

Life at 30

Here we are after 30 years in business. To most of us, 30 does not seem that old, and many of us would love to be 30 years old again. However, for a restaurant, 30 is an old establishment. Only a few other restaurants in the Mississippi Delta have made it to this milestone, and I am proud to have the opportunity to share our reaching it with you.

Crawdad's seems to have developed a life of its own. What started out as a small, single building has been expanded. The restaurant was moved once during a snow storm, was devastated by fire, survived a few recessions, and yet it is still standing. How did it make it? Maybe, avoiding the "Big One" is a result of a few factors. We always try to do our best, even if we aren't always successful. Instead of giving up, we give back. We've employed hundreds of kids who have learned valuable life lessons and many of whom have put themselves through college with jobs at Crawdad's.

Crawdad's could not have made it through these 30 years without the help of a few significant people such as Albert Junkin (the builder and grill master), Eddie Wade, Bill Johnson, Jr., and Warren Bell, who, beginning as a young 20-year-old, took Crawdad's to its highest level. Now, Joey Lamb brings the complete package needed for us to continue successfully into our future. As in life, you do your best to control your future, but nobody here on earth can accomplish that completely. We will continue the "Crawdad's Life" of doing our best every night and providing jobs for the "young ones." The most important of all people to us is you. We will continue to do our best to please and provide the best possible experience for you.

There is no other place like where we live. Our land, our culture, our people, our music, and the great levee which makes all of this possible make us proud to be from the Mississippi Delta.

Thank you for coming to Crawdad's,

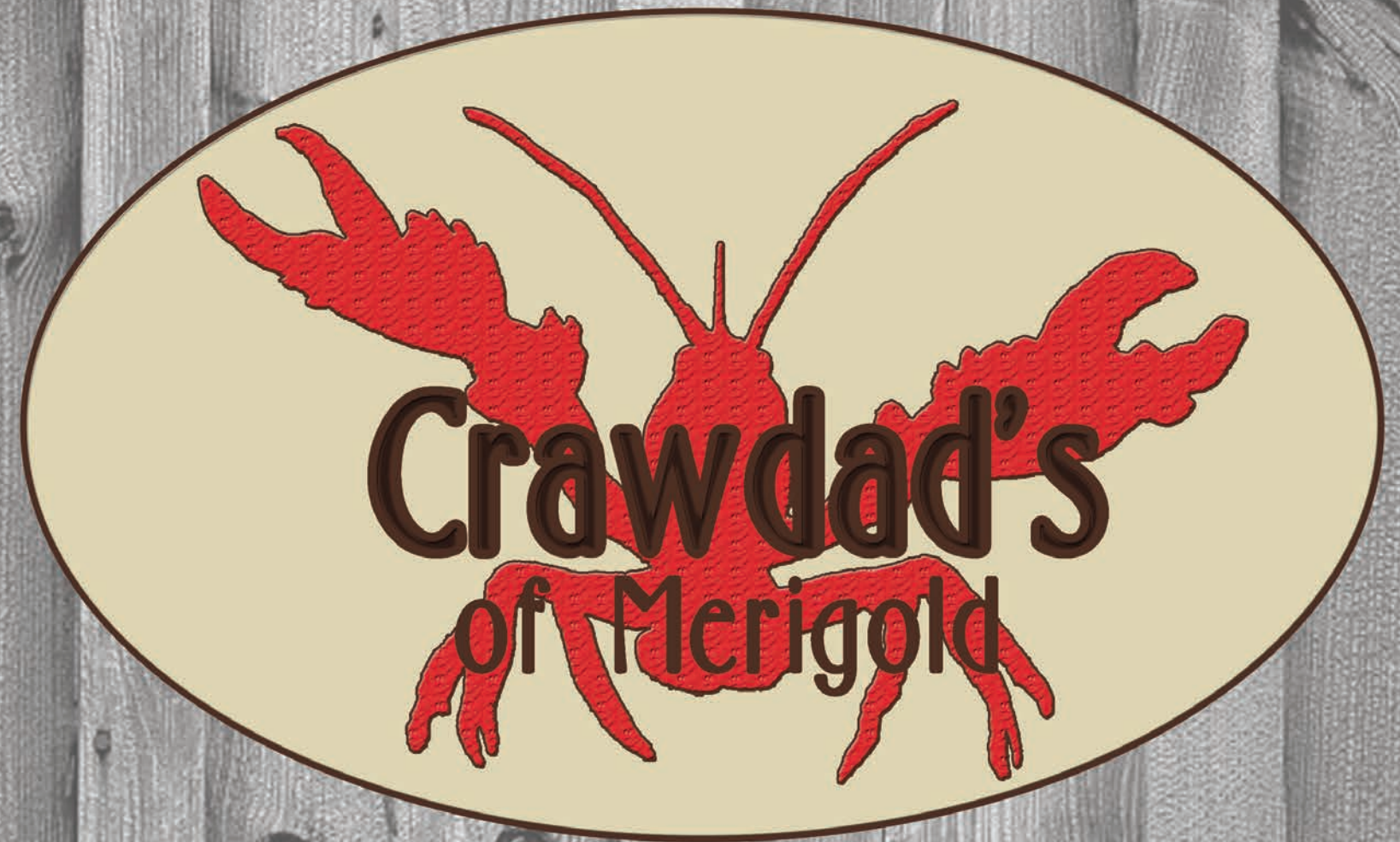
Andrew Westerfield

Hours: Tuesday - Thursday, 5 until 9 p.m., Friday & Saturday, 5 - 10 p.m.

