

WE ENCOURAGE ONLINE ORDERING
AS EVERY ORDER IS MADE TO ORDER.

WWW.2CRAZYFELLAS.COM



WE APPRECIATE
FOLLOWS AND REVIEWS
@2CRAZYFELLAS

HOURS VARY PER DAILY LOCATION

STARTERS

GUMBO \$8

GET A TASTE OF NEW ORLEANS CUISINE WITH THIS SAVORY AND DELICIOUS CHICKEN ANDOUILLE SAUSAGE GUMBO! SAUSAGE, OKRA, AND AROMATIC VEGETABLES MAKE THIS AN AUTHENTIC SERVED OVER BED OF RICE

RED BEANS & RICE \$8

RED BEANS SEASONED WITH ANDOUILLE SAUSAGE AND SIMMERED TO PERFECTION SERVED OVER A BED OF STEAMED WHITE RICE

VOODOO NACHOS \$10

ZAPP'S VODOO CHIPS TOPPED WITH REMOULADE FIESTA SAUCE, PICO, CRAWFISH TAILS, AND ANDOUILLE SAUSAGE.

CHARGRILLED OYSTERS

CRAZY FELLAS HD \$12 DZ \$20

GRILLED WITH OUR HOMEMADE GARLIC BUTTER AND SEASONING MIXTURE TOPPED WITH BACON AND PARMESAN.

BORDER RUNNERS HD \$12 DZ \$20

GRILLED WITH A BLEND OF MEXICAN SEASONING TOPPED WITH HOMEMADE PICO AND PARMESAN.

HE MADE ME HD \$12 DZ \$20

GRILLED WITH OUR HOMEMADE CAJUN GARLIC BUTTER, GATOR MUSTARD, AND SEASONING MIXTURE TOPPED WITH PARMESAN.

SWAMP ASS HD \$12 DZ \$20

GRILLED WITH OUR HOMEMADE CAJUN GARLIC BUTTER, LETHAL GATOR, CAYENNE AND TOPPED WITH PARMESAN

IDK SAMPLER DZ \$22

SAMPLER PLATTER OF OUR SELECTION. PLATTER COMES WITH 3 OF EACH OYSTER FLAVOR ABOVE.

POBOYS

GRILLED SHRIMP w/ FRIES \$12

SEASONED GRILLED SHRIMP ARE PILED ON LIGHTLY TOASTED POBOY BREAD TOPPED WITH LETTUCE, TOMATO, MAYO, AND REMOULADE. SERVED WITH SEASONED FRIES.

FRIED SHRIMP w/ FRIES \$12

CRISPY CAJUN FRIED SHRIMP ARE PILED ON LIGHTLY TOASTED POBOY BREAD TOPPED WITH LETTUCE, TOMATO, MAYO, AND REMOULADE. SERVED WITH SEASONED FRIES.

CAJUN FRIED TURKEY w/ FRIES \$12

CAJUN FRIED TURKEY ON LIGHTLY TOASTED POBOY BREAD TOPPED WITH LETTUCE, TOMATO, MAYO, AND REMOULADE. SERVED WITH SEASONED FRIES.

ENTRÉES

CAJUN SHRIMP \$12

LARGE SAUTEED SHRIMP IN OUR HOMEMADE SPICY CAJUN BUTTER SERVED WITH A CORN.

FRIED SHRIMP BASKET \$12

CRISPY CAJUN FRIED SHRIMP WITH SIDE OF FRIES

GRILLED SHRIMP BASKET \$12

SEASONED GRILLED SHRIMP WITH SIDE OF FRIES

BAYOU SAUSAGE DAWG \$8

8" ANDOUILLE SAUSAGE ON A FRENCH ROLL TOPPED WITH CARAMELIZED ONIONS AND OPTION OF GATOR MUSTARD WITH A SIDE OF FRIES

FRIED SHRIMP TACOS (3) \$10

3 TACOS WITH LIGHTLY FRIED SHRIMP TOPPED WITH HOMEMADE PICO, FEISTA RANCH, REMOULADE. AND FRESH CILANTRO

FRIED PORK TACOS (3) \$10

DEEP FRIED TENDER PORK WITH CAJUN SEASON BLEND ON CORN TORTILLAS TOPPED WITH PICO, FEISTA RANCH AND REMOULADE.

SIDES

SEASONED FRIES \$2

SEASONED CORN \$1

DESSERT

KING CAKE BREAD PUDDING \$7

A SMALL TWIST ON TWO NEW ORLEANS FLAVORS. TOPPED WITH A CREAM CHEESE AND MARDI GRAS SUGAR CRYSTALS

DRINKS

COKE, DIET COKE, DR PEPPER SPRITE, AND WATER \$1

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

ALL PRICES SUBJECT TO CHANGE DUE TO THE NATURE OF SEAFOOD MARKETS.

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