



CREOLE SEAFOOD DINNER MENU

SERVED FAMILY STYLE

FIRST COURSE

CRUDITÉ PLATTER

Old Bay Remoulade

ANDOUILLE PASTA

Penne, Onions, Cajun, Pepper Jack

SECOND

SEAFOOD BOIL

Crawfish, Shrimp, Clams, Corn, Potatoes, Bread

**OPTIONAL BOIL UPGRADES:*

King Crab - 8oz \$105

Lobster Tail - 4oz \$29

THIRD

TRADITIONAL BEIGNETS

DRINK SPECIALS

WINE

5oz/8oz/Btl

COCKTAILS

OSCAR IBARRA - CHEF DE CUISINE

COLIN LOOMIS - SOUS CHEF

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

v : vegetarian gf : gluten free | #ajaxtavern | @thelittlenell | facebook.com/thelittlenellaspen | thelittlenell.com/dining | #solotogether

* we proudly serve grand champion wagyu beef from west emma cattle co.