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THE  
**CAJUN BUCKET**

**SEAFOOD • BAR • GRILL**

[www.cajunbucket.com](http://www.cajunbucket.com)

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## *Adult Capri Sun \$10*

### **Tropical Long Island**

Malibu rum, gin, blue Curacao, lime juice, lemonade, simple syrup

### **Cajun Bucket Garden**

Strawberry lemonade vodka, Chambord, lime juice, simple syrup, cranberry juice

### **Acai Pina Colada**

Acai liqueur, rum, pineapple juice, coconut cream

### **Strawberry Daiquiri**

Rum, strawberry, lemonade, coconut cream

## *Special Cocktails \$12*

### **Cajun Mojito**

Rum, mint leaves, lime juice, brown sugar  
(Original, passion fruit & raspberry)

### **Heavy Spice**

Hennessy VS, Ruby port, simple syrup, bitter, coconut water

### **Cucumber Passion**

Crops organic cucumber infused vodka & passion fruit juice

### **Coconut Saketini**

Coconut rum, Ty-Ku Coconut Sake, coconut flakes

### **Lychee Martini**

Vodka, lychee juice

## *Sangria \$8*

### **Red, White**

Flavored (lychee, mango, peach)

## *Soda \$3*

**Refilled Available**

**Coke | Diet Coke | Sprite | Fanta Orange  
Ginger Ale | Club Soda | Iced Tea**

## *Juice \$3*

**Orange | Cranberry | Mango  
Pineapple | Peach | Fruit Punch**

## *Domestic Bottle Beer \$6*

**Brooklyn Lager | Omegna Wheat Ale | Magic Hat #9  
Coors Light | Cajun Fire Honey | Voodoo Ranger IPA**

## *Imported Bottle Beer*

**Carlsberg: \$6 | Corona Extra: \$6  
Krombacher Pilsner: \$6 | Kawaba Snow Weizen: \$9  
Stella Artois: \$6 | Guinness Extra Stout: \$9**

## *Draft Beer 16oz \$7*

**Blue Moon | Lagunitas IPA  
Abita Purple Haze | Coney Island Mermaid Pilsner**



# *Selfish or Happy to Share?*

## **Bottega Vinaia, Pinot Grigio, Italy**

**Glass: \$10 | 750ml: \$34**

Dry and flavorful with firm structure, leading into a lingering finish

## **Gerard Bertrand Cote Des Roses, France**

**Glass: \$10 | 750ml: \$34**

Aromas of summer fruits, cassis and redcurrant, floral notes of rose, along with hints of grapefruits, finish is fresh offering notes of candy

## **Gemma di Luna, Prosecco, Italy**

**Glass: \$10 | 750ml: \$34**

Fresh clean flavors and vibrant effervescence tickle your senses, sweet aromas white flowers

## **Villa Maria, Sauvignon Blanc, New Zealand**

**Glass: \$10 | 750ml: \$38**

The nose is limey and floral, with stone fruit and pea shoots at the core. It's the palate that keeps you coming back for more, with acidity that is in check rather than enamel...

## **Sycamore Lane, Pinot Noir**

**Glass: \$10 | 750ml: \$34**

Exhibits an enticing aroma of fresh red cherries and sweet oak vanilla with a hint of varietal herbal tones. The medium-bodied, juicy, cherry-like flavors are supported and enhanced moderate tannins and a toasty wood character.

## **Chloe, Merlot, Monterey County**

**Glass: \$10 | 750ml: \$34**

Full-bodied, soft tannins, and smooth acidity. Abundant flavors of freshly picked blackberries, black cherry, and ripe plum lead to a plush, velvety mouth feel followed by delicate notes of vanilla, mocha and spice

## **Robert Mondavi, Private Select, Cabernet Sauvignon**

**Glass: \$10 | 750ml: \$38**

Ripe and elegant, with soft red and black fruit flavors and gentle tannins, this wine was aged in a combination of American and French oak