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LA CRAWFISH

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BOILED SEAFOOD

This is what your LA Crawfish is world renowned for folks! Perfectly boiled crawfish, shrimp, crabs and more, tossed in our signature crafted seafood sauces! Garlic Butter, Cajun Style, or Hot & Sour.

Crawfish

This is what we're world famous for guys and gals! Boiled up and rested in our huge stock pots to allow for all that goodness to soak into the Crawfish. Then shaken up just the way you like with one or a combination of our Garlic Butter, House Cajun Rub or Hot & Sour sauces when you order! Peel'em, eat'em and enjoy the experience with your favorite people! Most folks suck the head and lick their fingers to finish each of our perfectly cooked Crawfish off!

Shrimp (12 ct) \$16.28

Another item super popular on our menu! Succulent fresh shrimp expertly boiled to a pink perfection! Grab a few pounds and have it your way with one of our awesome sauces and your custom spice level! You're definitely not going to leave disappointed!

Snow Crabs (1.5-2 Clusters) \$36.34

Our most ordered Crab variant! They come in clusters for you to crack open and devour! Sweet meat naturally combined with our Garlic Butter, House Cajun Rub or Hot & Sour sauces make for some of the best eating.

King Crabs (2-3 Claws/Legs) \$57.65

The name says it all. The King of all Crabs! These meaty crab legs are worth the effort to pick and eat. Grab a pound or two and ask for one or a combination of our Garlic Butter, House Cajun Rub or Hot & Sour sauces tossed with your order and chow down folks!

Sweet Corn \$1.12

Mini ear corn-on-the-cob that are just so plump, sweet and ever so delicious! Let our special sauces fill the tight spaces between those juicy kernels for some of the most flavor blasting bites of corn you'll ever eat guaranteed!

Potatoes \$0.74

Size B red potatoes boiled just right to compliment your boiled seafood order. So good that we've had some folks come in and just order a bunch of potatoes tossed with one of our signature sauces and that's just their meal!

Aluminum Half Pan \$1.25

Aluminum Half Pan.

Andouille Sausage \$2.49

Sold per half link. Coarse-grained double smoked pork sausage made from smoked Boston shoulder roast, garlic pepper, onions, wine, some nice Cajun spices, and then smoked again. It's something really special you'll definitely won't want to miss.

Seafood Sauce (1.5 oz) \$1.25

Garlic Butter, House Cajun Rub or Hot & Sour sauces.

Seafood Sauce (16 oz) \$15.03

Garlic Butter, House Cajun Rub or Hot & Sour sauces.

Seafood Sauce (32 oz) \$23.80

Garlic Butter, House Cajun Rub or Hot & Sour sauces.

Table Cover \$1.25

MORE SEAFOOD

Salt-Toasted Shrimp (12 ct) \$18.79

Started as just "kitchen food", it's now a huge hit! Whole shrimp, lightly tossed in some flour, then cooked to a golden perfection and lightly dusted with a bit salt & pepper magic! And to give it that extra "umph" because we simply just can't resist, we top it off with caramelized yellow onions and green jalapenos baby!

BBQ Shrimp (12 ct) \$18.79

The menu addition was concocted by the creative culinary minds found in the LA Crawfish test kitchen! Whole shrimp marinated in a barbecue-y spice blend, a touch of flour, deep fried to golden perfection and yes, tossed again in our barbecue-y spices, it will tantalize your taste buds!

BBQ Blue Crabs (4 pc) \$18.79

Popular in the Southwest region of good ol' capital "T" Texas. This is simply fresh Blue Crabs marinated in a zesty bbq inspired rub for hours to let that flavor profile go complex, then dusted with a bit of flour and yep, deep fried to a crispy yet juicy on the inside eating pleasure and finished off with some of that magical bbq zest right before it hits your table folks!

PHO

Crawfish Cajun Pho, it'll change your life forever! Try it, strong with our other awesome varieties.

Crawfish Cajun Pho \$11.26

Yep, our World Famous Crawfish

Pho. Invented in the top secret LA Crawfish test kitchen years ago and featured in countless media outlet publications worldwide since then! It'll literally change your life, or so we've been told so many times over! It's a Cajun infused broth with a dozen or so hand-peeled Crawfish tailmeat and sliced double smoked Andouille sausage accompanied by the traditional Vietnamese Pho accoutrements.

Spicy Beef Pho \$11.26

This fusion is greatly admired for its balance of spicy, sour, salty and sweet flavors and the predominant flavor of lemon grass. Served in a huge bowl with slow cooked slices of tender Beef Brisket and thin cut strips of Beef Tripe. This is one of the most ordered bowl of Pho at our shops!

