

# **Appetizers**

**Boudin Balls** 12

Gator Bites 17

Fried Okra Basket 9

**Fried Pickles** 9

**Hushpuppies** 8

### Zydeco Shrimp 🛓

Fish Bites 10

Fried Shrimp 11

Fried Oysters Mkt Price

**Spicy Cajun** Sausage 🚔 10

# **Gumbos &** Caiun Classics

SERVED WITH A SIDE OF HOT FRENCH BREAD



### **Gumbo & Cajun Classic Trio**

Pick any three gumbos or Cajun classics 18

#### **Seafood Gumbo**

A great blend of Gulf shrimp and crabmeat in a rich dark roux 15 Cup 10

### Chicken & Sausage Gumbo

Our spiciest, made with chicken and spicy Cajun sausage in a rich dark roux 15 Cup 10

**Jambalaya** (Cooked fresh daily, while supplies last) Specially seasoned rice with chicken and spicy Cajun sausage, slow-cooked to perfection 15 Cup 9

#### **Red Beans & Rice**

Creamy Louisiana red beans with spicy Cajun sausage 14 Cup 9

### Crawfish Étouffée

Smothered with crawfish tails in a thick roux 16 Cup 10

#### **Lobster Bisque**

Rich and creamy bisque made with seasoned seafood, spices and a hint of sherry 16 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 15

### **Shrimp Po'Boy**

Fried, served with tartar sauce 18

### **Gator Po'Boy**

Fried, served with Cajun sauce 18

### **Zydeco Shrimp** Po'Boy

Cajun sauce 17

## Sides

French Fries 7

Sweet Potato Fries 8

### Chicken Po'Boy

Fried, served with Cajun sauce 13

### **Oyster Po'Boy**

Fried, served with tartar sauce Mkt Price

# **Spicy Cajun Sausage**

Po'Boy Cajun sauce 12

Coleslaw 6





# Louisiana Favorites

**CAJUN FRIES WITH PLATTER** 

### Cat-touffée

Crispy southern fried fish glazed with crawfish étouffée over rice 19

#### **Seafood Platter**

Large tail-on shrimp, strips of crispy southern fried fish and crispy oysters, served with hushpuppies 29

### Fish & Shrimp Platter

Large tail-on shrimp, strips of crispy southern fried fish 24

### **Fish Platter**

Strips of crispy southern fried fish 19

### **Shrimp Platter**

Large tail-on shrimp, golden fried 21

### **Oyster Platter**

Crispy fried oysters Mkt Price

# Voodoo Pasta 🖷

Spicy Cajun sausage and large shrimp in a white wine & tomato cream sauce over fettuccine 26

### Cajun Pasta Alfredo

With: Chicken 19 Shrimp 21



Purchase our Swamp Salt and Hot Sauce to take home





# 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 Coffee 4

**Abita Root Beer** 4

**Louisiana Chicory Coffee** 4







# From da Bar

Abita Beer 5

**Bottled Beers** 

drink out of the box!

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

family 2GEAUX menu

# Family Sized Cajun Classics 2GEAUX

	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 2GEAUX ARE SERVED WITH FRENCH BREAD.

ALL GUMBOS ARE SERVED WITH RICE.

A 20% 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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