

# DRINKS

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

**LOUISIANA ICED TEA 3**  
Sweet or Unsweetened Iced Tea



**HOMEMADE LEMONADE 3**

**ABITA ROOT BEER 4**

**CAFÉ AU LAIT 4**

**LOUISIANA CHICORY COFFEE 3**

**LOUISIANA COFFEE 3**



# FROM DE BAR

**ABITA BEERS**

**DOMESTIC**

**IMPORTS**

**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!



# The Lost Cajun.



## GRIFF'S STORY

**I HAVE BEEN ASKED A THOUSAND TIMES, "HOW DID A CAJUN GET LOST IN THE MOUNTAINS OF 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 étouffée 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, North Carolina, South Carolina, Mississippi, Florida and California. Please visit [thelostcajun.com](http://thelostcajun.com) to find a location near you!

**Want to own a Lost Cajun franchise? Go to [thelostcajun.com](http://thelostcajun.com) for more info!**

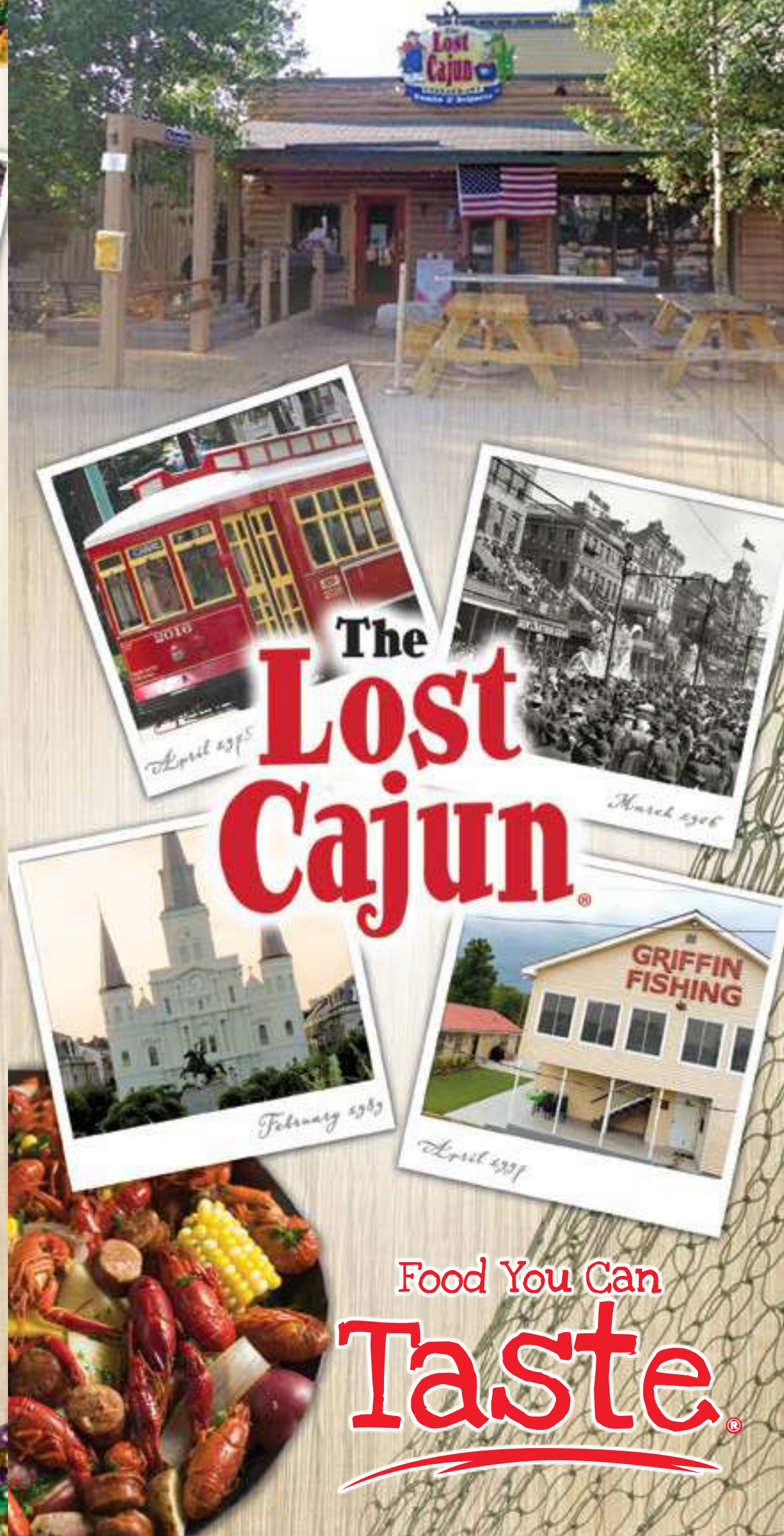
As we say in Louisiana, "make a pass" and say hello, feel the down-home atmosphere and "pass a good time!"

See y'all soon,  
Griff, "The Lost Cajun"

**IN MEMORY OF**  
Belinda Griffin, our CFO (Chief Fun Officer)  
1957-2012



Belinda fishing 2010



# The Lost Cajun

Food You Can

# Taste

# BEIGNETS

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!

