

Tirough March 4

#1 Pick Your PO BOY SANDWICH

Shrimp: \$9.75 • Alligator: \$12.50 • Oyster: \$12.50 • Crawfish: \$12.50 • Catfish: \$9.50

We dress a grilled hoagie roll with lettuce, tomato, and our zesty Remoulade sauce. Then, we top it with the fried seafood of your choice: small shrimp, oysters, Cajun crawfish, alligator, or catfish. This Louisiana favorite is served with our homemade hush puppies.

BLACKENED CATFISH SANDWICH

\$12.25

This Big Easy creation begins with a catfish fillet rubbed with our lip-tingling blackened Cajun seasoning. We sear it, then serve it on a brioche bun with lettuce, tomato, & onion. This sandwich is served alongside our homemade hush puppies and creamy coleslaw.

#3 GATOR BITE MEAL

#2

\$21.50

We skewer chunks of domestic alligator meat and dip them in our Louisiana-style batter. From there, we deep fry two skewers and serve them alongside fries, hush puppies, coleslaw, and our homemade tangy gator sauce. Individual skewers are available for \$8.95.

#4 JAMBALAYA with shrimp & sausage

\$13.25

Jambalaya is a tradition in the French Quarter. Gulf shrimp, beef sausage, bell pepper, onion, celery, tomato, & Creole seasonings all come together to make this popular rice dish. To turn up the heat, ask for an extra kick of Cajun. This meal is served with bread. Side orders are available for \$6.65.

#5 RED BEANS N' RICE with sausage

\$10.95

This smoky, spicy dish is a staple when it comes to New Orleans comfort food. We prepare the rice with fresh garlic, red bell pepper, onion, Creole spices, tomato, kidney beans, and juicy beef sausage. This meal is served with bread. Side orders are available for \$5.50.

#6 SHRIMP & SAUSAGE GUMBO

\$19.50

Our traditional gumbo is our most popular special. Our rich, dark roux is slowly thickened with bell pepper, okra, onion, and spicy Cajun herbs. We add Gulf shrimp and juicy beef sausage and top it off with two heaping scoops of white rice. This meal includes bread. Side orders are available for \$9.75.

#7 NEW ORLEANS SHRIMP PASTA

\$19.50

We smother fettuccine in our spicy, rich & tangy cream sauce, made with Cajun spice, bell pepper, corn, celery, and green onion. We top it off with Gulf shrimp and beef sausage. This meal is served with bread. Side orders are available for \$9.75.

#8 CRAWFISH ÉTOUFFÉE (pronounced: eh-too-fay or ay-too-fay)

\$20.95

Étouffée is a bit like gumbo (with similar Creole seasonings, bell pepper, onion, and celery) but it's even spicier with a lighter roux. We mix in juicy crawfish tail meat and pour it over white rice. This meal includes bread. Side orders are available for \$10.50.

#9 LOUISIANA CRAWFISH BOIL

\$21.50

Prepare to pinch & twist with this traditional New Orleans meal. Our whole crawfish are boiled with spicy Cajun seasonings, beef sausage, potatoes, and corn on the cob. This feast also includes our creamy coleslaw and bread.

Pick up some of our homemade CORN BREAD!
Try our homemade BREAD PUDDING WITH RUM SAUCE!



SEAFOOD MARKET & RESTAURANT 847-827-1817

1220 E Northwest Hwy, Des Plaines • donsdockseafood.com

Family Owned Since 1951



DINE-IN & CARRY-OUT



We are BYOB ₹