



# The Lost Cajun

What y'all havin'?



## Appetizers

**Boudin Balls** \$7.59

**Alligator Bites** \$9.25

**Three Catfish Strips** \$6.49

**Four Fried Shrimp** \$5.99

**Fried BBQ Shrimp** \$6.59

**Four Fried Oysters** \$6.99

**BBQ Shrimp** small (4) \$5.99

large (8) \$9.99

**Crawfish Pies** single \$5.24  
double \$9.59

**French Bread Basket** \$1.69

**Hush Puppies (8)** \$4.29

**Spicy Cajun Sausage** \$5.79

with mustard

**Fried Okra Basket** \$4.99

**Fried Pickles** \$4.69

**Seasoned Fries Basket** \$2.59

**Potato Salad** \$2.29

**Coleslaw** \$2.29

**Wedge Salad** \$5.25 with fried chicken \$8.29  
with fried or blackened shrimp \$10.29

## Louisiana Favorites

**Cat-touffé** 3 strips of Southern fried catfish glazed with crawfish etouffé over a bed of rice. Served with garlic French bread. \$13.49

**Fried Catfish Plate** Strips of lightly battered Southern fried catfish. Served with seasoned fries, coleslaw and garlic French bread.  
**3 Catfish** \$10.49 • **5 Catfish** \$13.49

**Fried Shrimp Plate** Large tail-on shrimp, golden fried. Served with seasoned fries, coleslaw and garlic French bread.  
**6 Shrimp** \$11.99 • **10 Shrimp** \$15.99

**Fried Fish & Shrimp Plate** Strips of lightly battered Southern fried catfish paired with our golden fried large tail-on shrimp. Served with seasoned fries, coleslaw and garlic French bread.  
**3 Catfish** • **3 Shrimp** \$13.49 • **5 Catfish** • **5 shrimp** \$17.49

**Fried Oyster Plate** Crispy fried oysters. Served with seasoned fries, coleslaw and garlic French bread. **6 Oysters** \$12.99 • **10 Oysters** \$16.99

**Seafood Platter** Large tail-on shrimp, strips of fried catfish and crispy oysters. Served with seasoned fries, garlic French bread and coleslaw.  
**3 Shrimp, 3 Catfish, 3 Oysters** \$17.99 • **5 Shrimp, 5 Catfish, 5 Oysters** \$21.99

**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 garlic French bread. \$15.99

**Cajun Alfredo** Fettuccine pasta in a creamy Cajun style Alfredo. Served with garlic French bread. \$9.99  
**Fried Chicken** \$13.99 • **8 Large Shrimp** \$15.99 • **Blackened Gator** \$16.99

**Cajun Stir Fry Shrimp** 10 large tail-on shrimp sauteed in olive oil, lemon, butter, garlic with Cajun spices and baton cut vegetables. Served over rice with garlic French bread. \$15.99

**Blackened Catfish Stir Fry** Catfish fillets blackened in Cajun seasonings served over rice and baton cut vegetables with garlic French bread.  
**Small** \$11.59 • **Large** \$14.59

## For Da Kids

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

**Catfish Strips & Fries** \$6.25

**Shrimp & Fries** \$6.25

**Chicken Tenders & Fries** \$6.25

**Jambalaya** \$6.25

**Garlic Butter Noodles** \$6.25

## Gumbo & 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 \$7.49 • bowl \$9.49

### 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 \$6.49 • bowl \$8.49

### Chicken Gumbo

Our mildest, made with boneless chicken & chicken stock in a rich dark roux. cup \$5.99 • bowl \$7.99

### Red Beans and Rice

Creamy Louisiana red beans with special Louisiana spicy sausage.  
cup \$6.19 • bowl \$8.19

### Crawfish Etouffé

Smothered down crawfish tails in a thick roux.  
cup \$8.19 • bowl \$10.19

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

Specially seasoned rice with chicken and special Louisiana spicy sausage, slow cooked to perfection served with French bread.  
cup \$7.49 • bowl \$9.49

### Lobster Bisque

Rich and creamy, made with special Louisiana seafood and spices, served with French bread. cup \$8.99 • bowl \$10.99

## New Orleans Po-Boys

8" served on warm garlic French bread.  
Add seasoned fries to any Po-Boy for \$1.25

ROAST BEEF with mayo \$10.29

FRIED SHRIMP with tartar sauce \$11.79

FRIED OYSTER with tartar sauce \$12.19

FRIED BBQ SHRIMP with Remoulade sauce \$11.99

FRIED GATOR with Remoulade sauce \$14.99

FRIED CATFISH with tartar sauce \$9.99

BLACKENED CATFISH with tartar sauce \$10.49

FRIED CHICKEN with mayo \$9.79

SPICY CAJUN SAUSAGE with coleslaw and mustard \$9.49

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

## Beignets (Ben Yay)

**3 Traditional** \$5

**Beignet Bites** \$5

**Single Traditional** \$2

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!



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any allergen issues.

# Drinks

- Louisiana Sweet or Unsweet Iced Tea (Free Refills)** \$2.29
- Homemade Lemonade** ..... \$2.29
- Soft Drinks (Free Refills)**..... \$2.29  
Coke, Diet Coke, Sprite, Barqs Root Beer, Dr. Pepper, Coke Zero Sugar, HiC Fruit Punch, Power Ade Mountain Blast or Homemade Lemonade
- Cream Soda or Mexican Coke**..... \$2.75
- Cafe au Lait**..... \$2.49  
Mixture of dark Louisiana chicory coffee, and warm milk
- Louisiana Chicory Coffee**..... \$1.99
- Louisiana Coffee (Regular or Decaf)**..... \$1.99

# From de Bar

We are proud to feature Abita beers from Louisiana



## ABITA BEERS

- Amber, Turbodog, 30-90, Andygator, Strawberry.....\$3.50
- Purple Haze, Hop On (IPA), Hop 99 (light IPA)  
or ask about our Seasonal brew .....\$3.50
- Spiked Sparkling Water**.....\$3.50
- Jack Daniel's Lynchburg Lemonade**.....\$3.50
- Ace Hard Apple Cider**.....\$3.50
- Bud Light** ..... \$3.50
- Michelob Ultra** ..... 3.50
- Yuengling Lager** ..... \$3.50

# 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, Mississippi 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



"Laissez Les Bon Temps Rouler"  
Let the Good Times Roll

# Family Sizes To Go

	Quart Feeds 2-4	1/2 gal. Feeds 6-10	Gallon Feeds 10-15
<b>Seafood Gumbo*</b>	\$22.99	\$42.99	\$80.99
<b>Chicken &amp; Sausage Gumbo*</b>	\$20.99	\$39.99	\$74.99
<b>Chicken Gumbo*</b>	\$18.99	\$34.99	\$65.99
<b>Vegetarian Gumbo*</b>	\$18.99	\$34.99	\$65.99
<b>Jambalaya*</b>	\$21.99	\$40.99	\$78.99
<b>Red Beans and Rice*</b>	\$19.99	\$35.99	\$67.99
<b>Crawfish Etouffée*</b>	\$24.99	\$47.99	\$89.99

*\*Served with Rice & garlic French Bread*

**Lobster Bisque** \$25.99 \$49.99 \$92.99  
*Served with French Bread*



[www.TheLostCajun.com](http://www.TheLostCajun.com)

On Parties of 8 or more 18% Gratuity added to the check

