatoes
2 PC Boiled Egg
5 PC Sausage
5 PC Broccoli
10 PC Rice Cake

DESSERT



CHEF RECOMMENDS

TARO BRULEE CHEESECAKE

A refined fusion of East and West—velvety taro-infused cheesecake crowned with a delicate caramelized sugar crust. Smooth, subtly sweet, and artfully balanced for a truly elegant delight, Vanilla ice cream with peanuts on the side.



NUTELLA CREPE CAKE

Delicate layers of handmade crepes stacked with creamy Nutella filling, finished with a dusting of cocoa. Light, decadent, and irresistibly smooth, Vanilla ice cream with peanuts on the side.



FRIED DONUTS

Fluffy, golden donuts dusted with cinnamon sugar, served with a sweet dragon fruit condensed milk dipping sauce.

CHEF'S CHOICE ICE CREAM

Vanilla / Chocolate.



Celebrate your birthday at **Cajun Boil** and enjoy one complimentary dessert.

KIDS MENU

Kids French Fries
Kids Chicken Nuggets
Kids Macaroni and Cheese

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Cajunboil.com

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