

Appetizers

Cup of Gumbo or Cajun Classic 7 Boudin Balls 11 Gator Bites 12 Fried Okra Basket 8 Fried Pickles 7 Fries Basket 6 BBQ Shrimp 12 Side of Slaw 3 Zydeco Shrimp 🛶 10

Hushpuppies 8 Crab Bites 12

Onion Rings 8

Catfish Strips 10

Spicy Cajun Sausage 🚆 8

Shrimp Cocktail 10

Louisiana Favorites

CAJUN FRIES, SLAW AND BREAD SERVED WITH PLATTERS

Cat-touffée Crispy southern fried fish glazed with crawfish étouffée over rice 18

Seafood Platter Large tail-on shrimp, strips of crispy southern fried fish and crispy oysters, served with hushpuppies 27

Fish & Shrimp Platter Large tail-on shrimp, strips of crispy southern fried fish 18

Fish Platter Strips of crispy southern fried fish 18

Shrimp Platter Large tail-on shrimp, golden fried 18

Oyster Platter Crispy fried oysters Mkt Price

Fried Chicken Platter Four strips of deep fried chicken strips served with fries, slaw and hot French bread 16

Voodoo Pasta Spicy Cajun sausage and large shrimp in a white wine & tomato cream sauce over fettuccine 20

Cajun Chicken Pasta Alfredo Fried chicken strips with fettuccine pasta and spicy Alfredo sauce 16

Cajun Shrimp Pasta Alfredo Large shrimp tossed in fettuccine pasta in spicy Alfredo sauce 19

Shrimp Stir-Fry Sautéed in olive oil, lemon, butter & garlic with Cajun spices and cut fresh vegetables, served over rice 20

Blackened Fish Stir-Fry Sautéed in olive oil with Cajun spices and cut fresh vegetables, served over rice 22

Redfish Bienville Redfish cooked to order and topped with our Bienville Voodoo cream sauce 22

Denotes dish is spicy

Purchase our Swamp Salt and Hot Sauce to take home

Gumbos & Cajun Classics

SERVED WITH A SIDE OF HOT FRENCH BREAD

Gumbo & Cajun Classic Trio Pick any three gumbos or Cajun classics 19

Seafood Gumbo A great blend of Gulf shrimp and crabmeat in a rich dark roux 13

Chicken & Sausage Gumbo 🚆 Our spiciest, made with chicken and spicy Cajun sausage in a rich dark roux 13

Jambalaya (Cooked fresh daily, while supplies last) Specially seasoned rice with chicken and spicy Cajun sausage, slow-cooked to perfection 13

Red Beans & Rice Creamy Louisiana red beans with spicy Cajun sausage 13

Crawfish Étouffée Smothered with crawfish tails in a thick roux 14

Lobster Bisque Rich and creamy bisque made with seasoned seafood, spices and a hint of sherry 14

Chicken Gumbo Our mildest, made with boneless chicken & chicken stock in a rich dark roux 12

Veggie Gumbo Created just for you with big chunks of okra & tomato in a rich dark roux 12

Po'Boys

Shrimp Po'Boy

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

ADD CAJUN FRIES 2, ONION RINGS 3, SLAW 1

Fish Po'Boy Fried, served with tartar sauce 15

Fried, served with tartar sauce 15

Gator Po'Boy Fried, served with Cajun sauce 15

Chicken Po'Boy Fried, served with Cajun sauce 14

Fried Oyster Po'Boy Fried, served with tartar sauce Mkt Price Spicy Cajun Sausage Po'Boy

Zydeco Shrimp Po'Boy Cajun sauce 15

Half Po'Boy with Cup of Gumbo or Cajun Classic 16



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 Beignet Bites 5 Single Beignet 2

Drinks

Coke, Diet Coke, Sprite and Local Favorites 2

Louisiana lced Tea Sweet or Unsweetened Iced Tea 2.5

Homemade Lemonade 2.5

Community

Coke

Louisiana Chicory Coffee 2.5

Louisiana Coffee 2.5

Abita Root Beer 3

Mexican Coke 3

Café au Lait 4



From da Bar

Signature Drinks

Abita Beer 6

Domestic Beer 4

Local & Craft Beer 6

Red or White Porch Wine 8 Porch wine is the kind of wine that you sit on the front porch with your Mama and drink out of the box!

Chicken & Fries 8

Kid's Meal Shrimp & Fries 8 Fish &

Fish & Fries 8

Buttered Noodles 8

FAMILY 2GEAUX MENU

Family Sized Cajun Classics 2GEAUX

And the second sec	Quart Feeds 2-4	1/2 Gallon Feeds 5-10	Gallon Feeds 10-15
Seafood Gumbo	28	50	90
Chicken & Sausage Gumbo	26	45	80
Chicken Gumbo	26	45	80
Vegetable Gumbo	26	45	80
Red Beans & Rice	26	45	80
Crawfish Étouffée	28	50	90
Lobster Bisque	28	50	90
Jambalaya	26	45	80

ALL FAMILY SIZES **2**GEAUX 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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