

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 & 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 & 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 & GRITS

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

CHICKEN & 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 & 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 & 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 & SPECIALTIES

RED BEANS & 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 & EAT SHRIMP

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

CATFISH & 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

256-533-5503

301 Pelham Ave, Suite C-1

Huntsville, AL 35801

DELIVERY
AVAILABLE ON

DOORDASH 

* 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 · Blue Moon · Yuengling · Miller Lite
Coors Light · Stella Artois · Parish-Ghost In The Machine · Parish-Canebrake · Bud Light · Budweiser
PBR · Miller High Life · Michelob Ultra
Modelo Especial · Corona Extra

LOCAL BREWS

Cajun Steamer Bayou Amber (Brewed Exclusively For Us By Mad Malts Brewing) · Yellowhammer T-Minus
Tangerine Kolsch · Yellowhammer Cheatin' Heart IPA
Yellowhammer Belgian White · Straight To The Ale
Monkeynaut IPA · Straight to Ale Stout at the Devil
Rocket Republic Vapor Trail Cream Ale
Singing River IPAcalypse Now

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 Nior 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

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, Rumpelintz 5
Jack Daniel's Honey 5