

WHAT Y'ALL HAVIN'?

Lagniappe (Lan Yap)

"A Little Something Extra"

Shrimp Cocktail \$5	French Bread Basket \$2
Boudin Balls \$8	Hush Puppies (8) \$3
Gator Bites \$10	Fried Okra Basket \$4
Catfish Bites \$6	Seasoned Fries Basket \$3
Four Fried Shrimp \$6	Potato Salad (6 oz) \$3
Four Fried Oysters \$6	Coleslaw (6 oz) \$3
BBQ Shrimp small (4) \$6 large (8) \$10	Garden Fresh Salad \$6 with Fried Chicken \$8 with Fried or Blackened Shrimp \$10
Crawfish Pies single \$5 double \$9	
Spicy Cajun Sausage or Andouille Sausage* \$6 with mustard	

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

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 fried oysters. Served with seasoned fries, garlic French bread and coleslaw.

3 Shrimp, 3 Catfish, 3 Oysters \$17 • **5 Shrimp, 5 Catfish, 5 Oysters** \$21

Shrimp & Grits

Blackened shrimp and creamy Southern grits smothered with our lobster bisque, bacon crumbles, and cheese. \$16

Alfredo Pasta

Penne pasta in a creamy Cajun style alfredo. Served with garlic French bread.

Fried Chicken \$12 • **Shrimp** \$15

Pasta Lafitte

Fire roasted tomatoes in a creamy Cajun sauce and tossed in Angel Hair pasta. Served with garlic French bread.

Shrimp or Crawfish \$16

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. \$17

Cajun Stir Fry

Sauteed in olive oil, lemon, butter, garlic with Cajun spices and baton cut vegetables. Served over rice with garlic French bread.

Blackened Catfish \$16 • **Shrimp** \$17

Po Boys

8" served on warm garlic French bread.

Add seasoned fries, potato salad or coleslaw to any Po-Boy for \$1

FRIED CATFISH with tartar sauce \$10

FRIED SHRIMP with tartar sauce \$12

FRIED OYSTER with tartar sauce \$13

FRIED GATOR with Ca-Jon sauce \$14

ROAST BEEF DEBRIS with mayo \$10

SPICY CAJUN SAUSAGE with coleslaw and mustard \$9

FRIED CHICKEN with mayo \$9

HAM & CHEESE with Ca-Jon sauce \$8

*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 \$8 • 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 \$8 • bowl \$11

Chicken Gumbo

Our mildest, made with boneless chicken & chicken stock in a rich dark roux.
cup \$7 • bowl \$9

Vegetarian Gumbo

Created just for you with big chunks of okra & tomato in a rich dark roux.
cup \$5 • bowl \$7

Red Beans and Rice

Creamy Louisiana red beans with special Louisiana spicy sausage.
cup \$7 • bowl \$9

Crawfish Etouffé

Smothered down crawfish tails in a thick roux.
cup \$9 • bowl \$12

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 \$8 • bowl \$11

Lobster Bisque

Rich and creamy, made with special Louisiana seafood and spices, served with French bread.
cup \$9 • bowl \$12

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 (soft drink, iced tea or milk)

Catfish Bites & Fries \$6

Chicken Tenders & Fries \$6

Shrimp & Fries \$6

Shrimp Spaghetti \$8



Drinks

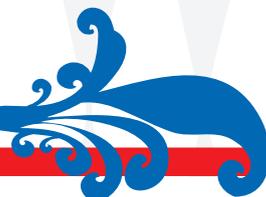
- Cafe au Lait**.....\$3.00
Mixture of dark Louisiana chicory coffee, and warm milk
- Louisiana Chicory Coffee**.....\$2.50
- Louisiana Coffee** (Regular or Decaf).....\$2.50
- Soft Drinks**.....\$2.50
Coke, Diet Coke, Sprite, Dr. Pepper or HiC Fruit Punch
- Homemade Lemonade**\$2.50
- Abita Root Beer**\$2.50
- Mexican Coke or Sprite**\$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**.....\$4.50
See beer list for current selection
- Abita Beer Buckets**.....\$18.00
5 mix-and-match Abita beers
- Domestic Beers**.....\$3.00
See beer list for current selection
- 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 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, Aurora & Littleton, Colorado
- Hendersonville, Tennessee
- Greenville, South Carolina
- Odessa, Midland, Humble, Amarillo, San Antonio, Lubbock, Mansfield & Houston, 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*	\$22	\$40	\$75
Chicken & Sausage Gumbo*	\$22	\$40	\$75
Chicken Gumbo*	\$18	\$32	\$60
Vegetarian Gumbo*	\$16	\$30	\$55
Red Beans and Rice*	\$18	\$32	\$60
Crawfish Etouffée*	\$24	\$45	\$85
<i>*Served with Rice & garlic French Bread</i>			
Lobster Bisque <i>Served with French Bread</i>	\$24	\$45	\$85
Jambalaya <i>Served with French Bread</i>	\$22	\$40	\$75

**Text
Jambalaya
to 51660**

to learn about our events
and to receive specials!

Yes, we cater
Starting at
\$8 per person

Grow with us.
Ask us about
franchise
opportunities.

www.TheLostCajun.com

