



The Lost Cajun

what y'all havin'?

Oysters

	1/2 Dozen	Dozen
Raw		Market Price
Traditional		Market Price
Roux-Ga-Roux		Market Price

Appetizers

Boudin Balls	\$7	Hush Puppies	\$5
Gator Bites	\$9	Fried Okra Basket	\$5
Crawfish Pies	single \$4 double \$7	Fried Pickles	\$5
Spicy Cajun Sausage		Seasoned Fries Basket	\$4
with mustard	\$5	Potato Salad	\$3
French Bread Basket	\$3	Coleslaw	\$3
		Side Salad	with tomatoes \$3

Salads

Garden Fresh Salad \$6
with Fried Chicken \$8 • with Fried, Boiled or Blackened Shrimp \$10

Louisiana Favorites

Cat-touffée \$14
3 strips of Southern fried fish* glazed with crawfish étouffée over a bed of rice. Served with hot garlic French bread.
*Swai Farm Raised Product of Vietnam

Fried Fish Plate \$14
Strips of lightly battered Southern fried fish*. Served with seasoned fries and coleslaw.
*Swai Farm Raised Product of Vietnam

Fried Shrimp Plate \$15
Large tail-on shrimp, golden fried. Served with seasoned fries and coleslaw.

Fried Fish & Shrimp Plate \$17
Large tail-on shrimp, strips of fried fish* served with seasoned fries and coleslaw.
*Swai Farm Raised Product of Vietnam

Fried Oyster Plate \$17
Crispy fried oysters. Served with seasoned fries, coleslaw and hot garlic French bread.

Fried Seafood Platter \$23
Large tail-on shrimp, strips of fried fish* and crispy oysters served with hushpuppies.
*Swai Farm Raised Product of Vietnam

Alfredo Pasta
Penne pasta in a Cajun style alfredo and French bread.
Fried Chicken \$13 • **Shrimp** \$14

Pasta Lafitte
Fire roasted tomatoes in a creamy Cajun sauce and tossed in Angel Hair pasta.
Shrimp \$14 • **Crawfish** \$15

Voodoo Pasta
Andouille sausage, large shrimp, and diced red, yellow and orange bell peppers in a white wine tomato cream sauce over fettuccine. \$16

Cajun Stir Fry
Sauteed in olive oil, lemon, butter, garlic with Cajun spices and baton cut vegetables. Served over rice.
Blackened Fish* or Shrimp \$15
*Swai Farm Raised Product of Vietnam

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.

Gumbo & Cajun Classics

Served with hot garlic French bread and rice.

Seafood Gumbo
Cup \$6 • Bowl \$10

Chicken & Sausage Gumbo
Cup \$5 • Bowl \$9

Red Beans and Rice
Cup \$5 • Bowl \$9

Crawfish Étouffée
Cup \$7 • Bowl \$11

Served with hot garlic French bread.

Jambalaya ~ *Cooked fresh daily, supplies don't last!*
Cup \$6 • Bowl \$10

Lobster Bisque
Cup \$7 • Bowl \$11

Po-Boys

8" served on warm garlic French bread.
Add seasoned fries, potato salad or coleslaw to any Po-Boy for \$1.50

Fried Fish* with tartar sauce \$10
Swai Farm Raised Product of Vietnam

Fried Shrimp with tartar sauce \$12

Fried Oyster with tartar sauce \$13

Fried Gator with Cajun sauce \$13

Roast Beef Debris with mayo \$11

Spicy Cajun Sausage \$10

Chicken \$10

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

Beignets (Ben Yay)

"A Fried Pastry Treat"

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!

For Da Kids

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

Fish Bites & Fries* \$6

Chicken Tenders & Fries \$6

Shrimp & Fries* \$6

Chicken Alfredo \$6

*Swai Farm Raised Product of Vietnam



Drinks

- Cafe au Lait \$2.50
Mixture of dark Louisiana chicory coffee, and warm milk
- Louisiana Chicory Coffee \$2
- Louisiana Coffee (Regular or Decaf) \$2
- Soft Drinks (Coke, Diet Coke, Sprite, and local flavors) . . . \$2.50
- Homemade Lemonade \$2.50
- Abita Root Beer \$2.75
- Louisiana Sweet or Unsweet Tea \$2.50
(Free refills)



From da Bar

- Abita Beers \$4
- Bottled Beers
Budweiser, Bud Light, Miller, Miller Lite,
Coors, Coors Light, Dixie Beers . . \$3
- Red or White Porch Wine
Porch wine is the kind of wine that
you sit on the front porch with your Mama
and drink out of the box! \$5

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 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

Join our Gumbo Club!

For information about owning your own Lost Cajun franchise:
thelostcajun.com