

DRINKS

SOFT DRINK 2.5
Coke, Diet Coke, Sprite and Local Favorites

LOUISIANA ICED TEA 2.5
Sweet or Unsweetened Iced Tea



HOMEMADE LEMONADE 2.5

ABITA ROOT BEER 3

CAFÉ AU LAIT 3

LOUISIANA CHICORY COFFEE 2

LOUISIANA COFFEE 2



FROM DE BAR

ABITA BEERS

DOMESTIC

IMPORTS

RED OR WHITE PORCH WINE

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



The Lost Cajun.



GRIFF'S STORY

I HAVE BEEN ASKED A THOUSAND TIMES, "HOW DID A CAJUN GET LOST IN THE MOUNTAINS OF 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 étouffée 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, North Carolina, South Carolina, Mississippi, Florida and California. Please visit thelostcajun.com to find a location near you!

Want to own a Lost Cajun franchise? Go to thelostcajun.com for more info!

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



Belinda fishing 2010

BEIGNETS

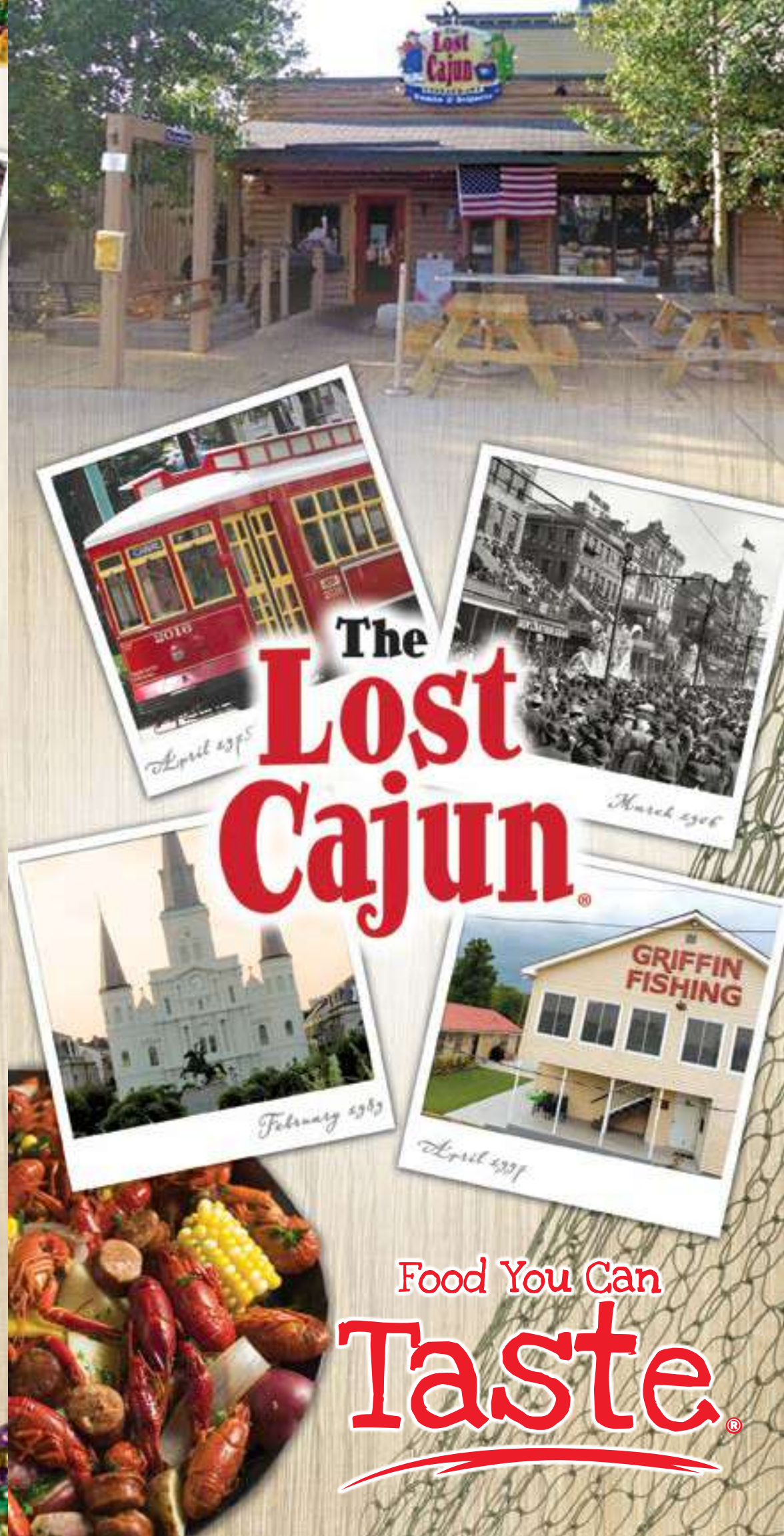
It is believed by Louisiana historians that beignets were first introduced to New Orleans in 1727 by the Ursuline Nuns of France. These delicious fried pastries are topped with plenty of powdered sugar!

