



A CAJUN FLAVOR YOU'VE Never tried before



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.



STARTERS E

SWEET SRIRACHA WINGS

13.50

MOZZARELLA STICKS 11.00

> LEMON PEPPER WINGS 13:50

HONEY MUSTARD WINGS

COCONUT SHRIMP 12.50

FRIED GATOR TENDERS

18% Gratuity will be added on group of 4 or more. Please check the bill carefully. HOMEMADE CRAB Cheese Roll 11.00

CRISPY JUMBO SHRIMP 13.50

FRESH OYSTERS Half Dozen 14.00 / Dozen 26.00

SOUP & SALAD

SEAFOOD GUMBO 8.00

CAESAR SALAD

ADD BOILED EGG 1.50 ADD FRIED SHRIMP 4.00

CLAM CHOWDER 8.00

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.



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

14.00 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

19.00

A classic Creole dish featuring tender crawf ish 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

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 17.99

BLACK MUSSEL 1LB

MIDDLENECK CLAM 1LB 14.99

CRAWFISH 1LB 14.99 JUMBO SHRIMP HEAD ON 1/2 LB 10.00 1LB 17.99 JUMBO SHRIMP HEAD OFF 1/2 LB 12.00 1LB 20.99 LOBSTER TAIL 1 TAIL 21.00 2 TAILS 39.99



ALASKAN KING CRAB LEGS 1LB 61.99

DUNGENESS CRAB 1/2LB 18.00 1LB 34.99







SEAFOOD COMBOS

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



1 LB Crawfish & 1 LB Shrimp & 1 LB Clam. 47.99 / SERVES TWO



1 LB Crawfish & 1 LB Shrimp & 1 LB Snow Crab. 67.99 / SERVES TWO







67.99 / SERVES TWO



COMBO #6

1/2 LB Shrimp & 1 LB Clam & 1/2 LB Snow Crab & 1 Lobster Tail. 64.99 / SERVES TW0



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



STRAWBERRY BASQUE CHEESECAKE 12.00

y's Bake

FRIED DONUTS



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)



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

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



Cajunboil.com

@CajunBoil

