

# DENVER LIFE<sup>®</sup>

## Like Cajun Food? Let Us Introduce You to The Lost Cajun

By Kendall Kostelic | February 9, 2017



Raymond Griffin (Right) co-runs The Lost Cajun chain with his friend Jon Espey (Left), who is the company president.

In 2010, Raymond Griffin and his now late wife made their dream of owning a small gumbo shop a reality. Armed with a lifelong knowledge and love of Cajun food from their Louisiana roots, four menu items and 15 seats, The Lost Cajun opened its doors in Frisco.

Fast-forward seven years and the restaurant now boasts 11 locations, the newest of which (and first in the Denver area) is in Littleton. Greg Jones, the Littleton location owner, says the restaurant's Southern hospitality ("Here we actually talk to each other," he says) and delicious food are what continue to keep up to an hour long wait at Griffin's original location.

Walk into The Lost Cajun at the corner of Prince Street and Santa Fe and you may expect a less-than-spectacular fast-food joint. But what you'll find is a cheery host, an attentive wait staff and a menu of true Cajun classics, which, Griffin says, is a mix of one-third French, one-third Native American and one-third African-American cuisine. Crawfish Étouffée, hush puppies, gumbo that's been stewing for six hours, fried catfish, barbecue shrimp, po' boys, rice and beans, beignets and even fried gator are all up for grabs.

The atmosphere is homey and laidback, with an open kitchen where everything is made fresh. "We will not

serve food that we would not serve to our Momma or Grandmomma," Jones says.

Can't decide what to order? Ask the wait staff, who will easily give you enough helpful suggestions to fill the table.

The Lost Cajun is open seven days a week from 11 a.m. to 9 p.m. Head over on any Saturday when it's not snowing and you'll find a traditional crawfish boil, too. As the Louisiana saying goes, "Pass a good time!"