

# 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