

APPETIZERS

- CRAB CAKES

pan-fried crab cakes, lemon butter, micro cilantro
- CALAMARI

spicy marinara sauce
- McADOO'S SEAFOOD FONDUE

shrimp, crawfish, spinach, mushroom, white wine cream sauce, jack cheese, garlic toast
- COCONUT SHRIMP

sweet asian dipping sauce
- MEXICO CITY SHRIMP COCKTAIL

avocado, pico de gallo, spicy lime cocktail sauce, tortilla chips
- SHRIMP COCKTAIL

mcadoo's cocktail sauce
- SALMON WONTON NACHOS

fried soy-glazed salmon, asian slaw, jicama, mango, sriracha drizzle

OYSTERS ASK ABOUT OUR SELECTION OF OYSTERS ON THE HALF SHELL

- CHAR-GRILLED

half 15 dozen 28

grilled over an open flame, herb butter, parmesan
- GRILLED ROCKEFELLER

half 16 dozen 29

spinach, bacon, cheese, chives, cream sauce

SANDWICHES

- PO'BOY

17

choose from: fried shrimp, fried catfish, fried oysters or fried crawfish; seasoned fries
- CHEESEBURGER

16

cajun seasoned fries

CAJUN SPECIALTIES

- CAJUN ENCHILADAS

18

shrimp, crawfish, tomatoes, avocado, mixed cheeses, cajun cream sauce, red beans & rice
- SHRIMP & CRAWFISH ÉTOUFFÉE

18

four jumbo shrimp, white rice, crawfish étouffée
- CAJUN PASTA

20

blackened chicken breast, sausage, shrimp, fettuccine
- SHRIMP & CHEESE GRITS

24

gouda and marscapone stone ground grits, lardon, charred corn, bacon dressing
- CRAWFISH PLATTER

21

fried crawfish, crawfish étouffée, dirty rice
- MAHI NEW ORLEANS

21

blackened fillet, zydeco butter, jambalaya, crawfish étouffée

SALADS & GUMBO

- 23

SEAFOOD SALAD

22

gulf shrimp, crab, avocado, pickled radish and red onion, nut granola, white wine vinaigrette, remoulade, manchego cheese, mixed greens
- 17

SALMON SPINACH SALAD

19

grilled or blackened salmon, baby spinach, strawberries, candied pecans, bleu cheese crumbles, poppy seed vinaigrette
- 19

FRIED CHICKEN COBB SALAD

19

fried chicken, egg, tomatoes, blue cheese crumbles, red onions, bacon, avocado, housemade buttermilk ranch dressing
- 16

WEDGE

11

iceberg wedge, roma tomatoes, red onions, applewood bacon, blue cheese dressing
- 17

CAESAR

9

romaine lettuce, parmesan, garlic croutons, caesar dressing
- 20

SEAFOOD GUMBO

cup 11 bowl 14
- LOBSTER BISQUE

cup 11 bowl 14
- CLAM CHOWDER seasonal

cup 11 bowl 14

CUSTOM CREATIONS

- 2 FOR \$15

OR

3 FOR \$19
- cheese grits

red beans & rice

cajun enchilada

wedge salad

caesar salad

fried brussels sprouts
- coconut shrimp

brochette shrimp

crab cake slider

fried shrimp

lobster bisque

seafood gumbo

clam chowder\*

FRIED SEAFOOD served with seasoned fries, hush puppies, green goddess, cocktail and tartar sauce

- CATFISH

medium 16 large 23
- CATFISH & SHRIMP

medium 17 large 23
- SHRIMP

medium 21 large 25
- SHRIMP & FRIED OYSTERS

medium 18 large 25
- FISH PLATTER

medium 23 large 33

catfish, shrimp, crawfish, oysters

LAND LOVERS

- 19

PARMESAN CRUSTED CHICKEN

fettuccine, cajun cream sauce, roasted broccoli
- 26

CHICKEN FRIED RIBEYE

applewood bacon gravy, garlic mashed potatoes
- 45

RIBEYE 14oz

sautéed broccolini, mushrooms, mashed potatoes
- 45

FILET 8oz

sautéed broccolini, mushrooms, mashed potatoes

FIRST CLASS SEAFOOD

- GRILLED ATLANTIC SALMON

steamed white rice, roasted broccoli

29
- HONEY BALSAMIC SALMON

lemon asparagus risotto, sautéed kale

31
- SHRIMP BROCHETTE

jalepeño, bacon wrapped jumbo gulf shrimp, dirty rice

31
- BLACKENED TROUT

fingerling potatoes, blistered green beans, creamy red pepper sauce

34
- MAHI MARDI GRAS

honey bacon brussels sprouts, jambalaya, zydeco butter, house pickled okra

34
- ALMOND CRUSTED FLOUNDER

cajun couscous, bruschetta, broccolini, lemon butter

34
- SEAFOOD STUFFED FLOUNDER

shrimp and seafood stuffing, lemon butter, grilled asparagus

34
- MAHI MAHI BOUDREAUX

shrimp, crawfish, mushrooms, avocado, creamy wine sauce, dirty rice

35
- REDFISH PONTCHARTRAIN

blackened fillet, sautéed shrimp, crab, madeira sauce, dirty rice

36
- SHRIMP & SCALLOP BATON ROUGE

seared broccoli, potato medallions, white wine cream sauce

36
- CHILEAN SEABASS

crab fried rice, heirloom carrots, pickled mango, soy glaze

39

SIDES  
\$8

- GRILLED JUMBO ASPARAGUS

FLASH FRIED SPINACH

CAJUN SEASONED FRIES
- FRIED BRUSSELS SPROUTS

RED BEANS AND RICE

SOY GLAZE ROASTED CARROTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.