

Gumbos &

Seafood Gumbo

a rich dark roux 14 Cup 10

Red Beans & Rice

Crawfish Étouffée

Cajun Classics

any three gumbos or Cajun classics 15

Chicken & Sausage Gumbo

slow-cooked to perfection 13 Cup 9

Our spiciest, made with chicken and spicy Cajun sausage in

Jambalaya (Cooked fresh daily, while supplies last) Specially seasoned rice with chicken and spicy Cajun sausage,

SERVED WITH A SIDE OF HOT FRENCH BREAD

Gumbo & Cajun Classic Trio Pick

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

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

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



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.

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

Po'Boys

Lobster Bisque

DRESS IT UP, ADD LETTUCE & TOMATO TO YOUR PO'BOY FOR FREE! ADD CAJUN FRIES 4

Creamy Louisiana red beans with spicy Cajun sausage 13 Cup 9

Smothered with crawfish tails in a thick roux 14 Cup 10

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 A 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



Purchase our Swamp Salt and Hot Sauce to take home

Denotes dish is spicy





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



Ommunity



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

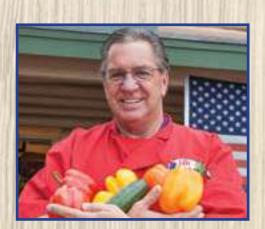
Family Sized Cajun Classics 20	GEAUX
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	Quart Feeds 2-4	1/2 Gallon Feeds 5-10	Gallon Feeds 10-15
Seafood Gumbo	30	60	85
Chicken & Sausage Gumbo	25	50	75
Red Beans & Rice	22	40	70
Crawfish Étouffée	35	65	95
Lobster Bisque	35	65	105
Jambalaya	22	40	70

ALL FAMILY SIZES **2**GEAUX 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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