* Prices may vary due to the rise and fall of the beef market

** We are not responsible for well-done steaks

*** A gratuity of 20% may be added to parties of eight or more



100 South Park Street
Merigold, Mississippi 38759
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Appetizers

Etouffee Shrimp and crawfish etouffee over rice	5	Sausage & cheese plate	9
Jalapeno poppers House made and served with a chipotle ranch	8	Crawfish, jalapeno & cheddar fritters Served with grilled leek & carrot slaw, spicy aioli	9
Fried pickles	6	Fried green tomatoes With bacon, blue cheese, balsamic & jalapeno aioli	8
Fried crawfish tails	10	Fried oysters	9
Fried mushrooms	6	Fried calamari Served with marinara & lemon juice	10
Crab cake Served with pickled vegetable & remoulade	8	Flaming shrimp dip	8
Crawdad's crawfish quesadilla	6		

Oysters

Half shell One-half dozen One dozen	8 16	Crawdad's grilled oysters Grilled oysters topped with brown sugar, applewood bacon, black pepper-roasted jalapeno slice, parmesan cheese & sriracha sauce	13/24
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Crawfish

Crawfish platter (seasonal) Crawdad's unique crawfish are served with sausage, potatoes, corn & assorted vegetables Instead of boiling, Crawdad's has been steaming crawfish since 1984. It is "Heads and Tails" the best way!	Market price
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Salads

Caesar salad Chopped romaine, parmesan cheese, grilled Tuscan bread & house Caesar dressing	6
House salad Bacon, grape tomatoes, red onion, croutons & shredded cheddar cheese	4
Spinach salad Dried cherries, pecans, blue cheese & balsamic vinaigrette	6
Greek salad Couscous, Kalamata olives, feta cheese, artichoke hearts, red onion, cucumber & red wine vinaigrette	10

Add to any salad – Chicken \$5, Salmon \$10, Shrimp \$10
Dressings: balsamic, red wine vinaigrette, ranch, Greek, Caesar

Children's Meals

Cheeseburger	7	Fried shrimp	10
Chicken tenders	8	*All served with a side of fries	
Kid's catfish	8		

Entrees - from the kitchen

Pan-seared New York strip - \$32 Jalapeno mashed Yukon golds, green beans, goat cheese fritter, sweet onion jam & red wine gastrique
Grouper - \$27 Blackened & served with lump crab, lemon & artichoke hash, crawfish fritters & fried green tomatoes
Shrimp & Grits - \$20 Sautéed shrimp, chipotle grit souffle, roasted corn, grilled leeks, crawfish cream sauce, jalapeno aioli & potato fries
Seared Mississippi tuna tacos - \$25 Rare tuna, Johnny cakes, avocado, poblano skillet corn & pickled snow peas slaw
Shrimp Sultana - \$19 Sautéed Gulf shrimp, crawfish, onions, peppers, garlic & pasta in a Cajun cream sauce
Crawfish alfredo - \$19 Crawfish tails tossed with penne pasta and spinach in house made alfredo sauce
Catfish parmesan - \$23 Two filets baked in parmesan cheese and topped with crawfish cream sauce, bread & a side
Fried shrimp - \$24 Ten shrimp battered in the mayor's beer batter, fried to perfection & served with bread & a side
Skinny catfish - \$19 Thinly sliced Mississippi catfish fried to perfection and served with bread & a choice of side

Entrees - from the grill

Shish-kabob - \$22 Filet tips, shrimp (2), sausage, onions, bell peppers & mushrooms
Hamburger steak - 24 oz - \$22 12 oz - \$13 House ground filet and ribeye tips and ends, served with grilled onions and gravy
Merigold chicken - \$22 Two six-ounce chicken breasts grilled and served with Merigold sauce
Bone-in pork chop - \$24 18-ounce bone-in pork chop, sweet potato pancake, green beans, apple chutney & sage brown butter
Ribeye - 24-ounce - \$33 18-ounce - \$25
Filet - 8-ounce - \$30 12-ounce - \$40 Add Shrimp - \$10
New York strip (16 - 18 ounces) - \$32
Catfish - \$24 Grilled or blackened, served with bread, Merigold sauce & choice of side
Salmon - \$22 Served with grilled Tuscan bread, lettuce, tomato, feta, red onion, artichoke & red wine vinaigrette
Mahi-Mahi - \$23 Served with grilled squash, zucchini, leeks & portobello, topped with fried green tomato & balsamic reduction

Sides (\$2 each): grilled asparagus, green beans, home fries, stuffed potato, mashed potatoes of the day, snow peas, vegetables of the day, baked potato

Desserts

Bread pudding w/ caramel sauce	7	Ice cream of the month	5
Cobbler of the month w/ ice cream	7	Black bottom pie	7