

# MENU

## *The Cajun Greek Restaurant*

**Galveston Local's Favorite!**



**Open 7 Days a Week:**

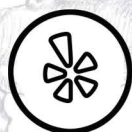
**11:00 AM – 9:00 PM**

**Happy Hour at the Bar Only,**

**Monday – Friday 4:00 PM – 6:00 PM**

**(409) 744-7041**

**2226 61st Street Galveston Texas  
Cajungreekseafood.com**



**Share your Experience online!**

**Be Advised: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

# Starters & Small Plates

## Most Popular:

**Oysters on the Half Shell**

**Peel and Eat Shrimp**

### **GRILLED BOUDIN & SMOKED GOUDA - \$12.99**

Authentic New Orleans Style Boudin w/ Melted Smoked Gouda Cheese

### **FRIED CALAMARI - \$12.99**

Premium Calamari, Rings Only

### **✔ TZATZIKI & FETA PLATE - \$11.99/\$18.99**

Authentic Tzatziki Sauce, Premium Feta Cheese, Fresh Sliced Vegetables, Warm Pita  
Add Gyro Meat, Chicken or Gulf Shrimp - **\$9.99**

### **BOUDIN BALLS - \$10.99**

From scratch Authentic New Orleans Style Boudin

### **HENRY'S GIANT STUFFED JALAPEÑO - \$7.99**

Single Giant Stuffed Jalapeño, Stuffed w/ Our Original Seafood Goodness including Fish, Shrimp, Crab meat & Special Cheeses

### **BLUE CRAB CAKE - \$14.99**

The Real Deal, Pure Crab Meat

### **CEVICHE/CAMPECHANA - \$18.99**

Choice of Mediterranean Seabass or Gulf Shrimp  
Made from Scratch Acapulco Tropical Salsa, Tomato, Orange, Mango, Hint of Jalapeño, Topped with Avocado

### **SHRIMP DIABLO - \$16.99**

Three Large Gulf Shrimp, Jalapeño Stuffed, Bacon Wrapped, Diablo Sauce, Bed of Cajun Rice

### **AHI TUNA APPETIZER - \$18.99**

Sesame Seared Crust, served with Wasabi and pickled Ginger

### **✔ TAMMY'S DOLMAS - \$12.99**

Veggie Stuffed Grape Leaves w/ Rice and Herbs  
On a Bed of Tzatziki Sauce

### **FRIED ASPARAGUS - \$16.99**

Topped with Blue Crab Meat

### **✔ FRIED MUSHROOMS - \$12.99**

Daily Fresh Mushrooms

### **✔ FRIED PICKLES - \$9.99**

No words to Describe, Awesome

### **✔ FRIED ZUCCHINI STICKS - \$9.99**

Served with Ranch

### **✔ FRIED MOZZARELLA CHEESE STICKS - \$9.99**

Served with Marinara Sauce

### **DOUG'S FAVORITE FRIED CLAM STRIPS - \$19.99**

New England Style Famous Appetizer

## **OUR FAMOUS GUMBO - \$10.99 / \$13.99**

Made w/ our Authentic Fresh Seafood, Topped w/ Gulf Shrimp & Steamed Rice

### **CRAB BISQUE - \$12.99/\$16.99**

Rich & Creamy, Made from Fresh Blue Crabs, Topped with Blue Crab Meat

### **✔ GREEK SALAD - \$9.99/\$17.99**

Romaine, Iceberg, Spring Mix, Sliced Cucumbers, Tomato Wedges, Sliced Onions, Pitted Kalamata Olives, Whole Pepperoncini, Homemade Greek Dressing, Hand Grated Feta Cheese

### **✔ DINNER SALAD - \$8.99/\$14.99**

Romaine, Iceberg, Spring Mix, Sliced Cucumbers, Tomato Wedges, Sliced Onions, Ranch, Italian, Honey Mustard

#### **Salad Add-ons:**

**Chicken, Shrimp or Gyro Meat \$9.99**

**Fresh Avocado \$4.99**

## BURGERS

Make it a Combo, Add Fries or Cole Slaw for \$2.99

### CLASSIC AMERICAN HAMBURGER - \$14.99

8 Ounce Beef Patty, Lettuce, Tomato, Onion, Pickles, on a Buttered Brioche Bun  
Go Crazy w/ Surf & Turf ADD BLUE CRAB CAKE – Add \$9.99

