

CAFÉ STARTERS AND SIDES

Crawfish Cornbread \$9

- A hearty piece of cornbread, big enough to share and loaded with crawfish tails, cheddar cheese, corn, onions and jalapenos. It'll make you shout "AAIEEEEE!"

"So what if fresh crawfish are out of season? The Nibbler couldn't care less, as long as the Cajun Café makes Crawfish Cornbread, the best form of food preservation since milk invented cheese."
St. Petersburg Times; Aug 22, 1997; CHRIS SHERMAN

Smoked Fish Spread \$8

- Fresh Amberjack smoked on-site. Served with crackers.

Fried Green Tomatoes \$5

- Fried golden and crispy and served with our homemade remoulade sauce.

Fried Okra or Mixed Veggies \$3

Pork Cracklin' \$4

- Real Louisiana Pork Cracklin' from Floyd Poche's in Breaux Bridge, Louisiana.

Crab Cake à la Cajun Café \$10

- Made-from-scratch blue lump & claw-meat crab cake, sautéed in butter and served with our Rémoulade Sauce. Cajun spices set ours apart from the rest. ***Two Crab Cakes \$13

Cajun Sausage Links from Floyd Poché's -- 1, 2 or 3 \$6/\$8/\$10

- Choose from: Maduro-Marinated Beef & Pork Sausage, Chaurice Creole Sausage, Gator Sausage, Crawfish Sausage, Duck & Chicken Sausage, Pork Boudin, Crawfish Boudin

Simple Baby Greens Salad \$3

- Salad Dressings: Ranch, Honey Mustard, Blue Cheese, Rémoulade, Oil & Vinegar.

Pork Boudin Balls \$10

- Boudin Balls are made with the traditional boudin filling of pork, pork liver, onions, special seasonings and rice, then rolled in a cracker meal coating. We then dunk them in craft ale and give them a light dusting of our seasoned-flour blend before deep-frying. Six Boudin Balls served with Rémoulade Sauce.



Remoulade -- A cold mayonnaise-based sauce mixed with spices & herbs. We make ours with lots of freshly chopped cilantro. Typically served with seafood or as a salad dressing.

CAJUN CLASSICS

Cajun Classics in a Bowl \$9 or Cup \$6.

The Bowl works as a light meal or hearty appetizer. The Cup works as an appetizer or side.

Red Beans & Rice

- Our version is thick and meaty, with Andouille Sausage, Cajun Smoked Sausage & Tasso.
- NOTE: This hearty, meaty meal is NOT vegetarian!



Jambalaya

- Spicy rice-based one-pot meal, made with Andouille sausage, Cajun smoked sausage, Tasso, Chicken and tomatoes.



Creole Gumbo

- A mildly-spiced and hearty roux-based soup dish made with Chicken & Andouille Sausage and served with white rice.



Dirty Rice

- A traditional Cajun dish made from white rice and small pieces of meat.
- Our version is roux-based and uses ground beef in place of the more traditional chicken livers or giblets.



BAYOU BASKETS

Baskets of Cajun Fried Deliciousness!

Your choice, hand-dipped in craft ale, then lightly dusted with our spicy seasoned-flour blend just before deep-frying.

This adds a few minutes to the preparation time, but we think it's worth the wait.

Most are served with either Remoulade or Cajun Cafe's Popcorn Sauce, a sweet & spicy dipping sauce, created to go with our Cajun Popcorn.

Cajun Popcorn \$9

- Crawfish Tail Meat

Oysters \$11

Frog Legs \$10

Catfish Strips \$9

Fresh Mushrooms \$7

Thinly Sliced French Fried Onions \$9

Big Tail-on Shrimp \$13

Petite Shrimp \$9

Gator Bites \$9

Soft Shell Crabs \$10 / \$14

- order one or two

Just Chicken \$8

French Fries \$4

- **Note: French Fries are not battered.

POBOY SANDWICHES

Our Po'Boys are served on delicate, fresh, French loaves of bread from Café Croissant and dressed with lemon mayonnaise, shredded lettuce & Cajun Café's homemade French-fried onions.

Cajun Café on the Bayou Po'Boy Sandwich \$13 each

- Roast Beef and Fried Shrimp are the two most popular po'boy fillings in New Orleans, but almost anything can be put inside a fresh French po'boy loaf and taste good. Choose one filling from the following: Traditional New Orleans Roast Beef (dressed with savoy cabbage), Shrimp, Crawfish, Gator, Catfish, Soft-Shell Crab, Oyster, Boudin Balls, or Creole Roasted Pork.



