

## OYSTERS

Oyster Plates Are Market Price And Sold By The Dozen Or 1/2 Dozen.

## RAW ON THE HALF SHELL\*

Freshly shucked Gulf oysters with cocktail sauce and horseradish.

## CHAR-GRILLED

Gulf oysters topped with garlic herb butter and parmesan cheese.

## FOR THE TABLE

## SMOKED TUNA DIP

Slow-cooked Ahi Tuna dip served with Creole butter crostinis. 8

## CAJUN CRAWFISH &amp; QUESO

Seasoned crawfish tails in queso blanco with fresh tortilla chips. 6

## DILL PICKLE CHIPS

Hand-breaded pickle chips fried to perfection with spicy ranch dip. 7

## GATOR BITES

Farm-raised alligator tail meat: Blackened, fried or grilled. Served with cocktail sauce. 14

## BLUE CRAB CLAWS

Cajun, garlic herb, lemon pepper, or fried. 15

## CAJUN BOUDIN

Seasoned pork sausage with onions, rice and herbs. Pick your style: fried or grilled. Served with spicy Creole mustard. 6

## PO'BOYS &amp; SANDWICHES

Served With Choice Of Fries Or Zapp's Voodoo Chips

## SHRIMP PO'BOY

Fried, grilled, or blackened shrimp with remoulade, lettuce, and tomato. 12

## FRIED CATFISH PO'BOY

Mississippi farmed-raised catfish with lettuce, tomato, and tartar sauce. 10.5

## FRIED OYSTER PO'BOY

Fried Gulf Oysters topped with remoulade, lettuce and tomato. 15

## COCHON DEBRIS PO'BOY

Creole seasoned pulled pork smothered in gravy and topped with provolone, mayo, lettuce and tomato. 11

## LOUISIANA HOT CHICK

Crispy fried chicken breast with a sweet & spicy sauce topped with lettuce, tomato, mayo, and pickles on a brioche bun. 10

## ROYALE WIT' CHEESE\*

1/2 lb beef & brisket burger topped with bacon, cheddar, pickles, red onion, and remoulade on a brioche bun. 12.5 Get it Voodoo Style for \$3

## NEW ORLEANS MUFFULETTA

Genoa salami, Black Forest ham, provolone and Gambino's olive salad piled on a sesame loaf. Half 12 · Whole 19

## FISH TACOS

Fried, grilled, or blackened grouper topped with shredded cabbage, pico de gallo, and tartar sauce in 3 flour or corn tortillas. 12.5

## BRUNCH SPECIALTIES

Served 10AM -2PM

## SHRIMP &amp; GRITS

Sautéed jumbo shrimp and cheese grits served with smoked bacon in a buttery shrimp sauce and garnished with scallions. 15.5

## CHICKEN &amp; WAFFLES

Belgian waffles and crispy fried chicken topped with spicy honey, smoked bacon, and scallions. 11

## NEW ORLEANS FRENCH TOAST

Sliced French loaf prepared pain perdu style served with maple syrup and a side of fresh fruit. 9

## MARDI GRAS SCRAMBLE

Seared red potatoes, scrambled eggs, cheddar cheese, red peppers, andouille sausage, Creole shrimp & crawfish topped with Creole hollandaise sauce and green onion. 14.5

## BRUNCH TRIO

Choose a combo of any 3 brunch side items. 9.5

## BLUE CRAB BENEDICT

Sautéed blue crab piled on toasted French bread topped with creamy spinach, Tabasco bacon, a poached egg, lemon butter hollandaise, and scallions. Served with fresh fruit. 16

## FGT BLT

Crispy fried green tomatoes and Tabasco marinated bacon topped with lettuce and remoulade. Served with fries. 9

## HANGOVER BURGER

Half Lb. brisket & chuck burger topped with bacon, cheddar cheese, lettuce, tomato, mayo, onion, and a fried egg. Served with fries. 13.5

## BEIGNETS

The French Quarter classic dusted with plenty of powdered sugar and served with a bourbon caramel dipping sauce. 5.5

## SOUP &amp; SALAD

Stack Your Salad. Fried Oysters \$8

Shrimp \$6 · Chicken \$5 · Fried Crawfish \$6

Ahi Tuna \$8 · Seasonal Fish - Mkt. Price

Avocado \$2

## HOUSE SALAD

Fresh mixed greens topped with cherry tomatoes, cucumbers, cheddar cheese, bacon, house made croutons, and sliced radish. Lg 7 · Sm 4

## GUMBO

Choice of seafood, chicken & sausage, or YaYa. Cup 5 · Bowl 9

## SOUP OF THE DAY

Cup 5 · Bowl 9

## SOUP &amp; SALAD

Cup of soup or gumbo and a small house salad. 10

Dressings: Herb Citrus Vinaigrette · Ranch Spicy Ranch · Remoulade · Honey Mustard Balsamic Vinaigrette · Bleu Cheese

## CLASSICS &amp; SPECIALTIES

## RED BEANS &amp; RICE

For every day that ends in "y". Made with Conecuh smoked sausage. Choice of side. 10

## VOODOO CHICKEN

Grilled chicken with a creamy reduction of white wine, caramelized onions, bacon and crawfish with our sweet balsamic glaze. Served over white rice. 14.5

## MELVIN'S BLACKENED CHICKEN

Blackened chicken, caramelized onions and bacon with balsamic glaze, served over Cajun mashed potatoes. 14