Hot & Sour Pho \$11.26

A Thai inspired Fusion Pho that can be best characterized by it's distinct hot and sour flavours, with fragrant spices and herbs generously used in the broth. Jumbo shrimp is the protein typically served in the dish garnished with silvers of green and yellow onion, tomato wedges, chopped basil, cilantro and a squeeze of lime.

Sate Pho \$11.26

A Chinese 30-ingredient spice blend makes this Fusion Pho an all-time fan favorite. Typically served with Beef Meatballs and thinly-sliced Eye of Round Beef, cooked medium rare by pouring piping hot broth right over the top. This one is definitely soup for the soul!

LA Special Pho \$11.26

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup. Served with a portion of rice noodles, beef brisket, eye of round, flank, tripe, tendon, meatballs, and then garnished with thinly sliced white and green onion, plus cilantro. Then you simply add your pick of beansprouts, Thai basil, jalapenos, lime juice, Sriracha, Hoisin sauce, vinegar and fish sauce to it, and "Chuc ngon mieng", or in other words, "Enjoy"!

Beef Brisket Pho \$10.01

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup. Served with a portion of rice noodles, tender beef brisket, and then garnished with thinly sliced white and green onion, plus cilantro. Then you simply add your pick of beansprouts, Thai basil, jalapenos, lime juice, Sriracha, Hoisin sauce, vinegar and fish sauce to it, and "Chuc ngon mieng", or in other words, "Enjoy"!

Beef Eye Round Pho \$10.01

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all

that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup. Served with a portion of rice noodles, beef eye round, and then garnished with thinly sliced white and green onion, plus cilantro. Then you simply add your pick of beansprouts, Thai basil, jalapenos, lime juice, Sriracha, Hoisin sauce, vinegar and fish sauce to it, and "Chuc ngon mieng", or in other words, "Enjoy"!

Chicken Pho \$10.01

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup. Served with a portion of rice noodles, sliced chicken breast, and then garnished with thinly sliced white and green onion, plus cilantro. Then you simply add your pick of beansprouts, Thai basil, jalapenos, lime juice, Sriracha, Hoisin sauce, vinegar and fish sauce to it, and "Chuc ngon mieng", or in other words, "Enjoy"!

Beef Meatball Pho \$10.01

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup. Served with a portion of rice noodles, beef meatballs, and then garnished with thinly sliced white and green onion, plus cilantro. Then you simply add your pick of beansprouts, Thai basil, jalapenos, lime juice, Sriracha, Hoisin sauce, vinegar and fish sauce to it, and "Chuc ngon mieng", or in other words, "Enjoy"!

Beef Eye Round & Meatball \$11.26

Pho

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup. Served with a portion of rice noodles, beef eye round, beef meatballs, and then garnished with thinly sliced white and green onion, plus cilantro. Then you simply add your pick of beansprouts, Thai basil, jalapenos, lime juice, Sriracha, Hoisin sauce, vinegar and fish sauce to it, and "Chuc ngon mieng", or in other words, "Enjoy"!

Beef Flank Pho \$10.01

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup. Served with a portion of rice noodles, beef flank, and then garnished with thinly

sliced white and green onion, plus cilantro. Then you simply add your pick of beansprouts, Thai basil, jalapenos, lime juice, Sriracha, Hoisin sauce, vinegar and fish sauce to it, and "Chuc ngon mieng", or in other words, "Enjoy"!

Vegetable Pho \$8.78

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup. Served with a portion of rice noodles, and then garnished with thinly sliced white and green onion, plus cilantro. Then you simply add your pick of beansprouts, Thai basil, jalapenos, lime juice, Sriracha, Hoisin sauce, vinegar and fish sauce to it, and "Chuc ngon mieng", or in other words, "Enjoy"!

Shrimp Cajun Pho \$11.26

The same as our World Famous Crawfish Pho but we've replaced the crawfish and sausage with just shrimp. Invented in the top secret LA Crawfish test kitchen years ago and featured in countless media outlet publications worldwide since then! It'll literally change your life, so we've been told so many times over! It's Cajun infused broth with jumbo shrimp accompanied by the traditional Vietnamese Pho accoutrements.

Regular Shrimp Pho \$11.26

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup. Served with a portion of rice noodles, jumbo shrimp, and then garnished with thinly sliced white and green onion, plus cilantro. Then you simply add your pick of beansprouts, Thai basil, jalapenos, lime juice, Sriracha, Hoisin sauce, vinegar and fish sauce to it, and "Chuc ngon mieng", or in other words, "Enjoy"!

Customize Your Own Pho \$11.26

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup. Served with a portion of rice noodles, your custom protein combination, and then garnished with thinly sliced white and green onion, plus cilantro. Then you simply add your pick of beansprouts, Thai basil, jalapenos, lime juice, Sriracha, Hoisin sauce, vinegar and fish sauce to it, and "Chuc ngon mieng", or in other words, "Enjoy"!

