



The Lost Cajun

what y'all havin'?



Can't decide? Ask about our pick 3 of Cajun Classics for \$12.99

Appetizers

- Boudin Balls** \$8.39
- Alligator Bites** \$9.99
- Three Catfish Strips** \$8.59
- Fried BBQ Shrimp** \$7.19
- Seasoned Fries Basket** \$2.59
- Crawfish Pies**
 - (1) \$5.49
 - (2) \$9.99

- Crab Cake Bites** \$9.99
- French Bread Basket** \$1.69
- Hush Puppies (8)** \$4.89
- Spicy Cajun Sausage** \$5.99 with mustard
- Fried Okra Basket** \$5.89
- Fried Pickles** \$5.19
- Onion Rings** \$5.99

Garden Salad with lettuce, tomato and green onion \$5.79
with fried chicken \$8.99 with fried or blackened shrimp \$10.99

Louisiana Favorites

Fried Platters - Served with seasoned fries and garlic French bread

Fried Catfish Platter

- 3 Catfish** \$11.19 • **5 Catfish** \$14.19
- Fried Shrimp Platter**
 - 6 Lg Tail on Shrimp** \$12.89
 - 10 Lg Tail on Shrimp** \$16.89

Fish & Shrimp Platter

- 3 Catfish • 3 Lg Tail on Shrimp** \$14.89
- 5 Catfish • 5 Lg Tail on Shrimp** \$18.89
- Fried Oyster Plate**
 - 6 Oysters** \$13.99 • **10 Oysters** \$17.99

Seafood Platter

- 3 Lg Tail on Shrimp, 3 Catfish, 3 Oysters** \$19.29
- 5 Lg Tail on Shrimp, 5 Catfish, 5 Oysters** \$23.29

Add a Side to your Platter

HUSH PUPPIES	\$2.50	ONION RINGS	\$2.75
FRIED OKRA	\$2.75	SEASONED FRIES	\$2.50
COLE SLAW	\$.75	CUP OF GUMBO	\$5.50
POTATO SALAD	\$.75		

Cat-touffé catfish or redfish glazed with crawfish etouffé over a bed of rice. Served with garlic French bread.

- 3 strips of fried catfish** \$14.59
- 3 strips of Blackened catfish** \$15.59
- 1 Redfish fillet** \$18.39

Voodoo Pasta Spicy sausage, large shrimp, and diced red, yellow and orange bell peppers in a white wine tomato cream sauce over fettuccine. Served with garlic French bread. \$17.29

Cajun Alfredo Fettuccine pasta in a creamy Cajun style Alfredo. Served with garlic French bread. \$9.99

- Fried Chicken** \$14.29 • **8 Large Shrimp** \$16.49 • **Blackened Gator** \$17.49

Cajun Stir Fry Shrimp 10 large tail-on shrimp sautéed in olive oil, lemon, butter, garlic with Cajun spices and baton cut vegetables. Served over rice with garlic French bread. \$17.39

Blackened Catfish Stir Fry Catfish fillets blackened in Cajun seasonings served over rice and baton cut vegetables with garlic French bread. **Small** \$12.79 • **Large** \$15.79

Blackened Redfish Algiers A blackened Redfish fillet served over a bed of Jambalaya rice and covered in a Cajun shrimp cream sauce. \$20.99

For Da Kids for kids 12 and under

- All Kids meals include beverage (soft drink, iced tea or milk)
- Catfish Strips & Fries** \$7.25
 - Shrimp & Fries** \$6.25
 - Chicken Tenders & Fries** \$6.25
 - Jambalaya** \$6.25
 - Garlic Butter Noodles** \$6.25

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

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 \$7.89 • bowl \$9.89 • Quart \$22.99 • 1/2 Gallon \$42.99 • Gallon \$80.99

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 \$6.89 • bowl \$8.89 • Quart \$22.99 • 1/2 Gallon \$39.99 • Gallon \$74.99

Chicken Gumbo

Our mildest, made with boneless chicken & chicken stock in a rich dark roux. cup \$6.39 • bowl \$8.39 • Quart \$18.99 • 1/2 Gallon \$34.99 • Gallon \$65.99

Red Beans and Rice

Creamy Louisiana red beans with special Louisiana spicy sausage. cup \$6.69 • bowl \$8.69 • Quart \$19.99 • 1/2 Gallon \$35.99 • Gallon \$67.99

Crawfish Etouffé

Smothered down crawfish tails in a thick roux. cup \$8.69 • bowl \$10.69 • Quart \$24.99 • 1/2 Gallon \$47.99 • Gallon \$89.99

