

# Appetizers



**Cajun Tamales (Dodie's Exclusive)**  
4 crabmeat stuffed Jalapenos.....\$8.99

**U-Peel-Em Shrimp**  
10 Jumbos on Ice.....\$9.99

**Fresh Catch Crab Fingers**  
Sauteed or Fried.....\$11.99

**Stuffed Mushrooms**  
w/Creamy Shrimp Sauce.....\$8.99

**"Big Easy" BBQ Shrimp**  
w/white rice & bread.....\$9.99

**Dodie's Onion Rings**  
Thick cut and hand battered.....\$6.99

**Shrimp Cocktail or Remoulade**  
over lettuce.....\$9.99

**Abita Hushpuppies**  
1 dozen homemade Dawgs!.....\$4.99

**Crawfish Tails**  
Fried or Sauteed.....\$8.99

**Messy Cajun Fries**  
w/Cheese and Cajun Gravy.....\$6.99

**Crab Cakes (Fried or Sauteed)**  
3 Fresh crabmeat cakes served over  
Slaw with Creamy Shrimp Sauce.  
\$11.99

**Fried Pickles.....\$5.99**

**Fried Calamari.....\$9.99**

**Fresh Gulf Oysters On the Half Shell**  
1/2 doz. \$7.99 1 doz. \$13.99

**1 lb Mud Bugs Appetizer (In Season)**  
Served with corn and new potatoes.



**Cajun Cocktail**  
Giant glass w/ fresh shrimp, crawfish tails,  
avocado, tomato, onions, peppers & cilantro.  
\$11.99



**Oysters Dodie**  
Freshly shucked gulf oysters  
drenched in butter, garlic,  
and parmesan cheese,  
charbroiled to perfection.  
Served with baguette croutons.  
1/2 doz. \$8.99/ 1 doz. \$15.99



**Dodie's Specialty**

# Soups & Gumbo



**Made Daily from Scratch**

Cup..\$4.99 Bowl. \$6.99  
Sub a cup instead of side: \$2.99

**Seafood Gumbo**

**Chicken & Sausage Gumbo**

**Cream of Crab Soup**

**Shrimp Bisque**

# Salads

**Large House Salad.....\$4.99**

**Fried Crawfish Tails.....\$9.99**

**Chilled Shrimp Salad.....\$9.99**

**Fried Shrimp Salad.....\$9.99**

**Grilled Chicken Salad.....\$9.99**

**Tilapia Salad.....\$12.99**

**Salmon Salad.....\$13.99**

**Want it Blackened? Add a Buck!**

## DODIE'S SIDES.....\$2.99

**Fried Okra**

**Dodie's Cajun Slaw**

**Dirty Rice**

**Abita Hushpuppies**

**Corn on the Cob**

**Garlic Mashed New Potatoes**

**New Potatoes**

**Red Beans**

**Jambalaya**

**Veggies**

**Side Salad**

There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach, blood or have immune disorders you are at a greater risk of serious illness or even death from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

# DODIE'S FRIED PLATES

Served with Cajun Fries & Hushpuppies

Jumbo Shrimp  
Oysters  
Chicken Tenders

Catfish  
Crawfish Tails  
Popcorn Shrimp

Pick 1 item.....\$11.99  
Pick 2 combo.....\$13.99  
Pick 3 combo.....\$15.99  
Pick 4 combo.....\$16.99

## NEW ORLEANS FAVORITES

Served with Dodie's Cajun Slaw\*

Red Beans & Rice w/Sausage....\$10.99



Chicken & Sausage Jambalaya.\$12.99

Shrimp Creole.....\$13.99

Crawfish Ettoufee.....\$13.99

Shrimp Half & Half.....\$14.99  
Shrimp Creole over rice and Popcorn Shrimp w/fries

Crawfish Half & Half.....\$14.99  
Crawfish Ettoufee over rice and Fried Crawfish w/fries

\*Sub Side Salad \$1.00

## STUFF WE BOIL



"The Big Dodie" .....\$29.99  
Over 2 lbs of boiled Shrimp  
and boiled Crab Legs.

