

WHAT Y'ALL HAVIN'?

Lagniappe (Lan Yap)

"A Little Something Extra"

Shrimp Cocktail (7) \$8	French Bread Basket \$2
Boudin Balls \$8	Hush Puppies (8) \$5
Gator Bites \$11	Spicy Cajun Sausage \$6
Catfish Bites \$7	Andouille Sausage \$6
Four Fried Shrimp \$6	Fried Okra Basket \$6
Four Fried Oysters \$7	Fried Pickles \$6
BBQ Shrimp small (4) \$7 large (8) \$11	Seasoned Fries Basket \$3
Crawfish Pies one \$4 two \$7	Side Salad with tomatoes \$3
	Potato Salad (6 oz) \$3
	Coleslaw (6 oz) \$3

Louisiana Favorites

Cat-touffé

3 strips of Southern fried catfish glazed with crawfish etouffé over a bed of rice. Served with garlic French bread. \$14.5

Fried Catfish Plate

Strips of lightly battered Southern fried catfish. Served with seasoned fries, coleslaw and garlic French bread. **3 Catfish** \$12 • **5 Catfish** \$15

Fried Shrimp Plate

Large tail-on shrimp, golden fried. Served with seasoned fries, coleslaw and garlic French bread. **6 Shrimp** \$13 • **10 Shrimp** \$17

Fried Oyster Plate

Crispy fried oysters. Served with seasoned fries, coleslaw and garlic French bread. **6 Oysters** \$14 • **10 Oysters** \$18

Seafood Platter

Large tail-on shrimp, strips of fried catfish and crispy oysters. Served with seasoned fries, garlic French bread and coleslaw. **3 Shrimp, 3 Catfish, 3 Oysters** \$18 • **5 Shrimp, 5 Catfish, 5 Oysters** \$22

Blackened Catfish

Two tender catfish fillets dredged in Cajun seasonings. Served over a bed of rice with baton cut vegetables. \$16

Voodoo Pasta

Andouille sausage, shrimp and diced red, yellow and orange bell peppers in a white wine tomato cream sauce over fettuccine. Served with garlic French bread. \$17

Cajun Alfredo

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

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. \$17

Pasta Lafitte

Shrimp or Crawfish served with fire roasted tomatoes in a creamy Cajun sauce served over Angel Hair pasta. Served with garlic French bread. **Shrimp** \$16 • **Crawfish** \$17

Po Boys

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

FRIED CATFISH with tartar sauce \$10

FRIED SHRIMP with tartar sauce \$11

FRIED OYSTER with tartar sauce \$12

ROAST BEEF & GRAVY with mayo \$10

FRIED CHICKEN with mayo \$9

SPICY CAJUN SAUSAGE w/ coleslaw and mustard \$9

BLACKENED CATFISH with tartar sauce \$11

FRIED GATOR with Ca-Jon sauce \$15

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

Gumbos & Cajun Classics

Served with hot 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 \$6.5 • bowl \$10

Chicken Gumbo

Our mildest, made with boneless chicken & chicken stock in a rich dark roux. cup \$6 • bowl \$9.5

Vegetarian Gumbo

Created just for you with big chunks of okra & tomato in a rich dark roux. cup \$5 • bowl \$8.5

Red Beans and Rice

Creamy Louisiana red beans with special Louisiana spicy sausage. cup \$6.5 • bowl \$10

Crawfish Etouffé

Smothered down crawfish tails in a thick roux. cup \$9 • 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 French bread. cup \$7 • bowl \$11

Lobster Bisque

Rich and creamy, made with special Louisiana seafood and spices, served with French bread. cup \$9 • bowl \$11

Salads

Side Salad

Romaine, tomato, carrots, red cabbage and cucumbers. \$4

Cajun Salad

Romaine, tomato, carrots, red cabbage, cucumbers, cheese. \$8

with Shrimp (boiled or crispy) \$11

with Catfish Bites \$11

with Crispy Chicken \$10.5

with Blackened Catfish \$12

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette

Beignets (Ben Yay)

3 Traditional \$5

"A Fried Pastry Treat"

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

All Kids meals include beverage (fountain soda, lemonade, iced tea)

Catfish Bites & Fries \$6

Shrimp & Fries \$6

Chicken Tenders & Fries \$6

Shrimp Spaghetti \$8



Drinks

Soft Drinks (Free Refills)

Coke, Diet Coke, Cherry Coke, Dr. Pepper, Sprite and Fanta Orange

Abita Root Beer (Tap or Bottle)

Abita Seasonal Sodas

Ask your server for selection

Mexican Coke

Homemade Lemonade (Free Refills)

Louisiana Sweet or Unsweet Iced Tea (Free Refills)

Juices

OJ, Pineapple, Cranberry and Grapefruit



Cafe au Lait

Mixture of dark Louisiana chicory coffee, and warm milk

Louisiana Chicory Coffee (Free Refills)

Louisiana Coffee (Free Refills)

Regular or Decaf

Hot Chocolate

Hot Tea

Ask your server for selection.

We also have a full bar. Ask your server about our drink specials!



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 got drunk and got lost!

The truth is that Belinda, my late wife, and I had dreamed of living here 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 all that, the big oil spill. What a mess! It was hard to leave but we had just had enough. So here I am and here I will stay. The first little Gumbo shop opened in October of 2010 in a tiny building on Main Street in Frisco, Colorado. People just love the down-home atmosphere and the authentic Cajun food. It was so popular that I needed to expand and a life-long friend named Jon Espey, from Alabama, came for a visit, fell in love with the Rockies and stayed!

Jon has the same passion and love for all things Cajun, especially the food, that I have and together we have recreated a true Cajun dining experience! Our gumbos take 4 to 6 hours to cook, like all of 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! Stop in and try some of our free samples and you’ll see what I’m talking about.

Over the years people from all over the country have tried and fallen in love with our food and concept and we are proud to say that we are now franchising nation wide!

We now have restaurants in these great locations:

- Frisco, Breckenridge, Glenwood Springs, Pagosa Springs, Fort Collins, & Littleton, Colorado
- Hendersonville, Tennessee
- Greenville, South Carolina
- Odessa, Midland, Humble, Amarillo & San Antonio, Texas

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 & Jon

Family Sizes To Go

	Quart Feeds 2-4	1/2 gal. Feeds 6-10	Gallon Feeds 10-15
Seafood Gumbo*	\$24	\$46	\$88
Chicken & Sausage Gumbo*	\$22	\$38	\$74
Chicken Gumbo*	\$20	\$35	\$67
Vegetarian Gumbo*	\$18	\$33	\$65
Red Beans and Rice*	\$22	\$38	\$74
Crawfish Etouffée*	\$24	\$46	\$88
<i>*Served with Rice & garlic French Bread</i>			
Jambalaya	\$23	\$39	\$75
<i>Served with garlic French Bread</i>			
Lobster Bisque	\$24	\$45	\$85
<i>Served with garlic French Bread</i>			



www.TheLostCajun.com

Oysters may contain small shell parts - eat at your own risk.
Allergies? Dietary preferences? Our servers are happy to help!

