



The Lost Cajun



Appetizers

- Boudin Balls** \$8
- Gator Bites*** \$10
- Catfish Bites*** \$6
- Four Fried Shrimp*** \$6
- Four Fried Oysters*** \$6
- Spicy Cajun or Andouille Sausage** with mustard \$6
- Crawfish Pies (1)** \$5 • **(2)** \$9
- French Bread Basket** \$2
- Hush Puppies (8)** \$3
- Fried Okra Basket** \$4
- Fried Pickles** \$5
- Seasoned Fries Basket** \$3
- Potato Salad or Coleslaw (6 oz)** \$3

Gumbo & Cajun Classics

Served with hot garlic French bread and rice

Seafood Gumbo

A great blend of Gulf shrimp and crab meat, in a rich dark roux.
Cup \$8 • **Bowl** \$11 • **Quart** \$22 • **1/2 Gallon** \$40 • **Gallon** \$75

Chicken & Sausage Gumbo

Our spiciest, made with chicken and special Louisiana spicy sausage in a rich dark roux. This gumbo has a real Cajun kick!
Cup \$8 • **Bowl** \$11 • **Quart** \$22 • **1/2 Gallon** \$40 • **Gallon** \$75

Red Beans and Rice

Creamy Louisiana red beans with spicy sausage.
Cup \$7 • **Bowl** \$9 • **Quart** \$18 • **1/2 Gallon** \$32 • **Gallon** \$60

Crawfish Etouffée

Smothered down crawfish tails in a thick roux.
Cup \$9 • **Bowl** \$12 • **Quart** \$24 • **1/2 Gallon** \$45 • **Gallon** \$85

Chicken Gumbo

Our mildest, made with boneless chicken & stock in a rich dark roux.
Cup \$7 • **Bowl** \$9 • **Quart** \$18 • **1/2 Gallon** \$32 • **Gallon** \$60

Vegetarian Gumbo

Created just for you with big chunks of okra & tomato in a rich dark roux.
Cup \$5 • **Bowl** \$7 • **Quart** \$16 • **1/2 Gallon** \$30 • **Gallon** \$55

Jambalaya* ~ *Cooked fresh daily, supplies don't last!*

Specially seasoned brown rice with chicken and spicy Cajun sausage, slow cooked to perfection served with hot garlic French bread.
Cup \$8 • **Bowl** \$11 • **Quart** \$22 • **1/2 Gallon** \$40 • **Gallon** \$75

Lobster Bisque

Rich and creamy, made with seafood and spices, served with hot French bread.
Cup \$9 • **Bowl** \$12 • **Quart** \$24 • **1/2 Gallon** \$45 • **Gallon** \$85

Salads

- Garden Fresh Salad** \$6
- with Fried Chicken \$10
- with Fried or Blackened Shrimp* \$12

Po-Boys

8" served on warm garlic French bread.
Add seasoned fries or coleslaw to any Po-Boy for \$1

- Fried Catfish** with tartar \$10
- Fried Shrimp** with tartar \$12
- Fried Oyster** with tartar \$13
- Fried Gator** with Cajun sauce \$14
- Roast Beef Debris** with mayo \$10
- Spicy Cajun Sausage** with coleslaw and mustard \$9
- Fried Chicken** with mayo \$9

Dress it up!
Add lettuce & tomato to your Po-Boy or sandwich for free!



Sandwiches

- Crispy Crunchy Fish** \$7
- Crispy Crunchy Shrimp** \$8

Louisiana Favorites

Fried Platter**

Served with seasoned fries, hot garlic French bread and coleslaw.

Seafood Platter

3 Shrimp, 3 Catfish, 3 Oysters \$17
5 Shrimp, 5 Catfish, 5 Oysters \$21

Fried Catfish Plate*

3 Catfish \$12 • **5 Catfish** \$15

Fried Combo Platter**

5 Shrimp and 3 Catfish \$17

Fried Shrimp Plate*

6 Shrimp \$13 • **10 Shrimp** \$17

Cat-touffée

3 strips of southern fried catfish glazed with crawfish etouffée over a bed of rice. Served with garlic French bread. \$14

Shrimp and Grits

Blackened shrimp and creamy southern grits smothered with our lobster bisque, bacon crumbles and cheese. \$16

Alfredo Pasta

Penne pasta in a creamy Cajun style alfredo. Served with hot garlic French bread. **Fried Chicken** \$12 • **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. Served with hot garlic French bread. \$17

Cajun Stir Fry*

Sauteed in olive oil, lemon, butter, garlic with Cajun spices and baton cut vegetables. Served over rice with hot garlic French bread. **Blackened Catfish** \$16 • **Shrimp** \$17

Beignets (Ben Yay)

"A Fried Pastry Treat"

- 3 Traditional** \$5
- Beignet Bites** \$5
- Single Traditional** \$2





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Drinks

Louisiana Chicory Coffee \$2.5

Louisiana Coffee (Decaf) \$2.5

Soft Drinks \$2.5

(Coke, Diet Coke, Sprite, Dr. Pepper or Hi-C Fruit Punch)



Homemade Lemonade \$2.5 • Gallon \$6.50

Louisiana Sweet or Unsweet Tea \$2.5 • Gallon \$4.50

Mexican Coke or Sprite \$3

Abita Root Beer \$3

Bottle Water \$2.50

For Da Kids

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

Catfish Bites & Fries \$6 Chicken Tenders & Fries \$6

Shrimp & Fries \$6 Chicken Alfredo \$6

Family Sizes

	Quart Feeds 2-4	1/2 gal. Feeds 6-10	Gallon Feeds 10-15
Seafood Gumbo <i>Served with rice & garlic French Bread</i>	\$22	\$40	\$75
Chicken & Sausage Gumbo <i>Served with rice & garlic French Bread</i>	\$22	\$40	\$75
Red Beans and Rice <i>Served with rice & garlic French Bread</i>	\$18	\$32	\$60
Crawfish Etouffée <i>Served with rice & garlic French Bread</i>	\$24	\$45	\$85
Lobster Bisque <i>Served with garlic French Bread</i>	\$24	\$45	\$85
Jambalaya <i>Served with garlic French Bread</i>	\$22	\$40	\$75

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Gluten-free. †No substitutions.

From de Bar

Porch Wine (8 oz.) \$6
Red, White or Rosé

Abita Bottle Beers \$5

Amber
Andygator Helles Doppelbock
Big Easy IPA,
Hop On Juicy Pale Ale
Purple Haze Lager
Turbodog Brown Ale



Ask your server about seasonal beers

Craft Bottle Beers \$6

Wicked Weed Napoleon Complex Hoppy Pale Ale
New Belgium Voodoo Ranger Juicy Haze IPA
Thomas Creek Red Ale or Trifecta IPA

Mix N' Match
6-Pack craft beers to-go
\$12.99

Bold Rock Cider \$5

Corona Premier \$4

Domestic Bottle Beers \$3

Miller Lite
Budweiser
Bud Light
Michelob Ultra
Blue Moon
PBR

Mix N' Match
6-Pack domestics to-go
\$8.99

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Text Jambalaya to 51660 to receive specials!