### GREEK BURGER - \$18.99

8 Ounce Beef Patty, Lettuce, Tomato, Pickles, Sautéed Onion, Tzatziki Sauce & Feta Cheese

### ✔ ANNETTE'S VEGGIE GREEK BURGER - \$18.99

Just Like the Greek Burger, Best Black Bean Vegetarian Burger Ever,  
Ilan's Secret 16 Natural Ingredient Recipe

### CHICKEN SPINACH BURGER - \$18.99

Juicy Grilled Chicken Breast w/ Sautéed Spinach & Red Onion, Tomato,  
White American Cheese, & Chipotle Mayo

## GYROS

Make it a Combo, Add Fries or Cole Slaw for \$2.99

### CLASSIC GYRO - \$18.99

### CHICKEN, SHRIMP, OR FISH - \$18.99

### ✔ GRILLED VEGGIE GYRO - \$16.99

Greek Pita Bread Wrap with Onions, Tomato & Authentic Tzatziki Sauce.

## PHILLY CHEESESTEAK - \$18.99

Make it a Combo, Add Fries or Cole Slaw for \$2.99

Shredded Shaved Steak w/ Grilled Onions & Bell Peppers,  
Topped with White American Cheese

We do it Better than Philadelphia, Double Meat - Add \$7.99

## PO'BOY SANDWICHES

Make it a Combo, Add Fries or Cole Slaw for \$2.99

### FISH PO'BOY - \$18.99

### SHRIMP PO'BOY - \$18.99

### OYSTER PO'BOY - \$24.99

### COMBO PO'BOY (Pick Two of the Above) - \$24.99

Garlic Buttered French Bread w/ Lettuce, Tomato & Tartar Sauce, Fried, Grilled or Blackened

### CHICKEN PO'BOY - \$16.99

Lettuce, Tomato, Chipotle Sauce

### GRILLED BOUDIN PO'BOY- \$16.99

Lettuce, Tomato, Chipotle Sauce

## SIDES:

FRENCH FRIES    HUSHPUPIES    ONION RINGS    CAJUN RICE    RUSTIC MASHED POTATOES  
GRILLED VEGETABLE MEDLEY    SAUTEED SPINACH    - \$6.99

COLE SLAW    CORN ON THE COB    RED BOIL POTATOES    STEAMED RICE - \$4.99

## Sandwich Add-Ons:

Grated Feta, Gouda, Cheddar,  
Swiss or American Cheese - \$2.99

Grilled Onions or Jalapeño - \$3.99

Add Avocado or Bacon - \$4.99

Tzatziki or Diablo sauce - \$2.99

## LIVE SEAFOOD SHACK

**B.O.I Tray (Born on The Island)** – Ask your Server about it, Custom Your Own Platter. This one explains all about what we do, This Is something you'll find only at the Cajun Greek, Perfect for sharing.

### LIVE CRAWFISH (Seasonal) - Market Price

"This is Something No One Does Better Than Us!", #1 Select Grade, Sold by the Pound  
**Mild, Med, Spicy, Extra Spicy**

### OYSTERS ON THE HALF SHELL - \$16.99 / \$27.99

Our #1 Select Grade, Fresh from Galveston Bay, **Full or Half Dozen**

### PEEL & EAT SHRIMP - \$24.99

Our Amazing, one-of-a-Kind Fresh Tail-On Gulf Shrimp, straight off the Boat  
**Mild, Med, Spicy, Extra Spicy**

### JUMBO HEAD-ON PEEL & EAT SHRIMP - \$24.99

Huge Amazing Shrimp, Tossed in Our Signature Authentic Cajun French "Jumbo Sauce", Served with Garlic French Bread  
**Mild, Med, Spicy, Extra Spicy**

### MASON'S ROYAL RED HEAD ON SHRIMP – \$24.99

Boiled, Peel & Eat Super Big Deep-Water Shrimp, Tastes like Lobster  
Recommended with Our Authentic Jumbo Sauce – Add \$4.99

### GALVESTON BAY BLUE CRABS - \$24.99 / \$39.99

1.5 or 3 Pounds, This Is Something We Have Been Known For, Galveston Bay Cleaned Live Whole Blue Crabs, Fried or Boiled,  
**Mild, Med, Spicy or Extra Spicy**

## DAILY FRESH SEAFOOD FROM OUR LOCAL FISHERMAN – A la Carte

Make it a Combo, Add Two Sides for \$5.99

### SHRIMP PLATE - \$29.99

Fresh off the boat,  
Large Tail-on Gulf Shrimp

### CATFISH PLATE - \$27.99

"Sounds Like an Ordinary Platter, But  
We Do It Amazing!"