SINGLE TRADITIONAL 2

THREE TRADITIONAL 5

BEIGNET BITES 5

SINGLE PRALINE STUFFED 3
(NEW ORLEANS NEW FAVORITE)



The Lost Cajun

Food You Can

Taste

WHAT Y'ALL HAVIN? 🌿

APPETIZERS

BOUDIN BALLS 9

GATOR BITES 12

🔥 SPICY CAJUN SAUSAGE 5

HUSHPUPIES 5

FRIED OKRA BASKET 5

FRIED PICKLES 5

FRIES BASKET 4

SWEET POTATO FRIES BASKET 5

ONION RINGS 6

CRAB BITES 12

🔥 ZYDECO SHRIMP 9

CUP OF GUMBO

OR CAJUN CLASSICS 5

FRIED CRAWFISH 10



LOUISIANA FAVORITES

🌿 CAJUN FRIES WITH PLATTER 🌿

FRIED FISH PLATTER 15

Strips of lightly coated Southern fried fish

FRIED SHRIMP PLATTER 17

Large tail-on shrimp, golden fried

FRIED FISH AND SHRIMP PLATTER 18

Large tail-on shrimp, strips of fried fish

FRIED OYSTER PLATTER 18

Crispy fried oysters

FRIED SEAFOOD PLATTER 24

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

SHRIMP & GRITS 16

Blackened shrimp and creamy southern grits smothered with our lobster bisque, bacon crumbles and cheese

REDFISH BIENVILLE 22

Two redfish fillets cooked to order and topped with our Bienville Voodoo cream sauce

CAT-TOUFFÉE® 16

Crispy southern fried fish glazed with crawfish étouffée over rice

CAJUN CHICKEN PASTA 15

Choice of grilled or fried chicken strips with fettuccine pasta and spicy Alfredo sauce

CAJUN SHRIMP PASTA 16

Large shrimp tossed in fettuccine pasta in spicy Alfredo sauce

🔥 VOODOO PASTA 18

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

SHRIMP STIR-FRY 17

Sautéed in olive oil, lemon, butter & garlic with Cajun spices and cut fresh vegetables, served over rice

BLACKENED FISH STIR-FRY 16

Sautéed in olive oil with Cajun spices and cut fresh vegetables, served over rice

REDFISH STIR-FRY 22

Two redfish fillets blackened and placed over our delicious stir-fried rice and veggies

🔥 Denotes dish is spicy

SIDES

FRENCH FRIES 3

MIXED VEGETABLES 3

ONION RINGS 4

POTATO SALAD 3

FRIED OKRA 3

COLESLAW 3

SWEET POTATO FRIES 4

SIDE SALAD 4

BREAD BASKET 3

HUSHPUPIES 3

BOUDREAUX'S SPECIALS

MONDAY - FRIDAY 11 AM to 4 PM

CRISPY CRUNCHY FISH SANDWICH 8

Served on our toasted brioche bun with our secret Cajun sauce, pickles and fries

CRISPY CRUNCHY SHRIMP SANDWICH 9

Popcorn shrimp fried golden brown and served on our toasted brioche bun with our secret Cajun sauce, pickles and fries

GRILLED CHICKEN SANDWICH 8

Grilled chicken breast served on our toasted brioche bun with our secret Cajun sauce, pickles and fries

HALF PO'BOY WITH FRIES 9

HALF PO'BOY WITH CUP OF GUMBO OR CAJUN CLASSICS 10

🔥 RED BEANS & RICE PLATE 9

Choice of spicy Cajun sausage, fried fish or grilled chicken

SMALL CAT-TOUFFÉE® 11

Crispy southern fried fish glazed with crawfish étouffée over rice

SMALL FISH PLATE 11

Get our delicious fish even if you have a smaller appetite! Enjoy two pieces of our crispy fried fish and fries

SMALL FISH & SHRIMP PLATE 12

Large tail-on shrimp, strips of fried fish and fries. Can't go wrong with that!

SMALL SEAFOOD PLATE 14

Large tail-on shrimp, strips of fried fish, crispy oysters and fries

CUP OF GUMBO OR CAJUN CLASSICS 5

NEW ORLEANS PO'BOYS



ADD CAJUN FRIES TO ANY PO'BOY FOR \$2

🌿 SERVED ON TOASTED GARLIC 8" FRENCH BREAD
DRESS IT UP - ADD LETTUCE AND TOMATO TO YOUR PO'BOY FOR FREE! 🌿

FRIED FISH with tartar sauce 11

FRIED SHRIMP with tartar sauce 12

FRIED OYSTER with tartar sauce 14

FRIED GATOR with Cajun sauce 14

FRIED CHICKEN with Cajun sauce 10

🔥 ZYDECO SHRIMP with Cajun sauce 12

ROAST BEEF DEBRIS with mayo 11

FRIED CRAWFISH with Cajun sauce 14

🔥 SPICY CAJUN SAUSAGE with coleslaw and mustard 10

OYSTERS ON THE HALF SHELL

RAW

TRADITIONAL CHARBROILED

ROUX-GA-ROUX

MARKET PRICE - SEASONAL

GUMBO & CAJUN CLASSICS

🌿 SERVED WITH SIDE OF HOT FRENCH BREAD 🌿

SEAFOOD GUMBO 11

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

🔥 CHICKEN & SAUSAGE 10

Our spiciest, made with chicken and spicy Cajun sausage in a rich dark roux

RED BEANS & RICE 10

Creamy Louisiana red beans with spicy Cajun sausage

CRAWFISH ÉTOUFFÉE 12

Smothered with crawfish tails in a thick roux

JAMBALAYA 9

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

LOBSTER BISQUE 11

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

🔥 Denotes dish is spicy

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



LOUISIANA SEAFOOD BOILS

MARKET PRICE - SEASONAL

SNOW CRAB

SEASONAL CRAWFISH

SNOW CRAB & SHRIMP

SHRIMP

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Taste.



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