Lagniappe (Lan Yap)  “A Little Something Extra”

Boudin Balls $8  
Alligator Bites $10  
Catfish Bites $6  
Four Fried Shrimp $6  
Four Fried Oysters $6  
Spicy Cajun Sausage $6  
Crawfish Pies single $4  double $6  
French Bread Basket $3  
Hush Puppies (8) $6  
Fried Okra Basket $6  
Fried Pickles $6  
Seasoned Fries Basket $4  
Side Salad with tomatoes $3  
Potato Salad (6 oz) $3  
Coleslaw (6 oz) $3

Gumbos & Cajun Classics

Served with hot garlic French bread and rice.

Seafood Gumbo  
cup $8 - bowl $11

Chicken & Sausage Gumbo  
cup $7 - bowl $10

Red Beans and Rice  
cup $7 - bowl $10

Crawfish Étouffée  
cup $9 - bowl $12

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Jambalaya  
cup $7 - bowl $10

Lobster Bisque*  
cup $9 - bowl $12

* served with hot garlic French Bread

Louisiana Favorites

Cat-touffée  
3 strips of Southern fried catfish, glazed with crawfish étouffée over a bed of rice. $15

Catfish Plate  
Strips of lightly battered Southern fried catfish. Served with seasoned fries, coleslaw. $14

Fried Shrimp Plate  
Large tail-on shrimp, golden fried. Served with seasoned fries, coleslaw. $15

Fried Catfish & Shrimp Plate  
Large tail-on shrimp, strips of fried catfish served with seasoned fries, coleslaw. $15

Fried Oyster Plate  
Crispy fried oysters. Served with seasoned fries, coleslaw. $17

Fried Seafood Platter  
Large tail-on shrimp, strips of fried catfish and crispy fried oysters. Served with seasoned fries and hush puppies. $22

Alfredo Pasta  
Penne pasta in a creamy Cajun style alfredo.  
Fried Chicken $14 - Shrimp $15

Voodoo Pasta  
Andouille sausage, large shrimp, and diced red, yellow and orange bell peppers in a white wine tomato cream sauce over fettuccine. $17

Pasta Lafitte  
Fire roasted tomatoes in a creamy Cajun sauce and tossed in Angel Hair pasta.  
Shrimp or Crawfish $17

Cajun Stir Fry  
Sautéed in olive oil, lemon, butter, garlic with Cajun spices and bacon cut vegetables, served over rice  
Blackened Fish $16 - Shrimp $17

Po Boys  
8” served on warm garlic French bread.  
Add seasoned fries, potato salad or coleslaw to any Po-Boy for $1.00

FRIED CATFISH with tartar sauce   $11
FRIED SHRIMP with tartar sauce   $12
FRIED OYSTER with tartar sauce   $13
FRIED GATOR with Cajun sauce    $13
ROAST BEEF DEBRIS with mayo $10
FRIED CHICKEN with Cajun sauce $9
SPICY CAJUN SAUSAGE with coleslaw and mustard $9

For Da Kids

All Kids meals include beverage (soft drink, iced tea or milk)

Catfish Bites & Fries $6  
Chicken Tenders & Fries $6  
Shrimp & Fries $6  
Chicken Alfredo $6

Beignets (Ben Yay)  “A Fried Pastry Treat”

3 Traditional $5  
Beignet Bites $5  
Single Traditional $2

It is believed by Louisiana historians that beignets were first introduced to New Orleans in 1727 by the Ursuline Nuns of France. These fried pastries are served topped with plenty of powdered sugar.
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 etouffee 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, South Carolina, North Carolina, Florida, Louisiana, and California

Please visit thelostcajun.com to find a location near you!

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

Family Sizes To Go

<table>
<thead>
<tr>
<th></th>
<th>Quart</th>
<th>1/2 gal.</th>
<th>Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seafood Gumbo*</td>
<td>$25</td>
<td>$45</td>
<td>$80</td>
</tr>
<tr>
<td>Chicken &amp; Sausage Gumbo*</td>
<td>$22</td>
<td>$40</td>
<td>$75</td>
</tr>
<tr>
<td>Red Beans and Rice*</td>
<td>$22</td>
<td>$40</td>
<td>$75</td>
</tr>
<tr>
<td>Crawfish Etouffee*</td>
<td>$25</td>
<td>$45</td>
<td>$85</td>
</tr>
<tr>
<td>Lobster Bisque</td>
<td>$25</td>
<td>$45</td>
<td>$85</td>
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</tbody>
</table>

*Served with Rice & garlic French Bread

www.TheLostCajun.com