

Open Hours

Sun. - Thur.: 11:00am - 10:00pm
 Fri. - Sat.: 11:00am - 11:00pm
 * Hours may vary in different locations

WWW.FIERYCRAB.COM

2330 Kaliste Saloom Rd.
 Lafayette LA 70508
 Tel: 337-534-8118

339 W Prien Lake Rd Suite 400
 Lake Charles LA 70601
 Tel: 337-564-6500

925 Common St. New Orleans LA 70112
 Tel: 504-841-9823/ 504-766-0089

Fiery Crab



We Accept

All Major Credit Cards

2572 Citiplace CT, Baton Rouge LA 70809

225-456-CRAB (2722)

6900 Siegen Lane #D, Baton Rouge LA 70809

225-300-4455

3900 Williams Blvd., Kenner LA 70065

504-332-3900

2421 South Macarthur Dr. Alexandria LA 71301

318-321-1718

2645 Manhattan Blvd., Suite E5 Harvey LA 70058

504-841-9998

Appetizers

Hush Puppies (10)	\$4
Fried Cheese Sticks (6)	\$5
Fried Pickles (15)	\$4
Onion Rings (15)	\$5
Crab Rangoons (8)	\$6
Fried Calamari (15)	\$8
Fried Oysters (6)	\$8
Fried Baby Shrimp	\$8
Fried Frog Legs (6)	\$9
Crab Cake (2)	\$9
Chicken Wings	\$6 (6 pcs) \$10 (12 pcs)
<i>(Plain Breaded, BBQ, Buffalo, Cajun, Sweet & Spicy)</i>	

Po-Boys

Served with your choice of french fries, cajun fries, or sweet potato fries.
 Served with mayo, honey mustard, house mayo, ranch & ketchup.

Fried Catfish	\$10
Fried Shrimp	\$10
Chicken Tender	\$10
Fried Oyster	\$12

Baskets

All baskets are served with hush puppies, crabmeat salad and your choice of french fries, cajun fries, sweet potato fries, or fried rice.

Fried Catfish (3)	\$12
Fried Flounder (3)	\$12
Fried Jumbo Shrimp (6)	\$12
Fried Oyster (10)	\$12
Chicken Tender (4)	\$12
Fried Seafood Plates	\$19
<i>(4 Fried oyster, 4 shrimp, 2 catfish)</i>	

Grilled

Served with fried rice and steamed broccoli

Shrimp (15)	\$16
Catfish (3)	\$16
Flounder (3)	\$16
Combo (8 Shrimp, 2 Catfish or 2 Flounder)	\$20

Fried Rice

Shrimp Fried Rice	(S) \$8 (L) \$13
Crawfish Fried Rice	(S) \$8 (L) \$13



Soup

Seafood Gumbo \$6 (S) \$12 (L)



Salad

Romaine lettuce, cherry tomatoes, cucumber, red onions & shredded cheese. Thousand Island, Ranch, Golden Italian, Honey mustard, caesar blue & cheese

Side Salad \$5

Shrimp Salad (Boiled or Grilled)

(S) \$7 (L) \$13

House Special Salad (S) 8 (L) \$15

Served with shrimp, crawfish & crabmeat



Oyster on the Half Shell

Served with Garlic Bread.

Charbroiled \$12 (6 pcs) \$18 (12 pcs)

Raw \$9 (6 pcs) \$15 (12 pcs)



Sides

Cajun Fries \$4

French Fries \$4

Sweet Potato Fries \$4

Corn on the Cob (3) \$4

Potatoes (3) \$4

Mushroom \$4

Sausage 1/2 Lb \$4

Steamed Rice \$2

Crabmeat Salad \$5

Boiled Egg (2) \$2

Extra Condiments (Sauce or Dressing) \$0.75



Dessert

Chocolate Cake \$5

Beignets \$5

Cheesecake \$5

(Plain, Strawberry, Chocolate, Caramel)



Kids Menu

Served regular french fries

Chicken Tenders \$4

Catfish \$4

Baby Shrimp \$4



An 18% Service Charge will be added for parties of 6 or more



Specialty Seafood Boils

Here are the step by step instructions of how to order our amazing seafood boils.

All of our seafood is boiled in our family recipe that combines complex and amazing spices and is then tossed with one of our signature sauces. We serve all boils in a bag to preserve and maximize the flavor!

Step 1: Choose your Lb of Seafood or Make Your Own Combo

All served with corn, potatoes and sausage.
(1/2 Lb must choose 2 item)

	(One Lb)	(Half Lb)
King Crab Legs	M/P	
Snow Crab Legs	\$25/Lb	\$13
Whole Dungeness Crab	\$30/Each	
Crawfish (3Lb/5Lb) (Seasonal)	M/P	M/P
Lobster Tail	M/P	
Shrimp (Heads On)	\$17/Lb	\$9
Shrimp (Headless)	\$19/Lb	\$10
Mussels	\$13/Lb	\$7
Black Mussels	\$13/Lb	\$7
Clams	\$13/Lb	\$7
Blue Crab	M/P	M/P
Lobster	M/P	

Step 2: Choose your Seasonings

- Fiery Cajun
- Garlic Butter
- Lemon Pepper
- Fiery Special (Mix them all)
- Louisiana Style
- No sauce (seasoning sauce on the side)
(Extra Seasoning sauce \$2.00)



Get Ready to get your hands Dirty!

Step 3: Choose your Spice Level

Mild , Medium , Hot , Extra Hot

Seafood
never tasted so good
\$88 House Platter

Try our delicious house platter specialty for your family. Each platter feeds 3-4 people and contains wide assortment of seafood seasoned to your taste. Platter contains the following.

- Lobster Tail (2)
- Snow Crab Legs 1 Lb
- Shrimp (Headless) 1 Lb
- Crawfish 1 Lb (Seasonal)
- Dungeness Crab 1 Cluster
- Corn on the Cob (4)
- Potatoes (8)
- Boiled Eggs(4)
- Sausage 1 Lb



Drinks Soda (Free Refill) \$2.50

(Ask for beer, wine & Liquor List)

Lunch Special

(Monday - Friday: 11:00am - 3:00pm) (Excludes Holidays) (Items below only)

Fiery Cajun Shrimp Pasta (Lunch) \$10 (Dinner) \$14
Angel hair pasta covered in delicious shrimp and roasted red pepper cream sauce. (Add 3 Jumbo fried shrimp for \$6.)

Crawfish Etouffee (Lunch) \$10 (Dinner) \$14
Louisiana crawfish tails smothered in a buttery blend of onions, celery, mushrooms, bell pepper and garlic. Served with steamed rice. (Add 3 Jumbo fried shrimp for \$6.)

Crab Cakes (Lunch) \$10 (Dinner) \$14
Served with a slice of french bread and broccoli
Two delicious fried crab cakes covered in roasted red bell pepper cream sauce.

Po-Boys \$8
Choice of shrimp, catfish or chicken tender
Served with french fries, cajun fries or sweet potato fries. mayo, honey mustard, house mayo, ranch & ketchup.

Baskets \$8
Choice of catfish (2), flounder (2), chicken tenders (3) or jumbo shrimp (5)
All Served with hush puppies, and crabmeat salad and choice of french fries, cajun fries, or sweet potatoes fries or fried rice.

WARNING:

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

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