

SINGING CRAB

Entrees

menu

Sides

- ★ **Better than Bubba Gump's ~ 18.00**
One big plate of shrimp, crab legs, crawfish, smoked sausage, potatoes and corn on the cob all boiled and steamed in cajun spices.
- ★ **Hot Jambalaya! ~ 15.00 / 25.00**
A Cajun classic, our jambalaya is made with chicken, smoked sausage, bell pepper, species, and ham. \$15 small platter; \$25 large platter.
- ★ **Sucio Arroz ~ 12.00**
A mix of chicken liver, gizzards, pork, bell peppers, onions and a lotta spices. Also known as "Rice Dressing."
- ★ **Rice and Red Beans, Please ~ 10.00**
A spicy, zesty blend of three different types of beans mixed with smoked sausage.
*Also available as a side dish \$5.00.
- ★ **Smother me, Sugar, and this Relationship's Done ~ 18.00**
Our special Etouffee' (smothered Creole gumbo) served in a dark buttery sauce with your choice of either crawfish, shrimp, or heck, have both.
- ★ **Have Some Gumbo, Dumbo ~ 12.00**
Our world-famous Dark Gumbo is served with fish and shrimp over brown rice.

- ★ **Holy Shrimp! ~ 15.00**
Okay, nowhere in the Bible is there any shrimp Creole. But eating ours is certainly a life-changing experience. Our shrimp Creole is tomato-based and served with lotsa shrimp.
- ★ **I Smell Something Fishy... ~ 18.00**
Blackened Fish--fish lightly grilled and blackened. Served with jambalaya.
- ★ **Better Than Your Mama's Chili ~ 15.00**
Our award-winning Chili con carne comes with either beef or pork and is blended with tomato, onions, beans, and brown sugar. We also have a vegetarian chili available.
- ★ **Pass the Pig, Please ~ 16.00**
Boudin is a type of sausage made from pork, pork liver, rice, garlic and onions, and other types of spices. Our Boudin is stuffed in a natural casing and has a softer consistency than other more well-known sausage varieties. Heck, we're allowed to brag. Served with side dishes such as rice dressing, or bread.
- ★ **More Gumbo Jumbo ~ 18.00**
Gumbos are Cajun soups flavored with foods native of Native America and Africa. The Native Americans and African had a major influence on Cajun food. Our vegetable flavored Gumbo is a popular choice here at The Singing Crab.
- ★ **Crabby Crabby ~ 14.00**
Cajun-Spiced Soft-Shell Crab Sandwich is served with Yellow Pepper and Caper Aioli.

Sides...All sides are \$3.00.

If ordered as a meal/larger portion, \$6.00

- **Potato**, almost always served with gumbo, and usually in it (generally plain, i.e. egg, potato, and mayo solely)
- **Corn Mush**
- **Boiled crawfish** (boiled with cayenne and salt, not sprinkled on after)
- **Tasso** (spicy smoked pork used primarily for seasoning)
- **Crawfish etoufée**
- **Crawfish bisque** (crawfish stew with small quenelles of crawfish stuffed into the head section of the crawfish shell)
- **Shrimp or Alligator Sauce Piquante**
- **Cochon de Lait**
- **Catfish Courtbouillon**
- **Fried Frog Legs**
- **Beignets & Powdered Bread**
- **Pralines**, most often made with pecans
- **Tarte à la Bouillie** (sweet-dough custard tarts)
- **Tabasco Sauce** - a popular hot sauce produced in the Cajun Heartland
- **Macaroni and Cheese**
- **Quesadillas**; Cheese or Chicken
- **Crawfish pie**
- **Apple pie**
- **Mini Chimichangas**
- **Rancheros**
- **Taquitos**
- **Skillet cornbread**
- **Maque Choux**
- **Sassafrass Leaves**