**SINGLE TRADITIONAL 2**

**THREE TRADITIONAL 5**

**BEIGNET BITES 5**

**SINGLE PRALINE STUFFED 4  
(NEW ORLEANS NEW FAVORITE)**



# WHAT Y'ALL HAVIN? 🌸

## APPETIZERS

**BOUDIN BALLS** 9

**GATOR BITES** 12

**🔥 SPICY CAJUN SAUSAGE** 5

**HUSHPUPIES** 6

**FRIED OKRA BASKET** 6

**FRIED PICKLES** 6

**FRIES BASKET** 4

**SWEET POTATO FRIES BASKET** 5

**ONION RINGS** 7

**CRAB BITES** 12

**🔥 ZYDECO SHRIMP** 9

**CUP OF GUMBO OR CAJUN CLASSICS** 5

## SALADS

**FRIED CHICKEN OR SHRIMP SALAD** 11

Spring mix, topped with choice of crispy fried shrimp or chicken along with tomatoes, egg, croutons

**GRILLED CHICKEN SALAD** 10

Spring mix, topped with grilled chicken breast and all the fixings

**GARDEN FRESH SALAD** 8

Spring mix, tomato, egg, croutons

**BLACKENED FISH OR SHRIMP SALAD** 12

Spring mix, topped with choice of our blackened fish or shrimp along with tomatoes, egg, croutons

## GUMBO & CAJUN CLASSICS

🌸 SERVED WITH SIDE OF HOT FRENCH BREAD 🌸

**SEAFOOD GUMBO** 11

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

**🔥 CHICKEN & SAUSAGE** 10

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

**RED BEANS & RICE** 10

Creamy Louisiana red beans with spicy Cajun sausage

**CRAWFISH ÉTOUFFÉE** 13

Smothered with crawfish tails in a thick roux

**JAMBALAYA** 10

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

**LOBSTER BISQUE** 13

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

🔥 Denotes dish is spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any allergies.



## LOUISIANA FAVORITES

🌸 CAJUN FRIES WITH PLATTER 🌸

**FRIED FISH PLATTER** 16

Strips of lightly coated Southern fried fish

**FRIED SHRIMP PLATTER** 17

Large tail-on shrimp, golden fried

**FRIED FISH AND SHRIMP PLATTER** 18

Large tail-on shrimp, strips of fried fish

**FRIED OYSTER PLATTER** 18

Crispy fried oysters

**FRIED SEAFOOD PLATTER** 24

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

**SHRIMP & GRITS** 16

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

**REDFISH BIENVILLE** 22

Two redfish fillets cooked to order and topped with our Bienville Voodoo cream sauce

**CAT-TOUFFÉE®** 16

Crispy southern fried fish glazed with crawfish étouffée over rice

**CAJUN CHICKEN PASTA** 14

Choice of grilled or fried chicken strips with fettuccine pasta and spicy Alfredo sauce

**CAJUN SHRIMP PASTA** 16

Large shrimp tossed in fettuccine pasta in spicy Alfredo sauce

**🔥 VODOO PASTA** 18

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

**SHRIMP STIR-FRY** 18

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

**BLACKENED FISH STIR-FRY** 18

Sautéed in olive oil with Cajun spices and cut fresh vegetables, served over rice

**REDFISH STIR-FRY** 22

Two redfish fillets blackened and placed over our delicious stir-fried rice and veggies

## SIDES

**MIXED VEGETABLES** 3

**SIDE SALAD** 4

**POTATO SALAD** 3

**COLESLAW** 3

**BREAD BASKET** 3

**SWEET POTATO FRIES** 4

**FRENCH FRIES** 3

**ONION RINGS** 4

**HUSHPUPIES** 3

**FRIED OKRA** 4

## BOUDREAU'S SPECIALS

MONDAY to FRIDAY 11am - 4pm

**CRISPY CRUNCHY FISH SANDWICH** 7

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

**CRISPY CRUNCHY SHRIMP SANDWICH** 8

Popcorn shrimp fried golden brown and served on our toasted brioche bun with our secret Cajun sauce, pickles and fries

**GRILLED CHICKEN SANDWICH** 7

Grilled chicken breast served on our toasted brioche bun with our secret Cajun sauce, pickles and fries

**HALF PO'BOY WITH FRIES** 8

**HALF PO'BOY WITH CUP OF GUMBO OR CAJUN CLASSICS** 10

**🔥 RED BEANS & RICE PLATE** 9

Choice of spicy Cajun sausage, fried fish or grilled chicken

**SMALL CAT-TOUFFÉE®** 10

Crispy southern fried fish glazed with crawfish étouffée over rice

**SMALL FISH PLATE** 11

Get our delicious fish even if you have a smaller appetite! Enjoy two pieces of our crispy fried fish and fries

**SMALL FISH & SHRIMP PLATE** 12

Large tail-on shrimp, strips of fried fish and fries. Can't go wrong with that!

**SMALL SEAFOOD PLATE** 13

Large tail-on shrimp, strips of fried fish, crispy oysters and fries

**CUP OF GUMBO OR CAJUN CLASSICS** 5

## NEW ORLEANS PO'BOYS

ADD CAJUN FRIES TO ANY PO'BOY FOR \$2



🌸 SERVED ON TOASTED GARLIC 8" FRENCH BREAD  
DRESS IT UP — ADD LETTUCE AND TOMATO TO YOUR PO'BOY FOR FREE! 🌸

**FRIED FISH** with tartar sauce 11

**FRIED SHRIMP** with tartar sauce 12

**FRIED OYSTER** with tartar sauce 14

**FRIED GATOR** with Cajun sauce 14

**FRIED CHICKEN** with Cajun sauce 10

**🔥 ZYDECO SHRIMP** with Cajun sauce 12

**ROAST BEEF DEBRIS** with mayo 10

**🔥 SPICY CAJUN SAUSAGE** 10

Food You Can  
**Taste.**



🔥 Denotes dish is spicy

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Food You Can  
**Taste.**