

# CAJUN DAVE'S

138 S. WATER ST. • 330-474-0800 • CAJUN-DAVES.COM

## APPETIZERS

### Gumbo Ya Ya

Hearty gumbo with chicken, andouille sausage, tasso, vegetables, tomatoes, and a rich chicken broth thickened with a dark Creole roux topped with steamed rice and green onion - 6.50

### Cajun Popcorn

Fried Louisiana crawfish tails with red and white remoulade dipping sauces - 9

### Corn-Crusted Mississippi Catfish Bites

With chipotle pepper tartar sauce - 7

### Jambalaya

An appetizer-sized portion of the Louisiana classic - 5.75

### Vegetable Plate

Crisp seasonal vegetables with buttermilk ranch - 6

### Chips and Dips

Trio of homemade guacamole, tomatillo, and tomato salsas with tortilla chips - 7.50

### Nachos

Loaded with southwest spicy shredded beef, peppers, caramelized onions, Cajun beans, melted Chihuahua cheese and topped with salsa and homemade sour cream - 8

## SALADS

### House Salad

With mixed lettuces, tomato, cucumber, sweet onion, and your choice of homemade dressing: Creamy blue cheese, buttermilk ranch, white French, or Italian - 5

### Marinated Grilled Chicken Salad

Mixed lettuces, sundried tomatoes, pepper jack cheese, sweet onion, balsamic vinegar, olive oil, homemade herbed-focaccia croutons - 8

### Classic Caesar Salad

Crisp romaine lettuce, Parmesan and Romano cheeses, homemade herbed-focaccia croutons with a homemade Caesar dressing - 8

### Add Marinated Grilled Chicken Breast - 1.50

### Add Grilled Catfish - 1.75

### Add Crispy Corn-Fried Crawfish - 2

## FRESH CHICKEN WINGS

Your choice of sauce: Ancho barbecue, sweet 'n' sour, ala orange, chipotle buffalo, Carolina honey mustard, or southern fried "naked"

### Half-Dozen - 6

### Dozen - 11

## FRESH CUT FRENCH FRY BASKETS

### Traditional

Seasoned with salt and white pepper - 4

### Southwest Seasoned

Topped with Chihuahua cheese, roasted jalapeños, caramelized onion and homemade sour cream - 8

### Cajun Dave's Style

Creole seasoned and topped with roast beef debris gravy, melted cheddar cheese, and drizzled with creamy horseradish sauce - 8

## PIZZA

### Slice of the Day - 3

### Classic White (12" Round, 8 medium slices)

With olive oil, salt, pepper, garlic, herbs, and mozzarella - 10

### Tomato & Cheese (12" Round, 8 medium slices)

Choice of Romano or whole milk Mozzarella - 10

### Add vegetable toppings:

Roasted red and green bell peppers, spinach, kalamata olives, roasted garlic, grilled hot peppers, caramelized onions, mushrooms - 1 ea.

### Add meat toppings:

Italian sausage, meatballs, marinated chicken, pepperoni - 2 ea.

## PO-BOYS, BURGERS, & SUCH

Add a side of traditional fries to any sandwich for \$2

### PO-BOYS

New Orleans style "Po-Boy" sandwiches are served on toasted French Bread and dressed with lettuce, tomato, pickles, and mayonnaise

### Marinated Grilled Chicken Breast - 7.50

### Crispy Corn-Fried Catfish - 8

### Smoked Turkey - 7

### Crispy Corn-Fried Crawfish - 10

### Crispy Corn-Fried Shrimp - 10

### Pulled Pork Po-Boy

Slow smoked pulled pork dressed with Creole mustard, horseradish and Napa cabbage - 7.50

### Homemade Meatball

Served on French bread with melted Mozzarella cheese and topped with pomodoro sauce - 8.50

### HAMBURGERS

Angus chuck is ground fresh in-house daily and seasoned with our Mystic Bayou Rub, dressed with lettuce, tomato, onion and pickles

### Hamburger - 7

### Cheeseburger

Choose from cheddar, Swiss, provolone, pepperjack, or American - 7.50

### Mushroom Cheeseburger

Fresh mushrooms sautéed with shallots, garlic, parsley, and your choice of cheese - 8.50

### Muffuletta

Italy meets Louisiana- Mortadella, Sopresatta, baked ham, Provolone cheese and Italian olive salad pressed on French Bread - 7.50

### Mexican Style Tacos

Your choice of grilled chicken or pork topped with sliced radish and Napa cabbage, tomatillo, tomato salsa and homemade sour cream - 8

## ENTREES

### Cavatelli Pomodoro with garlic toast - 10

Add meatballs - 1.50 ea.

### Cavatelli Marinara with garlic toast - 8.50

Add seasonal fresh vegetables - 1.50

### Shrimp Creole

Sautéed Gulf Shrimp sprinkled with Creole seasonings and smothered with Creole tomato sauce served over steamed rice - 12.50

### Crawfish Monica

Louisiana crawfish tails and cavatelli in a Creole crawfish cream with Parmesan cheese - 14.50

### Cajun Chicken and Smoked Sausage Jambalaya

The classic Cajun rice dish with chicken, andouille, tasso, vegetables, tomatoes, and spices - 10.50