

HOUSTON★CHRONICLE

The Lost Cajun gears up for grand opening

By Dina Kesbeh | April 26, 2017



The Lost Cajun is brewing excitement as it is set to open the first week of May, packing flavor from Louisiana roots that Raymond Griffin established with his late wife, before taking he took the recipes to Frisco, Colorado, and now Humble.

Jon Espey, president of The Lost Cajun, said this is the fourth location they've opened in Texas, but they still guarantee the authentic Cajun flavor travels just as well as their ability to open up more restaurants.

"Nobody around here really knows who we are and what we are doing yet. It's just that curiosity and the anticipation of great Cajun food, and we're gonna knock their socks off," Espey said.

This will be location No. 12 with plans of plenty more future locations.

"Being from Alabama and spending so much time in Louisiana, I've eaten this food my whole life and know how good it is. I just didn't know people would line up out the door and down the street for it," Espey said.

Greg and April Schwalback decided to join the team and open a franchise of their own after stumbling upon The Lost Cajun's website.

"We are both from southern Louisiana, so we know what Cajun food is supposed to taste like. We liked everything that was presented to us," Greg Schwalback said.

The Schwalbacks have a history of cooking up crawfish boils in their own home, gathering hundreds of friends, family and community members to give them a great taste of Cajun cooking and southern hospitality.

"We've outgrown our backyard. Last couple of years we've had about a hundred. When we found this a couple years ago, we decided this was right up our alley. Now our friends can come here," April Schwalback said.

While getting all the necessary permits have proved to be challenging, Greg Schwalback said they take it in stride and learn from it.

Community tables, chalk board walls and concrete floors for kids to draw on all tie into the overarching theme of The Lost Cajun being a place that has a community feel.

"We want it to feel like you're at your next door neighbors having dinner," Espey said. "We encourage our staff to introduce people."