



The Lost Cajun



Appetizers

Petite Cup of Gumbo or Cajun Classic 5

Boudin Balls 8

Gator Bites 14

Fried Okra Basket 7

Fried Pickles 6.50

Crab Cake 11

Zydeco Shrimp 8

Hushpuppies 6

Fish Bites 7

Crab Bites 12

Shrimp Cocktail 8

French Bread 3

Louisiana Favorites

CAJUN FRIES WITH PLATTER

Cat-touffée

Crispy southern fried fish glazed with crawfish étouffée over rice 16

Small Cat-touffée 11

Seafood Platter

Large tail-on shrimp (4), strips of crispy southern fried fish (4) and crispy oysters (4), served with hushpuppies 23

Small Seafood Platter shrimp (2), fish (2), oysters (2) 18

Fish & Shrimp Platter

Strips of crispy southern fried fish (3), large tail-on shrimp (5) 19

Small Fish (2) & Shrimp (3) Platter 15

Fish Platter

Strips of crispy southern fried fish (4) 16

Small Fish Platter (2) 13

Shrimp Platter

Large tail-on shrimp (8), golden fried 19

Small Shrimp Platter (5) 15

Oyster Platter

Crispy fried oysters (9) 21

Small Oyster Platter (5) 17

Voodoo Pasta

Spicy Cajun sausage and large shrimp in a white wine & tomato cream sauce over fettuccine 19

Cajun Pasta Alfredo

With: Chicken 14 Shrimp 17 Sausage 12 Veggie 13

Cajun Stir-Fry

Sautéed in olive oil, lemon, butter & garlic with Cajun spices and cut fresh vegetables, served over rice

With: Fish 17 Shrimp 19 Veggie 12

Shrimp & Grits

Blackened shrimp and creamy southern grits smothered with our lobster bisque, bacon crumbles and cheese 17

Small Shrimp & Grits 11

Crab Cake Pasta

Housemade Cajun crab cakes on top of our creamy Cajun tomato sauce and fettuccine 21

Small Crab Cake Pasta 11

Salads

Garden Fresh Salad

Spring mix, shredded cheddar, bacon bits, tomatoes, hard-boiled eggs and croutons 7

Classic Cajun Salad

Spring mix, tomato, egg, croutons and a classic Cajun protein: fish, chicken or shrimp 12

Blackened Cajun Salad

Spring mix, tomato, egg, croutons and a blackened Cajun protein: fish, chicken or shrimp 12

Dressings:

Ranch, Honey Mustard, 1000 Island, Balsamic Vinaigrette, Fat-Free Italian

Gumbos & Cajun Classics

SERVED WITH A SIDE OF HOT FRENCH BREAD

Gumbo & Cajun Classic Trio

Pick any three gumbos or Cajun classics 13

Seafood Gumbo

A great blend of Gulf shrimp and crabmeat in a rich dark roux 11

Chicken & Sausage Gumbo

Our spiciest, made with chicken and spicy Cajun sausage in a rich dark roux 11

Jambalaya

(Cooked fresh daily, while supplies last) Specially seasoned rice with chicken and spicy Cajun sausage, slow-cooked to perfection 11

Red Beans & Rice

Creamy Louisiana red beans with spicy Cajun sausage 11

Crawfish Étouffée

Smothered with crawfish tails in a thick roux 13

Lobster Bisque

Rich and creamy bisque made with seasoned seafood, spices and a hint of sherry 13

Po'Boys & Sandwiches

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

ADD CAJUN FRIES 1

Fish Po'Boy

Fried, served with tartar sauce 12

Gator Po'Boy

Fried, served with Cajun sauce 15

Shrimp Po'Boy

Fried, served with tartar sauce 12

Chicken Po'Boy

Fried, served with mayo 10

Zydeco Shrimp Po'Boy

Spicy Cajun sauce 14

Oyster Po'Boy

Tartar sauce 14

Crispy Crunchy Fish Sandwich

Served on our toasted brioche bun with our secret Cajun sauce, pickles and fries 10

Double 12

Half Po'Boy with Cup of Gumbo or Cajun Classic 9

Half Po'Boy with Fries 8

Sides

French Fries 3

Coleslaw 3

Fried Okra 4.50

Side Salad 4

Hushpuppies 4.50

Daily Specials

PLEASE SEE OUR BLACK BOARD FOR TODAY'S SPECIALS

Food You Can Taste

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)** 5 **Beignet Bites** 5
Single Beignet 2 **Stuffed Beignet** 6



Drinks

Coke, Diet Coke, Sprite and Local Favorites 3

Louisiana Iced Tea
Sweet or Unsweetened Iced Tea 3



Homemade Lemonade 3

Louisiana Coffee 3



Abita Root Beer 3.50

Mexican Coke 3.50

From da Bar

Signature Drinks 6

	Draft	Bottle
Abita Beer	4	4.5
Domestic Beer	3.5	3.5
Import Beer	3.5	4.5
Craft Beer	4.5	4.5

Red or White Porch Wine 7

Porch wine is the kind of wine that you sit on the front porch with your Mama and drink out of the box!

Kid's Meal

Chicken & Fries 6 **Shrimp & Fries** 6 **Fish & Fries** 6 **Chicken Alfredo** 7 **Buttered Noodles** 5

SEAFOOD SPECIALTIES

FAMILY 2GEAUX MENU

Oysters on the Half Shell

	1/2 Dozen	Dozen
Raw	14	27
Traditional Charbroiled	16	30
Roux-Ga-Roux	16	30

Louisiana Seafood Boils

FRIDAY, SATURDAY & SUNDAY

Seasonal

- Snow Crab (2)** 31
Snow Crab (3) 45
Shrimp (22) 23
Snow Crab (2) & Shrimp (17) 41

ALL BOILS ARE SERVED WITH FIXIN'S.

Cajun Classics 2GEAUX

	Quart Feeds 2-4	1/2 Gallon Feeds 5-10	Gallon Feeds 10-15
Seafood Gumbo	24	42	79
Chicken & Sausage Gumbo	24	42	79
Red Beans & Rice	23	40	75
Crawfish Étouffée	26	47	88
Lobster Bisque	26	47	88
Jambalaya	22	42	77

ALL FAMILY SIZES 2GEAUX
ARE SERVED WITH FRENCH BREAD.
ALL GUMBOS ARE SERVED WITH RICE.

Family Lagniappe

ADD SOMETHING EXTRA TO YOUR FAMILY MEAL

- Boudin (25)** 25
Family Beignet Bites 6
Loaf of French Bread 6
Side of Chicken Tenders (6) 12
Large Salad 14

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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