



The Lost Cajun Restaurant

what y'all havin'?



Appetizers

- Boudin Balls** \$8
- Gator Bites** \$12
- Catfish Bites** \$7
- Fried Shrimp (4)** \$6
- Fried Oysters (4)** \$6
- Fried Okra Basket** \$5
- Fried Pickles** \$5

- Seasoned Fries Basket** \$4
- Spicy Cajun Sausage** with mustard \$5
- Hush Puppies (8)** \$5
- French Bread Basket** \$3
- Potato Salad (6oz.)** \$3
- Cole Slaw (6oz.)** \$3
- Crawfish Pie**
single \$4 double \$7
- Side Salad** with tomatoes \$3

Salads

- Garden Fresh Salad** \$8
with Fried Chicken \$11 • with Fried, Boiled or Blackened Shrimp \$12

Louisiana Favorites

Cat-touffée
Strips of lightly battered Southern fried catfish glazed with crawfish etouffée over a bed of rice. Served with hot garlic French bread. \$14

Fried Catfish Plate
Strips of lightly battered Southern fried catfish. Served with seasoned fries, coleslaw and hot garlic French bread. \$14

Fried Shrimp Plate
Large tail-on shrimp, golden fried. Served with seasoned fries, coleslaw and hot garlic French bread. \$16

Fried Catfish & Shrimp Platter
Large tail-on shrimp and strips of lightly battered Southern fried catfish served with seasoned fries, coleslaw and hot garlic French bread. \$17

Fried Oyster Plate
Crispy fried oysters. Served with seasoned fries, coleslaw and hot garlic French bread. \$18

Seafood Platter
Large tail-on shrimp, strips of lightly battered Southern fried catfish and crispy fried oysters. Served with seasoned fries, hot garlic French bread, coleslaw and hush puppies. \$20

Alfredo Pasta
Penne pasta in a creamy Cajun style alfredo. Served with hot garlic French bread. Fried Chicken \$15 • Shrimp \$16

Pasta Lafitte
Fire roasted tomatoes in a creamy Cajun sauce and tossed in Angel Hair pasta. Served with hot garlic French bread. Shrimp \$14 • Crawfish \$16

Cajun Shrimp Stir Fry
Sautéed in olive oil, lemon, butter, garlic with Cajun spices and vegetables. Served over rice. \$17

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

Blackened Catfish
Sautéed in olive oil with Cajun spices and stir fry vegetables. Served over rice \$16

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 • bowl \$11
- 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 \$7 • bowl \$11

Red Beans and Rice
Creamy Louisiana red beans with special Louisiana spicy sausage. cup \$6 • bowl \$10

Crawfish Étouffée
Smothered down crawfish tails in a thick roux. cup \$7 • bowl \$11

Jambalaya ~ Cooked fresh daily, supplies don't last!
Specially seasoned rice with chicken and special Louisiana spicy sausage, slow cooked to perfection, served with hot garlic French bread. cup \$6 • bowl \$10

Lobster Bisque
Rich and creamy, made with special Louisiana seafood and spices, served with hot garlic French bread. cup \$8 • bowl \$12

Po-Boys

8" served on warm garlic French bread. Add seasoned fries, potato salad or coleslaw to any Po-Boy for \$2

- Fried Catfish** with tartar sauce \$10
- Fried Shrimp** with tartar sauce \$11
- Fried Oyster** with tartar sauce \$12
- Fried Gator** with Cajun sauce \$13
- Roast Beef Debris** with mayo \$10
- Spicy Cajun Sausage** with coleslaw and mustard \$9
- Fried Chicken** with mayo \$10

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!



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.

Drinks

- Cafe au Lait** \$3
Mixture of dark Louisiana chicory coffee, and warm milk
- Louisiana Chicory Coffee** \$2.50
- Louisiana Coffee** (Regular or Decaf) \$2.50
- Soft Drinks** \$2.75
Coke, Diet Coke, Sprite, Local Favorites
- Homemade Lemonade** \$2.75
- Abita Root Beer** \$3
- Louisiana Sweet or Unsweet Iced Tea** (Free Refills) \$2.75



From Da Bar

We are proud to feature Abita beers from Louisiana

Abita Beers \$4.75



Bottled Beers

(see beer list for current selections)



Red or White Porch Wine \$5

Porch wine is the kinda wine that you sit on the front porch with yo Mama and drink out 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, Mississippi 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



“Laissez Les Bon Temps Rouler”
Let the Good Times Roll

Family Sizes To Go

	Quart Feeds 2-4	1/2 gal. Feeds 6-10	Gallon Feeds 10-15
Seafood Gumbo	\$30	\$60	\$85
Chicken & Sausage Gumbo	\$25	\$50	\$75
Red Beans and Rice	\$22	\$40	\$70
Crawfish Etouffée	\$35	\$65	\$95
Lobster Bisque	\$35	\$65	\$105
Jambalaya	\$22	\$40	\$70

*All family sizes to go are served with garlic French Bread.
All Gumbo will come with rice

Join our Gumbo Club!

For information about owning your own Lost Cajun franchise:

thelostcajun.com