### OYSTERS PLATE - \$39.99

Galveston Bay Fresh, #1 Select Oysters

### COMBO PLATE - \$39.99

Create Your Perfect Platter,  
Pick Two: Shrimp, Oysters, Catfish

### SEAFOOD PLATE - \$39.99

"The Dream Platter", Gulf Shrimp,  
Oysters, Catfish and One Stuffed Crab

### STUFFED CRABS PLATE - \$34.99

Three Blue Crab Shells, Hand Stuffed w/ Our Original Seafood  
Goodness including Fish, Shrimp, & Crab Meat

Choose Between Grilled Blackened or Fried

### BLUE CRAB CAKES - \$29.99

Two Crab Cakes, All Lump Crab Meat

### RED SNAPPER FILLET - \$39.99

Grilled or Blackened

### FLOUNDER FILLET - \$29.99

Grilled or Blackened

### SALMON FILLET- \$29.99

Grilled or Blackened

### AHI TUNA FILLET- \$29.99

Grilled, With Sesame Crust

### MEDITERRANEAN SEABASS FILLET - \$29.99

Grilled or Blackened

### WHOLE RED SNAPPER

Grilled, Blackened, or Fried,  
Size Varies: 1lb, 1.5lb, 2lb, 2.5lb, 3lb  
**\$29.99 Per Lb.**

### WHOLE FLOUNDER

Grilled, Blackened, or Fried  
Size Varies: 1lb, 1.5lb, 2lb, 2.5lb, 3lb  
**\$29.99 Per Lb.**

### WHOLE BRANZINO 1lb - \$34.99

Grilled, Blackened, or Fried

## SIDES:

**FRENCH FRIES   HUSHPUPPIES   ONION RINGS   CAJUN RICE   RUSTIC MASHED POTATOES**  
**GRILLED VEGETABLE MEDLEY   SAUTEED SPINACH - \$6.99**

**COLE SLAW   CORN ON THE COB   RED BOIL POTATOES   STEAMED RICE - \$4.99**

## HOUSE SPECIALTY ADD-ONS:

**SIGNATURE "CAJUN JUMBO SAUCE" \$6.99**  
**AVOCADO & PICO CREAM SAUCE \$7.99**  
**LUMP BLUE CRAB MEAT \$12.99**  
**3 LARGE GULF SHRIMP \$9.99**  
**SEAFOOD STUFFED CRAB \$9.99**

## HOUSE SPECIALTIES

### STEAK OF THE DAY - \$39.99

16 Oz Black Angus Ribeye Steak, Seasoned to Perfection, Recommended little under Medium

### ASIAN CAJUN STEAK SALAD DINNER - \$29.99

Ilan's Favorite Chopped Dinner Salad, mix of 16 hand-picked fresh vegetables, comes with prime 8 Oz Sliced Steak Fillet along with our original Asian Cajun Dressing with soy, lime, lemon, sesame oil, scallions and ginger.

(Same Salad Available with your choice of Tuna, Shrimp, Salmon or Chicken instead)

### SHRIMP MEDITERRANEAN - \$30.99

Our Amazing Authentic Salsa Blanca is a New Orleans Style Wine Sauce Grilled Gulf Shrimp, Mushrooms and Herbs Over a Bed of Cajun Rice

### SHARON'S MEDITERRANEAN SEABASS - \$29.99

Delicate Grilled Mediterranean Seabass Fillet served w/ Sautéed Spinach, Steamed Rice, Creamy Avocado & Pico side Sauce and Sliced Avocado

### JANEL'S SALMON PLATTER - \$29.99

Tasty Grilled Salmon Fillet Skin-on, Our Special Glaze, Served with Sautéed Spinach, Steamed Rice, Creamy Avocado & Pico side Sauce and Sliced Avocado