Pho Broth (32 oz) \$3.75

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth

itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup.

Pho Broth (16 oz) \$2.19

A 60+ year old family recipe perfected and passed through the generations of the Ngo family. The deeply flavored beef broth is steeped for close to a day just to ensure all that beefy flavor builds up in the broth itself. Beef bones, oxtails, cuts of beef, charred onion, charred ginger and spices work in harmony to create this "oh so" amazing soup.

Extra Vegetable Tray \$1.25

PASTA & RICE

The Awesome Garlic Noodles \$15.03

Garlicky rice noodles, caramelized onions, large scrumptious jumbo shrimp, crawfish tails, smoky Andouille sausage, fresh basil and crispy shallots.

Seafood Gumbo \$7.51

Cooked from scratch in our kitchens. There's Blue Crab, Snow Crab, King Crab, Crawfish Tails, Andouille Sausage & Turkey Neck all in there!

Magic Cajun Rice \$11.26

Our special take on tasty seafood fried rice with a Cajun Creole kick! Choose from crawfish, jumbo shrimp or chicken.

Cajun Curry \$11.26

Hearty coconut milk based Thai curry with our Cajun Creole twist. Served with white Jasmine rice, red potatoes, smoked Andouille sausage and your choice of jumbo shrimp, crawfish or chicken.

CHICKEN

Folks prefer em' over those "big name wing joints"! We've got some unique awesome flavors for your taste buds!

12 pc Wings \$17.56

"6 is none" and "12 is 6", which is why the 12 pc is always a great choice! Literally better than those "other" chicken wing places. Our jumbo chicken wings are impressively moist on the inside, crispy and light on the outside, and packs in a ton of flavor with one of our awesome dry rubs or wing sauces.

6 pc Wings \$9.39

Literally better than those "other" chicken wing places. Our jumbo chicken wings are impressively moist on the inside, crispy and light on the outside, and packs in a ton of flavor with one of our awesome dry rubs or wing sauces.

Chicken Bites \$6.25

Tender dark meat chicken cutlets, lightly dusted in potato starch and deep fried to golden perfection, Tossed in your choice of one of our world famous dry rubs or sauces, Kids, adults and everyone enjoy these little bites!

BASKETS & PO-BOYS

Golden fried seafood goodness.

Po-boys are served on a buttery toasted Po-boy bread and our seafood baskets are served with fries or rice!

Shrimp Basket \$12.53

Oyster Basket	\$12.53
Tilapia Basket	\$12.53
Surf & Surf Basket	\$12.53
Calamari Basket	\$13.77
Crawfish Basket	\$15.03
Shrimp Po-boy	\$12.53
Oyster Po-boy	\$12.53
Tilapia Po-boy	\$12.53
Surf & Surf Po-boy	\$12.53
Calamari Po-boy	\$13.77
Crawfish Po-boy	\$15.03

SIDES & MORE

Our menu may be a tad small, but everything w have on it is sure to be nothing but FREAKIN' AWESOME!

Seasoned Fries \$6.25
Waffle cut seasoned potatoes fried to a golden crispy delight!

Sweet Potato Fries \$6.25
Waffle cut sweet potato fried to crispy tasty perfection!

Beignets \$6.25
The perfect way to end your epic meal at your LA Crawfish! Crisp, golden, and a fluffy center. Our special take on traditional beignets dusted with powdered sugar and condensed milk drizzle.

Cheesy Crawfish Rolls (3 ct) \$7.51
Crawfish tails, a 3-cheese blend, and grated jalapenos hugged inside a golden fried egg roll wrapper. Be careful its hot but you'll definitely won't want to share!

Crawfish Empanadas (2 ct) \$6.25
Everyone orders these here! Stuffed with a mix of hand peeled Crawfish tails. Mirepoix, our Cajun seasoning blend & just tad bit more. You've gotta try'em!

Crawfish Tails \$11.26
Perfectly fried hand peeled crawfish tails tossed ever so delicately in one of our signature dry rubs or sauces!

Calamari \$10.01
Perfectly fried lightly battered calamari tossed ever so delicately in one of our signature dry rubs or sauces!

Pan Toasted Bread \$2.49
Buttery toasted po-boy bread. Perfect for sopping up that scrumptious sauce leftover in your crawfish or boiled seafood bags!

Jasmine Rice (Bowl) \$2.19
Equal parts Jasmine rice and water cooked up soft, fluffy and ready for a bit of that leftover sauce in your Crawfish bag! A frequent customer request at the beginning so we just had to add it onto a part of our permanent menu.

BEVERAGES

Michelada Mix Cup \$3.28
Our fan favorite! Just add your own 12 oz beer to it! Ice cold, savory, citrusy, spicy, but surprisingly refreshing! Definitely a must try!