

# WHAT Y'ALL HAVIN'?

## Lagniappe (Lan Yap)

*"A Little Something Extra"*

<b>Boudin Balls</b> \$7.99	<b>French Bread Basket</b> \$2.99
<b>Gator Bites</b> \$10.99	<b>Hush Puppies (8)</b> \$4.99
<b>Catfish Bites</b> \$6.99	<b>Fried Okra Basket</b> \$4.99
<b>Four Fried Shrimp</b> \$6.99	<b>Fried Pickles</b> \$4.99
<b>Four Fried Oysters</b> \$6.99	<b>Seasoned Fries Basket</b> \$3.99
<b>Crawfish Pies</b> single \$4.99 double \$8.99	<b>Potato Salad (6 oz)</b> \$2.99
<b>Spicy Cajun Sausage</b> \$4.99 with mustard	<b>Coleslaw (6 oz)</b> \$2.99
	<b>Side Salad</b> with tomatoes \$2.99

## Louisiana Favorites

### Cat-touffée

3 strips of Southern fried catfish glazed with crawfish étouffée over a bed of rice. Served with hot garlic French bread. \$14.99

### Fried Catfish Plate

Strips of lightly battered Southern fried catfish. Served with seasoned fries, coleslaw and hot garlic French bread. **3 Catfish** \$12.99 • **5 Catfish** \$15.99

### Fried Shrimp Plate

Large tail-on shrimp, golden fried. Served with seasoned fries, coleslaw and hot garlic French bread. **6 Shrimp** \$12.99 • **10 Shrimp** \$16.99

### Fried Oyster Plate

Crispy fried oysters. Served with seasoned fries, coleslaw and hot garlic French bread. **6 Oysters** \$14.99 • **10 Oysters** \$18.99

### Seafood Platter

Large tail-on shrimp, strips of fried catfish and crispy fried oysters. Served with seasoned fries, hot garlic French bread and coleslaw.

**3 Shrimp, 3 Catfish, 3 Oysters** \$18.99

**5 Shrimp, 5 Catfish, 5 Oysters** \$23.99

### Alfredo Pasta

Penne pasta in a creamy Cajun style alfredo. Served with hot garlic French bread. **Fried Chicken** \$12.99 • **Shrimp** \$15.99

### Pasta Lafitte

Fire roasted tomatoes in a creamy Cajun sauce and tossed in Angel Hair pasta. Served with hot garlic French bread.

**Shrimp** \$15.99 or **Crawfish** \$16.99

### Voodoo Pasta

Andouille sausage, large shrimp, and diced red, yellow and orange bell peppers in a white wine tomato cream sauce over fettuccine. Served with hot garlic French bread. \$17.99

### Cajun Stir Fry

Sauteed in olive oil, lemon, butter, garlic with Cajun spices and baton cut vegetables. Served over rice with hot garlic French bread.

**Blackened Catfish** \$16.99 • **Shrimp** \$17.99

### Shrimp and Grits

Blackened shrimp and creamy southern grits smothered with our lobster bisque, bacon crumbles and cheese. \$16.99

## Po-Boys

8" served on warm garlic French bread.

Add seasoned fries, potato salad or coleslaw to any Po-Boy for \$1.99

**Fried Catfish** with tartar sauce \$10.99

**Fried Shrimp** with tartar sauce \$11.99

**Fried Oyster** with tartar sauce \$12.99

**Fried Gator** with CaJon sauce \$12.99

**Roast Beef Debris** with mayo \$10.99

**Spicy Cajun Sausage** with coleslaw and mustard \$9.99

**Fried Chicken** with mayo \$9.99

*Dress it up?  
Add lettuce & tomato to your  
Po-Boy for free*

## Gumbos & Cajun Classics

Served with hot garlic French bread and rice.