### MICHELLE'S CHICKEN PLATE - \$26.99

Two Juicy, Tender Chicken Breasts, Grilled or Blackened, Served with Sautéed Spinach, Steamed Rice, Creamy Avocado & Pico side Sauce and Sliced Avocado

### CRABBERS CHOICE SEAFOOD SOUP - \$29.99

An Authentic Cajun Greek Recipe, Our Galveston-style Cioppino, Delicious Whole Blue Crab (WHEN AVAILABLE), Gulf Shrimp, Catfish, Calamari and Oysters, Corn, Celery, Carrots and Potato Mild, Med, Spicy, Extra Spicy

### ULTIMATE SALMON MAC & CHEESE - \$44.99

Our Special Glazed Blackened Gulf Shrimp, Calamari, and Salmon Fillet Skin-on over Twisty Pasta Noodles in a Smoked Gouda Cheese Sauce w/ Mushrooms, Tomatoes, Andouille Sausage, Crawfish Tails, Topped w/ Grilled Red Onion, Asparagus & Grated Gouda Cheese

### FLOUNDER FILLET SPECIAL - \$29.99

Served over a bed of Steamed Rice, topped with our homemade Avocado & Pico Cream Sauce, Grilled Asparagus, and Lump Crab Meat

### AHI TUNA SPECIAL - \$29.99

Sesame Seared Crust, Served with Steamed Rice, Topped with Avocado Cream Sauce and Sautéed Spinach

### SCOTTY'S LAMB CHOPS - \$29.99

Two Bone-in Lamb Chops on a Bed of Tzatziki Sauce with Rustic Potatoes Cooked to perfection

### SIDES:

FRENCH FRIES HUSHPUPIES ONION RINGS CAJUN RICE RUSTIC MASHED POTATOES  
GRILLED VEGETABLE MEDLEY SAUTEED SPINACH - \$6.99

COLE SLAW CORN ON THE COB RED BOIL POTATOES STEAMED RICE - \$4.99

### HOUSE SPECIALTY ADD-ONS:

SIGNATURE "CAJUN JUMBO SAUCE" \$6.99  
AVOCADO & PICO CREAM SAUCE \$7.99  
LUMP BLUE CRAB MEAT \$12.99  
3 LARGE GULF SHRIMP \$9.99  
SEAFOOD STUFFED CRAB \$9.99

### KIDS MENU

- CHICKEN STRIPS - \$9.99
- POPCORN SHRIMP - \$8.99
- FRIED CATFISH - \$9.99
- BEEF HOT DOG - \$9.99
- GRILLED CHEESE - \$9.99
- CHEESE STICKS - \$9.99
- PEPPERONI PIZZA -\$11.99
- VEGGIE PIZZA -\$11.99
- CHEESE PIZZA - \$10.99

12 & Under Only, Drink not Included, Served with Fries, Substitute Side – Extra \$2.99

### DESSERTS

- KEY LIME PIE - \$9.99
- CLASSIC CHEESECAKE - \$8.99
- CARROT CAKE - \$8.99
- CHOCOLATE MOUSSE - \$8.99
- CHOCOLATE SUICIDE - \$8.99

### BEVERAGES

- UNSWEET TEA, DR. PEPPER, COCA-COLA, DIET-COKE, COCA-COLA ZERO, SPRITE, LEMONADE, BARQ'S ROOT BEER - \$4.79
- PERRIER SPARKLING WATER, TOPO CHICO, FIJI BOTTLE WATER \$5.99

### BEER

- Galveston Island Brewery - \$6.99
- TIKI WHEAT
- CITRA MELLOW IPA
- CAUSEWAY KOLSCH
- DOMESTIC BEER:
- Bud Light - \$4.99
- Budweiser - \$4.99
- Miller Lite - \$4.99
- Coors Light - \$4.99
- Lonestar - \$4.99
- Michelob Ultra - \$5.99
- Land Shark - \$5.99
- Shiner - \$5.99
- IMPORTED BEER:
- Corona Extra -\$5.99
- Corona Premier – \$5.99
- Dos Equis XX - \$5.99
- Heineken - \$5.99
- Modelo Especial/Negra - \$5.99
- Stella Artois - \$5.99
- Victoria - \$5.99
- Pacifico - \$5.99
- Karbach Crawford Bock - \$6.49
- NONALCOHOLIC BEER- \$5.99
- Heineken 0
- Add Michelada Setup to Any Beer - \$2.99

