



# The Lost Cajun



## Appetizers

**Cup of Gumbo or Cajun Classic** 5.95

**Boudin Balls** 9.95

**Gator Bites** 12.95

**Fried Okra Basket** 4.95

**Fried Pickles** 5.95

**Zydeco Shrimp**  9.95

**Hushpuppies** 4.50

**Fish Bites** 9.95

**Crab Bites** 12.95

**Onion Rings** 5.95

**Cajun Sausage** 6.95

## Louisiana Favorites

CAJUN FRIES WITH PLATTER

### Cat-touffée

Crispy southern fried fish glazed with crawfish étouffée over rice 16.95  
Small Cat-touffée 10.95

### Seafood Platter

Large tail-on shrimp, strips of crispy southern fried fish and crispy oysters, served with a hushpuppy 23.95  
Small Seafood Platter 15.95

### Fish & Shrimp Platter

Large tail-on shrimp, strips of crispy southern fried fish 18.95  
Small Fish & Shrimp Platter 13.95

### Fish Platter

Strips of crispy southern fried fish 15.95

### Shrimp Platter

Large tail-on shrimp, golden fried 17.95

### Oyster Platter

Crispy fried oysters Mkt Price

### Voodoo Pasta

Spicy Cajun sausage and large shrimp in a white wine & tomato cream sauce over fettuccine 19.95

### Cajun Pasta Alfredo

With: Chicken 15.95 Shrimp 16.95

### Shrimp & Grits

Blackened shrimp and creamy southern grits smothered with our lobster bisque, bacon crumbles and cheese 19.95  
Small Shrimp & Grits 12.95

### Shrimp Stir-Fry

Sautéed in olive oil, lemon, butter & garlic with Cajun spices and cut fresh vegetables, served over rice 19.95

### Blackened Fish Stir-Fry

Sautéed in olive oil with Cajun spices and cut fresh vegetables, served over rice 17.95

### Redfish Stir-Fry

Redfish blackened and placed over our delicious stir-fried rice and veggies 23.95

### Redfish Bienville

Redfish cooked to order and topped with our Bienville Voodoo cream sauce 23.95

## Salads

### Garden Fresh Salad

Spring mix, trinity, tomato, egg, croutons 8.95

### Classic Cajun Salad

Spring mix, trinity, tomato, egg, croutons and a classic Cajun protein  
With: Chicken 10.95 Fish 10.95 Shrimp 11.95

### Blackened Cajun Salad

Spring mix, trinity, tomato, egg, croutons and a blackened Cajun protein  
With: Chicken 11.95 Fish 11.95 Shrimp 12.95

## Gumbos & Cajun Classics

SERVED WITH A SIDE OF HOT FRENCH BREAD

### Gumbo & Cajun Classic Trio

Pick any three gumbos or Cajun classics 15.95

### Seafood Gumbo

A great blend of Gulf shrimp and crabmeat in a rich dark roux 12.95

### Chicken & Sausage Gumbo

Our spiciest, made with chicken and spicy Cajun sausage in a rich dark roux 10.95

### Jambalaya (Cooked fresh daily, while supplies last)

Specially seasoned rice with chicken and spicy Cajun sausage, slow-cooked to perfection 10.95

### Red Beans & Rice

Creamy Louisiana red beans with spicy Cajun sausage 10.95

### Crawfish Étouffée

Smothered with crawfish tails in a thick roux 12.95

### Lobster Bisque

Rich and creamy bisque made with seasoned seafood, spices and a hint of sherry 12.95

## Po'Boys & Sandwiches

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

ADD CAJUN FRIES 2.00

### Fish Po'Boy

Fried, tartar sauce 11.95

### Shrimp Po'Boy

Fried, tartar sauce 13.95

### Gator Po'Boy

Fried, Cajun sauce 15.95

### Crispy Crunchy Sandwich

Served on our toasted brioche bun with our secret Cajun sauce, pickles and fries  
Fish 8.95 Shrimp 9.95

### Grilled Chicken Breast Sandwich

Served on our toasted brioche bun with our secret Cajun sauce, pickles and fries 9.95

### Half Po'Boy with Cup of Gumbo or Cajun Classic 11.95

### Half Po'Boy with Fries 9.95

## Sides

**French Fries** 3.50

**Sweet Potato Fries** 4.50

**Fried Okra** 3.50

**Hushpuppies** 3.50

**Coleslaw** 3.50

**Side Salad** 4.95

**Potato Salad** 3.50

**Onion Rings** 4.50

## Daily Specials

PLEASE SEE OUR BLACK BOARD FOR TODAY'S SPECIALS

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)** 5.95

**Beignet Bites** 5.95

**Single Beignet** 2.50

**Stuffed Beignet** 3.50



## Drinks

**Coke, Diet Coke, Sprite and Local Favorites** 3.50

**Louisiana Iced Tea**  
Sweet or Unsweetened Iced Tea 3.50



**Homemade Lemonade** 3.50

**Café au Lait** 4.50



**Louisiana Chicory Coffee** 3.50

**Louisiana Coffee** 3.50

**Abita Root Beer** 3.95

## From da Bar

**Abita Beer**

**Domestic Beer**

**Craft Beer**

**Red, White or Rosé 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!

# FAMILY 2GEAUX MENU

## Cajun Classics 2GEAUX

	Quart Feeds 2-4	1/2 Gallon Feeds 5-10	Gallon Feeds 10-15
<b>Seafood Gumbo</b>	27	50	90
<b>Chicken &amp; Sausage Gumbo</b>	25	45	80
<b>Red Beans &amp; Rice</b>	25	45	80
<b>Crawfish Étouffée</b>	27	50	90
<b>Lobster Bisque</b>	27	50	90
<b>Jambalaya</b>	25	45	80

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

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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or Join Our Team