### Seafood Gumbo

A great blend of Gulf shrimp and crab meat, in a rich dark roux.  
cup \$7.99 • bowl \$10.99

### Chicken & Sausage Gumbo

Our spiciest, made with chicken and special Louisiana spicy sausage in a rich dark roux. This gumbo has a real Cajun kick!  
cup \$7.99 • bowl \$10.99

### Red Beans and Rice

Creamy Louisiana red beans with special Louisiana spicy sausage.  
cup \$5.99 • bowl \$8.99

### Crawfish Étouffée

Smothered down crawfish tails in a thick roux.  
cup \$9.99 • bowl \$11.99

### Jambalaya ~ Cooked fresh daily, supplies don't last!

Specially seasoned rice with chicken and special Louisiana spicy sausage, slow cooked to perfection served with hot garlic French bread.  
cup \$7.99 • bowl \$10.99

### Lobster Bisque

Rich and creamy, made with special seafood and spices, served with hot garlic French bread.  
cup \$8.99 • bowl \$12.99

## Beignets (Ben Yay)

**3 Traditional** \$4.99

*"A Fried Pastry Treat"*

**Beignet Bites** \$4.99

**Single Traditional** \$1.99

It is believed by Louisiana historians that beignets were first introduced to New Orleans in 1727 by the Ursuline Nuns of France. These fried pastries are served topped with plenty of powdered sugar.

## For Da Kids

All Kids meals include a beverage (soft drink, iced tea or milk)

**Catfish Bites & Fries** \$5.99

**Chicken Tenders & Fries** \$5.99

**Shrimp & Fries** \$5.99

**Chicken Alfredo** \$5.99



# Drinks

- Cafe au Lait** ..... \$2.99  
Mixture of dark Louisiana chicory coffee, and warm milk
- Louisiana Chicory Coffee** ..... \$2.79
- Louisiana Coffee** (Regular or Decaf) ..... \$2.79
- Soft Drinks** ..... \$2.79  
Coke, Diet Coke, Sprite and Local Flavors
- Homemade Lemonade** ..... \$2.79
- Abita Root Beer** ..... \$3.99
- Louisiana Sweet or Unsweet Iced Tea** (Free Refills) \$2.79



## ✦ The Legend of The Lost Cajun ✦

**I have been asked a thousand times, “How did a Cajun end up in Summit County, Colorado?”  
And I’m always happy to answer.**

Hi, I’m Raymond Griffin, “The Lost Cajun” from Barataria, Louisiana, and to answer the question, I usually tell people that I drank too many beers and got lost!

The truth is that Belinda, my late wife, and I had dreamed of living in the Rockies and opening a little gumbo shop for years. For 15 years we owned and operated a fishing lodge in Louisiana- Griffin Fishing Lodge- then came Katrina, then Rita, then Ike and Gustav and on top of that, the big oil spill. What a mess! It was hard to leave but we had just had enough. The first little gumbo shop opened in October of 2010 in a tiny building in Frisco, Colorado and today people travel from around the world to experience the down-home atmosphere and the authentic Cajun Food that we serve.

In 2012, a friend and fishing buddy saw what Belinda and I had started, and we decided to open the second one in Breckenridge, CO. The rest as people say is history! Over the years people from all over the country have tried and fallen in love with our food and I am proud to say that we are now franchising nationwide! It’s not just the food people love, it is our culture of courtesy and respect that we have created, along with some of the best service that you have ever experienced!

Our gumbos take 4 to 6 hours to cook, like all our special dishes, red beans and rice, crawfish etouffee and lobster bisque, there are no short cuts. It’s got to be cooked slow, with a lot of care. Our seafood is like none that you have ever tasted, and the Beignets are just like the ones you get in New Orleans maybe just a wee bit better!

**We now have restaurants open or coming soon in these great states:**

Colorado, Tennessee, Texas, South Carolina, North Carolina, Florida, Louisiana, and California

Please visit [thelostcajun.com](http://thelostcajun.com) to find a location near you!

As we say in Louisiana, “make a pass” and say hello, feel the down-home atmosphere and “pass a good time”!

See y’all soon- Griff  
“The Lost Cajun”

**IN MEMORY OF**

Belinda Griffin, our CFO (Chief Fun Officer)  
1957-2012

## Family Sizes To Go

	Quart Feeds 2-4	1/2 gal. Feeds 6-10	Gallon Feeds 10-15
<b>Seafood Gumbo</b>	\$23.99	\$65.99	\$95.99
<b>Chicken &amp; Sausage Gumbo</b>	\$23.99	\$65.99	\$95.99
<b>Red Beans and Rice</b>	\$17.99	\$50.99	\$75.99
<b>Crawfish Etouffée</b>	\$29.99	\$80.99	\$120.99
<b>Lobster Bisque</b>	\$26.99	\$75.99	\$110.99
<b>Jambalaya</b>	\$17.99	\$50.99	\$75.99

\*All family sizes to go are served with garlic French Bread.  
All Gumbo will come with rice.