### WINE MENU

- HARVEY'S AWESOME SANGRIAS
- Red / White / Watermelon - \$7.99
- SPARKLING WINES
- Wycliff \$5 \$20
- Lamarca \$9 \$30
- Mimosa \$5.99
- WHITE WINES:
- Coastal Vines Chardonnay \$6 \$20
- Coastal Vines Pinot Grigio \$6 \$20
- Edna Valley Chardonnay \$10 \$37
- Edna Valley Pinot Grigio \$10 \$37
- Edna Valley Sauvignon Blanc \$10 \$37
- William Hill Chardonnay \$10 \$37
- Josh Chardonnay \$10 \$37
- Ecco Domani Pinot Grigio \$12 \$40
- RED WINES:
- Darkhorse Cabernet \$8 \$30
- Edna Valley Merlot \$10 \$35
- Alamos Malbec \$10 \$35
- Josh Cabernet \$12 \$40
- Edna Valley Cabernet \$12 \$40
- Edna Valley Pinot Noir \$12 \$40
- BOTTLES ONLY:
- Colenes Clemens Pinot Noir \$60
- Raymond Merlot \$60
- Calipaso Cabernet \$50
- Priest Ranch Cabernet \$60
- Prisoner \$70
- Charles Krug Cabernet \$50
- Los Barrailots \$50

### Specialty Cocktails \$10

- Margarita
- Mai Tai
- Mojito
- Bloody Mary
- Tequila Sunrise
- Long Island Tea
- Malibu Bay Breeze
- Hurricane
- Rum Punch
- Old Fashion
- White Russian
- Moscow Mule

### Specialty Martinis \$10

- Dirty Martini
- Cosmopolitan Martini
- Lemon Drop Martini
- Daiquiri Martini
- Manhattan Martini
- Espresso Martini
- Chocolate Martini
- Apple Martini
- Mango Martini
- Gimlet Martini

#### Bourbon:

- Royal Club (House), Jack Daniels, Jim Beam, Wild Turkey, Maker's Mark, TX Blended, Woodford Reserve, Knob Creek
- Scotch Whiskey:
- Clan Mcgregor (well), Dewards, Johnnie Walker Black, Johnnie Walker Blue, Chivas Regal , The McAllen 12, The Glenlivet, Buchanan's, Buchanan's18 The Glenfiddich
- Irish Whiskey:
- Jameson, Jameson Orange, Tullamore Dew, Redbreast, Bushmills
- Canadian Whiskey:
- Crown Royal, Crown Apple, Crown Peach, Canadian Club, Segrams 7Hennessy

#### Vodka:

- Dry Well (well), Tito's, Absolute, Absolute CitronKettle One, Stoli, Belvedere, Grey Goose
- Deep Eddie ruby red , Deep Eddie lemon, Deep Eddie ice tea, Texas Tail Distillery
- Tequila:
- Tirada reposado (well), Jose Cuervo, 1800 Silver1800 reposado, Hornitos reposado, Patron Silver Patron reposado, Patron an'ejo, Casamigos Silver, Casamigos reposado, Casamigos an'ejo, Torada Silver
- Clase Azul reposado, Don Julio silver, Don Julio reposado, Don Julio an'ejo, Don Julio 70, Don Julio 1942

#### Rum:

- Ron Corina (well), Ron Corina spiced rum (well), Ron Corina 151 (well), Bacardi Blanco, Malibu, Sailor Jerry, Captain Morgan, Rumchata, Flor de Can'a
- Gin:
- Taaka (well), Bombay Sapphire, Tanqueray, The Botanists, Beefeater, Hendrix'
- Other Liquors:
- Royal club Amaretto, Cointreau, Grand Mariner, Baileys, Fireball Butterscotch Schnapps, Jägermeister, Peach schnapps, Watermelon pucker, Ruplemintz, Dissaronno amaretto, Tuaca, Courvoisier, Kahlua, Campari,