196 N CASTELL AVE
NEW BRAUNFELS, TX

McADOO'S
SEAFOOD CO. & OYSTER BAR

LUNCH

APPETIZERS

CRAB CAKES 27
pan-fried crab cakes, lemon butter, micro cilantro

CALAMARI 19
spicy marinara sauce

McADOO'S SEAFOOD FONDOO 23
shrimp, crawfish, spinach, mushroom,
white wine cream sauce, jack cheese, garlic toast

COCONUT SHRIMP 19
sweet asian dipping sauce

SHRIMP COCKTAIL 18
make it *Mexico City* style: avocado, pico, lime, tortilla chips +1

CRAWFISH DEVILED EGGS 18
fried crawfish, zydeco butter, paprika, smoked sea salt

NEW ORLEANS BARBECUE SHRIMP 21
new orleans style bbq sauce, garlic bread

ASK ABOUT OUR SELECTION OF
OYSTERS ON THE *Half Shell*

SANDWICHES

NEW ORLEANS PO'BOY 19
choice of fried shrimp, fried catfish, fried oysters or fried crawfish
served with seasoned fries

FISH TACOS 26
blackened redfish, mixed cheese, pico, crispy coleslaw,
chipotle tartar & side salad

CHEESEBURGER 17
lettuce, tomato, onions & pickles | served with cajun seasoned fries

CAJUN SPECIALTIES

CAJUN ENCHILADAS 20
shrimp, crawfish, tomatoes, avocado, mixed cheese,
cajun cream sauce, red beans & rice

SHRIMP & CRAWFISH ÉTOUFFÉE 22
four jumbo shrimp, white rice, crawfish étouffée

CAJUN PASTA 23
blackened chicken breast, sausage, shrimp, fettuccine

SHRIMP & CHEESE GRITS 25
gouda and marscapone stone ground grits, lardon,
charred corn, bacon dressing

CRAWFISH PLATTER 25
fried crawfish, crawfish étouffée, dirty rice

SALADS & GUMBO

SEAFOOD SALAD 29
gulf shrimp, crab, avocado, pickled radish & red onion, nut granola,
white wine vinaigrette, remoulade, manchego, mixed greens

SALMON SPINACH SALAD 25
grilled or blackened salmon, baby spinach, strawberries, candied
pecans, bleu cheese crumbles, poppy seed vinaigrette

FRIED CHICKEN COBB 23
egg, tomato, bleu cheese crumbles, onion, bacon, avocado, ranch

WEDGE 14

CAESAR 12

SEAFOOD GUMBO ..... cup 12 bowl 16

LOBSTER BISQUE ..... cup 12 bowl 16

CLAM CHOWDER ..... cup 11 bowl 14

Custom Creations

2 FOR $17 | 3 FOR $22

CHEESE GRITS	COCONUT SHRIMP
RED BEANS & RICE	SHRIMP BROCHETTE
CAJUN ENCHILADA	CRAB CAKE SLIDER
WEDGE SALAD	FRIED SHRIMP
CAESAR SALAD	LOBSTER BISQUE
SEAFOOD GUMBO	FRIED BRUSSELS SPROUTS
HUSH PUPPIES	CLAM CHOWDER

FRIED SEAFOOD

seasoned fries, hush puppies, green goddess, cocktail & tartar sauce

CATFISH ..... small 19 large 26

CATFISH & SHRIMP ..... small 22 large 29

SHRIMP ..... small 22 large 27

SHRIMP & FRIED OYSTERS ..... small 20 large 27

FISH PLATTER ..... small 26 large 35
catfish, shrimp, crawfish & oysters

LAND LOVERS

PARMESAN CRUSTED CHICKEN 24
fettuccine, cajun cream sauce, roasted broccoli

CHICKEN FRIED RIBEYE 32
applewood bacon gravy, garlic mashed potatoes

RIBEYE 14oz 54
sautéed broccolini, mushrooms, mashed potatoes

FILET 8oz 54
sautéed broccolini, mushrooms, mashed potatoes

FIRST CLASS SEAFOOD

GRILLED ATLANTIC SALMON steamed white rice, roasted broccoli 34

HONEY BALSAMIC SALMON lemon asparagus risotto, sautéed kale 36

SHRIMP BROCHETTE jalapeño, bacon wrapped jumbo gulf shrimp, dirty rice 33

ALMOND CRUSTED FLOUNDER cajun couscous, bruschetta, broccolini, lemon butter 36

SEAFOOD STUFFED FLOUNDER shrimp and seafood stuffing, lemon butter, grilled asparagus 37

MAHI MAHI BOUDREAUX shrimp, crawfish, mushrooms, avocado, creamy wine sauce, dirty rice 39

REDFISH PONTCHARTRAIN blackened fillet, sautéed shrimp, crab, madeira sauce, dirty rice 42

SHRIMP & SCALLOP BATON ROUGE seared broccoli, potato medallions, white wine cream sauce 40

CHILEAN SEABASS crab fried rice, heirloom carrots, pickled mango, soy glaze 44

Sides

RED BEANS & RICE 9
HUSH PUPPIES 8
CAJUN SEASONED FRIES 6
FRIED BRUSSELS SPROUTS ... 9
GRILLED JUMBO ASPARAGUS 8
FLASH FRIED SPINACH 8