

WHAT Y'ALL HAVIN'?

Lagniappe (Lan Yap)

"A Little Something Extra"

- | | |
|--|----------------------------------|
| BBQ Shrimp (8) \$10 | Seasoned Fries Basket \$4 |
| Shrimp Cocktail (7) \$9 | Hush Puppies (8) \$5 |
| Gator Bites \$10 | French Bread Basket \$3 |
| Four Strips Catfish \$6 | Coleslaw (6 oz) \$3 |
| Four Fried Shrimp \$6 | Boudin Balls (10) \$8 |
| Four Fried Oysters \$6 | |
| Fried Okra Basket \$6 | |
| Spicy Cajun or Andouille Sausage with mustard \$6 | |

Louisiana Favorites

Cat-touffé

3 strips of Southern fried catfish glazed with crawfish etouffé over a bed of rice. Served with garlic French bread. \$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 garlic French bread. \$19

Alfredo Pasta

Penne pasta in a creamy Cajun style alfredo. Served with hot garlic French bread. **Fried Chicken** \$16 • **Shrimp** \$19

Cajun Stir Fry Shrimp

10 large tail-on shrimp sauteed in olive oil, lemon, butter, garlic with Cajun spices and baton cut vegetables. Served over rice with garlic French bread. \$18

Blackened Catfish

Catfish fillets dredged in Cajun seasonings served over rice and baton cut vegetables with garlic French bread. \$19

Fried Catfish Plate

5 strips of lightly battered Southern fried catfish. Served with seasoned fries, coleslaw and garlic French bread. \$15

Fried Shrimp Plate

10 large tail-on shrimp, golden fried. Served with seasoned fries, coleslaw and garlic French bread. \$18

Fried Oyster Plate

10 crispy fried oysters. Served with seasoned fries, coleslaw and garlic French bread. \$21

Seafood Platter

5 large tail-on shrimp, 5 strips of fried catfish and 5 crispy fried oysters. Served with seasoned fries, garlic French bread and coleslaw. \$23

Po Boys

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

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

- | | | |
|----------------------------|---------------------------|------|
| Fried Catfish | with tartar sauce | \$11 |
| Fried Shrimp | with tartar sauce | \$13 |
| Fried Oyster | with tartar sauce | \$13 |
| Roast Beef Debris | with mayo | \$10 |
| Spicy Cajun Sausage | with coleslaw and mustard | \$9 |
| Fried Chicken | with mayo | \$9 |

Gumbos & Cajun Classics

Served with hot French bread and rice.

Seafood Gumbo

A great blend of shrimp and crab meat, in a rich dark roux. cup \$8 • bowl \$12

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 \$12

Chicken Gumbo

Our mildest, made with boneless chicken & chicken stock in a rich dark roux. cup \$6 • bowl \$10

Vegetarian Gumbo

Created just for you with big chunks of okra & tomato in a rich dark roux. cup \$6 • bowl \$10

Red Beans and Rice

Creamy Louisiana red beans with spicy Cajun sausage. cup \$8 • bowl \$12

Crawfish Etouffé

Smothered down crawfish tails in a thick roux. cup \$10 • bowl \$13

Lobster Bisque

Rich and creamy, made with special Louisiana seafood and spices, served with French bread. cup \$10 • bowl \$13

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.

For Da Kids

For 12 and under only please

Catfish Strips & Fries \$6

Chicken Tenders & Fries \$6

Shrimp & Fries \$6



Drinks

- Cafe au Lait**.....\$3.00
Mixture of dark Louisiana chicory coffee, and warm milk
- Louisiana Chicory Coffee**.....\$2.50
- Louisiana Coffee** (Regular or Decaf).....\$2.50
- Soft Drinks**.....\$2.00
Coke, Diet Coke, Sprite, Mr. Pibb, Fanta
- Lemonade**\$2.50
- Abita Root Beer**.....\$2.50
- Mexican Coke**.....\$2.50
- Louisiana Sweet or Unsweet Iced Tea** (Free Refills) \$2.50



From de Bar

We are proud to feature Abita beers from Louisiana

- ABITA BEERS**..... \$4.00
Amber, Purple Haze, Turbodog, Wrought Iron, or Andygator
- Three Barrel (Local)**..... \$4.00
Trashy Blonde Ale, Bad Phil Ample Ale, Burnt Toast Brown Ale or seasonals
- Please inquire about our other specialty beers.*
- Stella Beer**..... \$4.00
- Angry Orchard Hard Apple Cider**..... \$4.00
- Coors or Bud** \$2.50
- Red or White Porch Wine**..... \$5.00
Porch wine is the kinda wine that you sit on the front porch with yo Mama and drink out of the box!

✦ The Legend of The Lost Cajun ✦

**I have been asked a thousand times, “How did a Cajun end up in Summit County, Colorado?”
And I’m always happy to answer.**

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

	Quart Feeds 2-4	1/2 gal. Feeds 6-10	Gallon Feeds 10-15
Seafood Gumbo*	\$24	\$40	\$75
Chicken & Sausage Gumbo*	\$24	\$40	\$75
Chicken Gumbo*	\$22	\$38	\$70
Vegetarian Gumbo*	\$22	\$38	\$70
Red Beans and Rice*	\$24	\$40	\$75
Crawfish Etouffée*	\$26	\$48	\$90
<i>*Served with Rice & garlic French Bread</i>			
Lobster Bisque <i>Served with French Bread</i>	\$26	\$48	\$90



www.TheLostCajun.com