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

Specially seasoned rice with chicken and special Louisiana spicy sausage, slow cooked to perfection served with French bread. cup \$7.99 • bowl \$9.99 • Quart \$21.99 • 1/2 Gallon \$40.99 • Gallon \$78.99

Lobster Bisque

Rich and creamy, made with special Louisiana seafood and spices, served with French bread. cup \$8.99 • bowl \$10.99 • Quart \$25.99 • 1/2 Gallon \$49.99 • Gallon \$92.99

New Orleans Po-Boys

8" served on warm garlic French Bread. Add seasoned fries to any Po-Boy for \$2.00

- ROAST BEEF** with mayo \$10.99
- FRIED SHRIMP** with tartar sauce \$12.49
- FRIED OYSTER** with tartar sauce \$13.39
- FRIED GATOR** with Remoulade sauce \$15.69
- FRIED CATFISH** with tartar sauce \$10.99
- FRIED CHICKEN** with mayo \$9.99
- SPICY CAJUN SAUSAGE** with coleslaw and mustard \$9.99
- FRIED BBQ SHRIMP** with Remoulade sauce \$13.59

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

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!

Now serving Turtle Cheesecake \$6.29



Drinks

- Louisiana Sweet \$2.39 . **Gallon** \$5.99
- Unsweet Iced Tea.....\$2.39 . **Gallon** \$5.99
- Homemade Lemonade.....\$2.39 . **Gallon** \$5.99
- Soft Drinks**.....\$2.39
- Coke, Diet Coke, Sprite, Barqs Root Beer, Dr. Pepper, Coke Zero
Sugar, HiC Fruit Punch, Power Ade Mountain Blast
- Boylan's Cream Soda or Seasonal**.....\$2.85
- Cafe au Lait**.....\$2.49
- Mixture of dark Louisiana chicory coffee, and warm milk
- Louisiana Chicory Coffee**.....\$1.99
- Louisiana Coffee** (Regular or Decaf).....\$1.99

From de Bar

We are proud to feature Abita beers from Louisiana

ABITA BEERS

- Amber, Turbodog, Andygator, Strawberry.....\$3.75
- Purple Haze, Jockamo, Hop On (IPA)\$3.75
- or ask about our Seasonal brew\$3.75



- Jack Daniel's Lynchburg Lemonade**.....\$3.75
- Ace Hard Apple Cider**.....\$3.75
- Bud Light** \$3.75
- Michelob Ultra**\$3.75
- Yuengling Lager**\$3.75



DAILY SPECIALS

Monday - Kids Night

Kids eat free with an Adult purchase off the Louisiana Favorites section of the menu

Tuesday - Bottomless Bowls

Eat all the gumbo you want for \$12 with the purchase of a Drink

Wednesday - Cat-Touffee day

Take \$2.00 off your Cat-Touffee with the purchase of a Drink

Thursday - Pasta day

Take \$2.00 off any Pasta dish with the purchase of a Drink

Lunch Specials Available Mon - Fri 11a - 3pm

LUNCH SPECIALS

\$12 LUNCH SPECIAL

Half Po Boy with a cup of Gumbo, and your choice of a fountain drink, tea or lemonade.

Your choice of Roast Beef, Catfish, Sausage, Fried Chicken or Shrimp

Add \$1
for Jambalaya, Bisque or Etouffee.
Add \$1 for Oysters

\$10 LUNCH SPECIAL

Half Po Boy with fries and your choice of a fountain drink, tea or lemonade.

Your choice of Roast Beef, Catfish, Sausage, Fried Chicken or Shrimp

Add \$1
for Oysters.

Family Sizes To Go

	Quart Feeds 2-4	1/2 gal. Feeds 6-10	Gallon Feeds 10-15
Seafood Gumbo*	\$22.99	\$42.99	\$80.99
Chicken & Sausage Gumbo*	\$20.99	\$39.99	\$74.99
Chicken Gumbo*	\$18.99	\$34.99	\$65.99
Vegetarian Gumbo*	\$18.99	\$34.99	\$65.99
Jambalaya*	\$21.99	\$40.99	\$78.99
Red Beans and Rice*	\$19.99	\$35.99	\$67.99
Crawfish Etouffée*	\$24.99	\$47.99	\$89.99

**Served with Rice & garlic French Bread*

Lobster Bisque \$25.99 \$49.99 \$92.99
Served with French Bread



www.TheLostCajun.com

On Parties of 8 or more 18% Gratuity added to the check

