

The Cajun Bucket Party/Catering Menu

Crispy & Juicy Fried

Chicken Wings \$68/50pcs \$125/100pcs \$190/150pcs
each 25 wings served with your choice of 2 sauces, celery, ranch & blue cheese dip
(honey soy garlic / original buffalo / sweet bbq / lemon pepper)

Chicken Tenders \$60 serves 6-8
buttermilk fried. honey dijon mustard

Coconut Shrimp \$95 serves 6-8
tartar sauce

Soft Shell Crab \$110 serves 6-8
sweet chili sauce with mango

Mozzarella Sticks \$42 serves 6-8
marinara sauce

Fried Calamari \$73 serves 6-8
sweet chili sauce with mango

Catfish \$80 serves 6-8
buttermilk fried. homemade tartar sauce

Crispy Jumbo Shrimp \$80 serves 6-8
Louisiana spicy aioli

Plain or Cajun Fries \$38 serves 6-8

Sweet Potato Fries \$45 serves 6-8

Parmesan Truffle or Cheese Fries \$48 serves 6-8

Fried Rice & Gumbo

Fried Rice \$64 serves 6-8
served with your choice of 2 flavor
(shrimp, beef, chicken or vegetable)

Shrimp Gumbo with Aromatic Rice Pilaf \$68 serves 6-8
andouille sausage, okra

Chicken Gumbo with Aromatic Rice Pilaf \$64 serves 6-8
andouille sausage, okra

Appetizers

Crab & Spinach Dip \$95 serves 6-8

lump crab meat, toasted garlic bread, crispy tortilla chips

Taco \$60 serves 6-8

fried catfish or shrimp. coleslaw, romaine, remoulade, sweet aioli, cheddar

Lump Crab Cake \$99 Serves 6-8

hand breaded and lightly fried. remoulade & tartar sauce. coleslaw & avocado

Grilled Corn \$55 serves 6-8

mayonnaise, parmesan & Cajun spice

Rockin' Oysters Rockefeller \$26/12 \$53/24 \$108/48

monterey jack, mozzarella, spinach, lemon garlic butter. parmesan crust

Baked Stuffed Clams \$18.50/10 35/20 52/30

lemon caper garlic butter, holy trinity. parmesan crumbs

Shrimp Cocktail \$15/12 \$28/24 \$56/48

homemade cocktail sauce, grated fresh horseradish

New England Lobster Roll \$110/10 rolls \$210/20 rolls \$315/30 rolls

parmesan truffle fries

Cajun Lobster Roll \$115/10 rolls \$215/20 rolls \$330/30 rolls

cajun fries

Mac & Cheese \$48 serves 6-8

elbow pasta, cheddar & parmesan cheese, béchamel.

oven baked with parmesan crust

Lobster Mac & Cheese \$150 serves 6-8

½ Maine lobster, elbow pasta, cheddar & parmesan cheese, béchamel.

oven baked with parmesan crust

Petite Beef Short Rib \$98 serves 6-8

24hrs braised. Mashed potato

Chicken Slider \$28/8 sliders \$55/16 sliders \$100/30 sliders

dijon, dill pickles, romaine, tomato, spicy aioli & ranch

Catfish Slider \$30/8 sliders \$58/16 sliders \$115/30 sliders

dijon, dill pickles, romaine, tomato, remoulade

Beef & Cheddar Slider \$30/8 sliders \$58/16 sliders \$115/30 sliders

dijon, dill pickles, romaine, tomato, remoulade

Salad

Southern Potato Salad \$40 serves 6-8
russet potato, hard boiled eggs, mayonnaise, celery, onion, sweet pickles, mustard. smoked paprika

TCB House Salad \$52 serves 6-8
croutons, baby tomatoes, red onion, romaine, young greens. aged cheddar.
avocado, radicchio. red wine vinaigrette
* add grilled chicken tenders: **\$5/2pcs**
* add grilled blackened shrimp skewer: **\$10.50/skewer**

Chopped Salad \$52 serves 6-8
baby tomatoes, red onion, romaine, young greens. aged cheddar.
avocado, radicchio. creamy vinaigrette
* add grilled chicken tenders: **\$5/2pcs**
* add grilled blackened shrimp skewer: **\$10.50/skewer**

Caesar Salad \$45 serves 6-8
croutons, shaved parmesan. caesar dressing
* add grilled chicken tenders: **\$5/2pcs**
* add grilled blackened shrimp skewer: **\$10.50/skewer**

Chef's Selections

RIB EYE STEAK
mashed potato. roasted vegetable
teriyaki sauce (10oz) 29.95
*Add lobster tail 14.95
*Add blackened shrimp skewer 10.50

GRILLED SALMON
mashed potato. roasted vegetable
garlic butter 23.95
*Add lobster tail 14.95
*Add blackened shrimp skewer 10.50

GRILLED GARLIC SHRIMP SKEWERS
blackened shrimp skewers, roasted vegetable
lemon garlic butter sauce
rice pilaf or mashed potato (12) 22.95

24HRS BRAISED BEEF SHORT RIB
slow roasted fall-off-the-bone short rib
mashed potato, galbi bbq sauce (12oz) 32

**PARMESAN CRUSTED
CHICKEN BREAST**
shaved aged parmesan, mashed potato
steamed asparagus,
lemon garlic cream sauce 22.50

SEAFOOD LINGUINE
blackened shrimp skewer, crawfish meat,
sea scallop, garlic bread.
creamy parmesan marinara sauce 25.95

**BUTTERMILK FRIED
LOBSTER TAIL BASKET**
fries, coleslaw. sweet aioli (2) 35.95

Create your own Bucket

1. Catch

served with corn & potato

* Little Neck Clam	18	1LB
* Crawfish	14	1LB
* Black Mussel	14	1LB
* Green Mussels	17	1LB
* Shrimp (headless)	18	1LB
* Snow Crab Legs	36	1LB
* King Crab Legs	MP	1LB
* Lobster Tail	36	(2pcs)
* Whole Lobster	34	1¼ LB

2. Sauce choose your flavor

- * **Steam & Boil Only** (served with melted butter)
- * **Original Cajun**
- * **Bucket's Special Sauce**
(garlic butter with original cajun & special spice mix)
- * **Cajun Parmesan**
- * **Garlic Butter**
- * **Dry-** dusted with old bay & special spice mix
(served with melted butter)

2. Spicy Level

Mild Medium Spicy XXX Screaming Hot

Side your choice 3.25 each

Garlic Butter Sauce	Original Cajun Sauce	Bucket's Special Sauce	Cajun Parmesan Sauce	
Garlic Bread	Corn on the Cob	Potato	Steamed Broccoli	Coleslaw

Grilled Asparagus 5 Whipped Potato 5 Andouille Sausage (½ lb) 5 Hard Boiled Egg (2) 2