Boiled Crab Legs (11/2 lb).\$19.99  
Served with drawn butter.

Hot Boiled Shrimp (1lb) ...\$14.99  
Served with cocktail sauce

Mud Bug Dinner (Seasonal)  
2 1/2 lb DODIE-sized portion.

All boiled items are served with  
corn and new potatoes

## WORLD FAMOUS PO-BOY'S



Po Boy's prepared with mayo and shredded lettuce. Served on a freshly baked baguette.

Want it fully dressed? Add Tomatoes

Served with Cajun Fries

Fried Shrimp.....\$10.99  
BBQ Shrimp .....\$11.99  
Fried Catfish.....\$10.99  
Messy Roast Beef.....\$11.99  
Alli (Blackened Chicken)...\$10.99  
Blackened Crawfish.....\$11.99  
Soft Shell Crab.....\$12.99  
(Seasonal)

Blackened Shrimp.....\$11.99  
Crispy Oyster.....\$11.99  
Blackened Catfish.....\$11.99  
Grilled Chicken.....\$10.99  
Fried Crawfish.....\$10.99  
"The Frenchaletta" .....\$10.99  
(Salami, ham, olive relish, melted Provolone cheese)

Dodie's Po-Burger.....\$10.99

"All the Way" with mustard, mayo,  
melted provolone, pickles, lettuce, tomatoes and onions



Dodie's Specialty

# DODIE'S GRILL

Grilled plates served with Dodie's Salad or Cajun Slaw.

## Bourbon Street Chops

Marinated center cut pork chop with garlic mashed new potatoes, veggies and burgundy mushrooms.....\$17.99

## Grilled Salmon

Fresh Atlantic Salmon lightly seasoned & perfectly grilled.  
Served with veggies.....\$17.99

## Grilled Mahi

Mahi Mahi lightly seasoned and perfectly grilled.  
Served with veggies.....\$17.99

## Grilled Rainbow Trout

Boneless Trout lightly seasoned and perfectly grilled.  
Served with veggies.....\$15.99

## Grilled Tilapia

Tilapia fillet lightly seasoned and perfectly grilled.  
Served with veggies.....\$14.99

## Grilled Chicken

Chicken Breast seasoned and perfectly grilled.  
Served with veggies.....\$11.99

## Alli Dinner

Blackened Chicken Breast served with steamed veggies.....\$12.99

# PASTA

Served with Dodie's Cajun Slaw or Salad.



## Pasta Monica

Made famous at New Orleans JazzFest! Corkscrew pasta tossed in a rich Parmesan Cream Sauce.

## Fettuccini Alfredo

Thick linguine noodles tossed in our made-to-order Alfredo Cream Sauce.

## Buttered Angel Hair Pasta

Thin Capellini noodles sauteed w/ fresh garlic, white wine & melted butter.

## Toulouse Pasta

Corkscrew Pasta and green onions tossed in our Roasted Red Bell Pepper Cream Sauce.

### No Meat: \$9.99

Grilled Chicken	\$11.99	Blackened	\$12.99
Crawfish Tails	\$13.99	Blackened	\$14.99
Fresh Gulf Shrimp	\$13.99	Blackened	\$14.99

## Desserts

Dodie's World Famous Bread Pudding.	\$6.99
Old Fashioned Key Lime Pie.....	\$5.99
Chocholic Pie.....	\$6.99
Ice Cream (Vanilla, Chocolate or Strawberry)	
1 Scoop.....	\$1.95
2 Scoop.....	\$3.59

# DODIE'S SIGNATURE SAUCES

Add on the side or on top of any grilled item for \$3.99

## Le Toulouse

Crawfish tails sauteed in a roasted red bell pepper cream sauce.

## Bienville Sauce

Gulf shrimp and sliced mushrooms in our famous Creamy Shrimp Sauce.

## Old Metarie

Artichoke hearts and fresh crabmeat in garlic butter.

## Mandeville

White wine, capers and fresh crab meat.

## Crawfish Ettoufee

Makes an excellent topping to any of our dishes.

## Dodie's Burgundy Mushrooms

Sliced button mushrooms sauteed with onions and fresh garlic then simmered with red wine and spices.