



# The Lost Cajun



## Appetizers

- Boudin Balls** 11
- Gator Bites** 15
- Fried Okra Basket** 8
- Fried Pickles** 8
- Hushpuppies** 8
- Fried Shrimp** 9
- Zydeco Shrimp**  14
- Fish Bites** 11
- Crab Bites** 14
- Mushrooms** 7
- Fried Oysters** Mkt Price
- Spicy Cajun Sausage**  8

## Louisiana Favorites

CAJUN FRIES WITH PLATTER

**Cat-touffée**  
Crispy southern fried fish glazed with crawfish étouffée over rice 17

**Seafood Platter**  
Large tail-on shrimp, strips of crispy southern fried fish and crispy oysters, served with hushpuppies 24

**Fish & Shrimp Platter**  
Large tail-on shrimp, strips of crispy southern fried fish 20

**Fish Platter**  
Strips of crispy southern fried fish 17

**Shrimp Platter**  
Large tail-on shrimp, golden fried 19

**Oyster Platter**  
Crispy fried oysters Mkt Price

**Voodoo Pasta**   
Spicy Cajun sausage and large shrimp in a white wine & tomato cream sauce over fettuccine 21

**Cajun Pasta Alfredo**   
With: Chicken 18 Shrimp 19

**Pasta Lafitte**  
Fire-roasted tomatoes in creamy Cajun sauce, tossed in angel hair pasta and served with hot garlic French bread  
With: Shrimp 17 Crawfish 19

**Cajun Shrimp Stir-Fry**   
Sautéed in olive oil, lemon, butter & garlic with Cajun spices and cut fresh vegetables, served over rice 20

## Salads

**Classic Cajun Salad**  
Spring mix, tomato, egg and a classic Cajun protein  
With: Chicken 14 Fish 15 Shrimp 15




## Gumbos & Cajun Classics

SERVED WITH A SIDE OF HOT FRENCH BREAD



**Gumbo & Cajun Classic Trio** Pick  
any three gumbos or Cajun classics 15

**Seafood Gumbo**  
A great blend of Gulf shrimp and crabmeat in a rich dark roux 14 Cup 10

**Chicken & Sausage Gumbo**   
Our spiciest, made with chicken and spicy Cajun sausage in a rich dark roux 14 Cup 10

**Jambalaya** (Cooked fresh daily, while supplies last)  
Specially seasoned rice with chicken and spicy Cajun sausage, slow-cooked to perfection 13 Cup 9

**Red Beans & Rice**  
Creamy Louisiana red beans with spicy Cajun sausage 13 Cup 9

**Crawfish Étouffée**  
Smothered with crawfish tails in a thick roux 14 Cup 10

**Lobster Bisque**  
Rich and creamy bisque made with seasoned seafood, spices and a hint of sherry 15 Cup 11

## Po'Boys

DRESS IT UP, ADD LETTUCE & TOMATO TO YOUR PO'BOY FOR FREE!

ADD CAJUN FRIES 4

**Fish Po'Boy**  
Fried, served with tartar sauce 13


**Shrimp Po'Boy**  
Fried, served with tartar sauce 14

**Gator Po'Boy**  
Fried, served with Cajun sauce 16

**Chicken Po'Boy**  
Fried, served with Cajun sauce 13

**Oyster Po'Boy**  
Fried, served with tartar sauce Mkt Price

**Roast Beef Debris Po'Boy**  
Mayo 13

**Spicy Cajun Sausage Po'Boy**   
Cajun sauce 12

**Zydeco Shrimp Po'Boy**   
Cajun sauce 14

## Sides

**French Fries** 7

**Sweet Potato Fries** 8

**Coleslaw** 6


**Onion Rings** 8

**Potato Salad** 6

**Side Salad** 6

Food You Can  
**Taste**

Purchase our  
Swamp Salt and  
Hot Sauce  
to take home

 Denotes dish is spicy

FOOD ALLERGY NOTICE: If you have any type of food allergen or dietary requirement please inform a member of our staff. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





## Beignets (Ben Yay)

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

**Traditional Beignets (3)** 6    **Beignet Bites** 6  
**Single Beignet** 3

## Drinks

**Coke, Diet Coke, Sprite and Local Favorites** 3

**Louisiana Iced Tea**  
Sweet or Unsweetened Iced Tea 3



**Homemade Lemonade** 3

**Café au Lait** 3.25

**Louisiana Chicory Coffee** 4



**Louisiana Coffee** 4

**Abita Root Beer** 4



## From da Bar

**Abita Beer** 5

**Bottled Beers**  
See beer list for current selections

**Red or White Porch Wine** 5  
Porch wine is the kind of wine that you sit on the front porch with your Mama and drink out of the box!

# family 2GEAUX menu

## Family Sized Cajun Classics 2GEAUX

	Quart Feeds 2-4	1/2 Gallon Feeds 5-10	Gallon Feeds 10-15
<b>Seafood Gumbo</b>	30	60	85
<b>Chicken &amp; Sausage Gumbo</b>	25	50	75
<b>Red Beans &amp; Rice</b>	22	40	70
<b>Crawfish Étouffée</b>	35	65	95
<b>Lobster Bisque</b>	35	65	105
<b>Jambalaya</b>	22	40	70

ALL FAMILY SIZES 2GEAUX ARE SERVED WITH FRENCH BREAD.

ALL GUMBOS ARE SERVED WITH RICE.

A 15% TAKEOUT CHARGE WILL BE ADDED TO COVER THE COST OF THE SUPPLIES NEEDED TO PACKAGE YOUR MEAL.

I'm Raymond Griffin otherwise known as "The Lost Cajun". I am glad you stopped by on your journey and want to tell you a little more about ours! From our first little gumbo shop in Frisco, CO to today as a coast-to-coast brand, visit us @thelostcajun.com to read the entire story. Until then, as we say in Louisiana, "laissez es bon temps rouler" or "let the good times roll".



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