## CAJUN SEAFOOD MEDLEY

Fish, shrimp, crawfish, and crab baked with parmesan cheese. Served in a casserole dish. Choice of side. 13

## CATFISH PONTCHARTRAIN

Catfish with shrimp and crab stuffing, topped with Crawfish Louie sauce. Choice of side. 15

## BOURBON STREET FETTUCCINE

Chicken and smoked sausage in a creamy Creole sauce over fettuccine. Served with grilled bread. 14.5

## REDFISH ROCKEFELLER

Creole redfish filet topped with jumbo shrimp in a creamy spinach & bacon sauce. Served over Cajun mashed potatoes. 18

## JAMBALAYA

Served hot and spicy with chicken and Conecuh sausage. 7.5

## CRAWFISH ETOUFFEE

Crawfish tails in a golden seasoned roux over white rice. 12.5

## PEEL &amp; EAT SHRIMP

Shrimp boiled in The Cajun Steamer's special seasoning. Served hot or cold with corn & potatoes. 16.5

## CATFISH &amp; SHRIMP PLATTER

Catfish strips fried Cajun style with fried shrimp. Served with fries and hushpuppies. 16

## HOMEMADE SIDES

## BRUNCH

Cheese Grits \$3 · Sautéed Red Potatoes \$3

Andouille Sausage \$4 · Fresh Fruit Cup \$3.5

Two Eggs \$3.5 · Bacon \$3.5

Fried Green Tomatoes \$3 · Texas Toast \$2

## LUNCH ALL SIDES ARE \$3

Zapp's Voodoo Chips · Fresh Cut Fries

Seasonal Vegetable · Fried Okra

Red Beans & Rice Mashed Potatoes · Remoulade

Slaw Hushpuppies

## \$10 LUNCH SPECIAL

Half A Po'Boy, Quarter Muffuletta, Or 2 Fish Tacos With A Cup Of Gumbo, Soup, Or Small House Salad Add \$1 For Peacemaker

CajunSteamer.com

205-985-7785

180 Main Street, Suite 200

Hoover, Alabama 35244

DELIVERY  
AVAILABLE ON



\* Consuming raw or undercooked meat, eggs, fish, poultry or shellfish may increase your risk of foodborne illness.

## EYE OPENERS

### PAT O'BRIEN'S HURRICANE

The Real Deal! Made with Myer's Dark Rum, OJ and Pat O'Brien's Mix 9  
MAKE IT A "CAT 5" 2

### BOURBON ST. BLOODY MARY

Dixie Pepper Vodka, Zing Zang, Tony Chachere's rimmed glass, spicy beans, okra and olives 8

### NEW ORLEANS SAZERAC

The official cocktail of the Crescent City! Bulleit Rye Whiskey, Absinthe, Peychaud's & Angostura bitters, with a lemon twist 12

### VOODOO SUNRISE

Vodka, Bacardi Rum, OJ and grenadine, topped with Myer's Dark Rum 10

### THE BIG EASY

White Rum, Malibu Coconut Rum, Triple Sec, Banana Liqueur, pineapple juice, OJ, and a splash of grenadine. Topped with Myer's Dark Rum 11

### CLASSIC MARGARITA

El Jimador, triple sec, pineapple & orange juice, sour mix, fresh lime juice, in a salt rimmed glass 8

## COLD BEER

Draft Selections Rotate, So Ask Your Bartender!

## DOMESTICS & PREMIUMS

Abita Amber · Abita Turbodog · Abita Purple Haze  
Abita Andygator · Dixie Lager · Blue Moon · Yuengling  
Miller Lite · Coors Light · Stella Artois · Parish-Ghost  
In The Machine · Parish-Seasonal Brew · Bud Light  
Budweiser · PBR Tall Boys · Red Stripe · Michelob Ultra  
Modelo Especial · Corona Extra · Landshark

## LOCAL BREWS

Trim Tab Paradise Now · Trim Tab IPA  
Cahaba American Blonde · Good People IPA  
Good People Muchacho · Good People Pale Ale  
Back Forty Truck Stop Honey · Fairhope Causeway IPA  
Yellowhammer Belgian White  
Ghost Train Kaleidoscope · Avondale Battlefield IPA

## FROZEN DAIQUIRIS

Margaritas & New Orleans Classics! Ask Your Bartender For Today's Flavors!

## SUNDAY FUNDAY

**\$2 MIMOSAS**

**\$3 SCREWDRIERS**

**\$3 BLOODY MARYS**

## WINE

### RED

House Red 5  
Pinot Noir 8  
Cabernet 8  
Merlot 8

### WHITE

House White 5  
Pinot Grigio 8  
Chardonnay 8  
Rosé 7

## BOOZE

### VODKA

Tito's, Absolut, Deep Eddy Ruby Red 7  
Grey Goose 8

### BOURBON

Jim Beam, Bulleit Rye, Maker's Mark 8  
Woodford Reserve, Knob Creek 10  
Basil Hayden's 12

### WHISKEY

Jack Daniel's, Crown Royal, Jameson 7  
Clyde May's 8

### SCOTCH

Dewar's White, Johnny Walker Black 9  
Glenlivet Twelve 12

### RUM

Captain Morgan, Bacardi Light 7  
Zaya Gran Reserva 8.5

### TEQUILA

Jose Cuervo Gold, 1800 Silver 7  
Patrón Silver, Don Julio Blanco 11

### GIN

Tanqueray, Bombay Sapphire 7  
Hendrick's 8

### SHOTS

Fireball, Jägermeister, Rumplemintz 5  
Jack Daniel's Honey 5