



Beer Boiled Crawfish Feast

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|----------------------|-----------------------------|
| 2.5 gallons water | 2 pounds corn on the cob |
| 1 case beer | 2.5 pounds new potatoes |
| 32 oz salt | 3 doz lemons, cut in half |
| 32 oz crawfish boil | 20 whole cloves garlic |
| 1 sack live crawfish | 10 pounds andouille sausage |

1. Purge the crawfish. Rinse crawfish in water until the water runs reasonably clear. Next, add water to cover the crawfish and add 2 cups of salt. This process will rid the crawfish of impurities. Then stir for 3 minutes and rinse. To finish purging, keep the crawfish alive in the pot with very little water and keep in a cool or shaded area until they are ready to be cooked.
2. To large 60 quart cooking container, add first four ingredients. Optional cayenne pepper as desired. Bring to a rolling boil.
3. Add potatoes and return to a boil, cover and cook 5-7 minutes at medium boil.
4. Add crawfish, stir and return to boil. Cook crawfish 3 to 5 minutes depending on size. Stir occasionally. Add corn and remove from heat. Allow to stand for 5 minutes.
5. Add ice, in plastic bag, to cooking pot to stop cooking. Allow crawfish to soak for 10-15 minutes. The longer they soak the spicier they get.

Please place crawfish orders by WEDNESDAY for the weekend. Call for weekly market price.

TJ's can provide staff to cook, serve, clean up and even bartend your next boil.

TJ's Beer Boiled Crawfish Feast

Crawfish, seasoning, corn, potatoes, lemons, garlic & sausage (no beer)...Market Price

Live Crawfish...Market Price

Boiled Crawfish...Market Price



TJ's Mardi Gras Menu



The best of the bayou!

**11661 Preston Road, Suite 149
(214) 691-2369
sales@tjsseafood.com**



Open Daily
Mon – Fri, 10 am – 6:30 pm
Sat, 10 am – 6 pm
Sun, 12 – 5 pm

TJ'S CAJUN CUISINE: THE BEST OF THE BAYOU

Desserts

Lovely Mini-French Pastries...1.75/ea

King Cake...15.99

Bread Pudding
Small...20.99, Large 38.99

Molten Chocolate Cakes...5.50 ea

Party Platters

TJ's Shrimp Platter...25.99 / lb

Marinated Crab Claws...26.99 / lb

Scallops Wrapped in Bacon ...24.99 /doz

Fresh Stuffed Mushrooms

Spinach & Artichoke...14.99 Crab...16.99 /doz

Baked Brie with Fruits & Nuts

Large (serves 10-16)...35.99

Small (serves 6-8)...22.99

Sides

(12.99, feed 4-6)

Rice Pilaf (9.99) · Dirty Rice · Red Beans & Rice
Creamed Spinach · Green Beans Almandine
Twice-Stuffed Baked Potatoes...3.00 ea

Crawfish

TJ's Crawfish Feast

Live crawfish, seasoning, corn, potatoes, lemons, garlic & andouille sausage...Market Price

Live & Boiled Crawfish...Market Price

You Cook It!

Andouille Sausage...7.99 / lb

Boudin...7.99 / lb

Soft Shell Crabs...6.99 ea

Oyster For Frying...11.99 / pint

Check out our full line of Zatarains, Cajun King & Louisiana Fish Fry Products

King Creole Cajun Feast

19.95 per person

Crawfish etouffee, shrimp & andouille gumbo,
dirty rice, salad, bread and cajun butter

Crawfish Etouffee...7.99

Shrimp & Andouille Gumbo...5.25

Trout Stuffed with Crabmeat...14.99

TJ's Crabcakes

Dinner...6.99 Appetizer...3.99

Coleslaw Orleans...11.99 /lb

Creamy slaw with fresh lump crabmeat...a TJ's favorite!

Oysters Rockefeller...24.99 /doz

Crawfish Monica...9.99

Crawfish tails over penne pasta in a creamy Cajun sauce.



TJ's Market & Catering

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