All prices, items and availability subject to change without notice.

OUR SPECIALTIES

Crawfish Étouffée \$16

- Our signature dish and a Cajun classic.

In French, étouffée means smothered. Crawfish tails are smothered in a buttery, roux-based tomato gravy.

Mildly spiced and suitable for most palates.

Served with white rice and French bread. Substitute Dirty Rice for an additional charge of \$5.

Shrimp Étouffée \$16 Chicken Étouffée \$13

MaMa Lynn's Supper \$9

- A simple meal of Cajun Café's Étouffée Sauce over white rice, served with a side of Fried Okra, French Fries or Fried Veggies.

** Suitable for Vegetarians

HOT

Catfish Court Bouillon \$16

- Very Hot & Spicy. In French cooking, court bouillon is a vegetable broth used for poaching fish. In Louisiana it has been transformed into a rich and satisfying spicy stew.

Our version features a blackened filet of catfish smothered in a white-wine-based sauce made with tomatoes, onions, peppers, celery, garlic & brimming with Cajun spices.

Served with white rice and French.

HOT

Shrimp Creole \$16

- Our Creole sauce is spicy, hot and full of flavor. Made primarily with tomatoes, onions, bell peppers, garlic and wine; unlike most other sauces in Cajun and Creole cooking, it is not thickened with roux.

Served with white rice and French bread.

Gator Creole \$16 Chicken Creole \$13

HOT

Alligator Sauce Piquant \$16

- Alligator in a very hot & spicy roux-based classic Cajun sauce. Served with white rice and French bread.

Substitute Dirty Rice for an additional charge of \$5.

Chicken Sauce Piquant \$13



Catfish T-Red \$17

- After slicing a catfish filet into strips, we hand-batter and deep-fry it, then place it on a bed of white rice and smother it with Cajun Café's Étouffée Sauce.

A Cajun Café on the Bayou original and one of our most popular dishes, named after Rebecca's beloved grandfather.

Add \$4 to turn it into a Crawfish Lagniappe, a Baton Rouge Speciality of Crawfish Etoufee over Fried Catfish.

ENTRÉES WITH A SIDE

The following entrées are served with one side.

Choose from: Red Beans & Rice, Jambalaya, Dirty Rice, Creole Gumbo, Fried Okra, Beer-battered Veggies, French Fries, Baby Greens Salad

Big Tail-On Shrimp \$16

- Fried, grilled, blackened or BBQ 'd



Fried Frog Legs \$13

- Two or three sets depending on the size.

Dipped in craft ale then lightly dusted with our own seasoned-flour blend just before deep-frying. Add an extra set for \$3

Smoked Stuffed Pork \$15

- We stuff pork loin with Cajun Sausage then smoke it on-site. Try it with our spicy BBQ sauce or in our traditional buttery, pork sauce. ***One slice serving \$12

Creole Roasted Pulled Pork \$12

- Slow-cooked and marinated in Creole garlic sauce and butter

Cajun Cafe's Meatloaf or Deep-Fried Meatloaf \$11

- Traditional Meatloaf with a hint of Cajun spices. Try it deep-fried for a delicious, crispy crust. ***One slice serving \$9



Popcorn Dinner \$12

- Choose one: Cajun Popcorn (crawfish tail meat) or Baby Shrimp or Gator Bites

Fried Soft Shell Crabs \$17

- 2 Soft-shell Crabs hand-dipped in craft ale then lightly dusted with our own seasoned-flour blend just before frying.
**You eat the whole thing, including the shell.
***One Soft-Shell Crab serving \$14

Fried Oysters \$14

Catfish Filet \$12

- Fried, grilled, blackened or BBQ 'd

Cajun Sausage Links \$9/\$11/\$13

- Order 1, 2, or 3 links.

Choose from: Maduro-Marinated Beef & Pork Sausage, Chaurice Creole Sausage, Gator Sausage, Crawfish Sausage, Duck & Chicken Sausage, Pork Boudin, Crawfish Boudin



Crab Cakes à la Cajun Café \$16

- Two of our made-from-scratch blue lump & claw-meat crab cakes, sautéed in butter and served with our Rémooulade Sauce. Cajun spices and the time and care we take in sautéing them set ours apart from the rest.
***One Crab Cake serving \$13

SANDWICHES & LIGHTER FARE

Our sandwiches are served with a side of French Fries, Fried Okra or Baby Greens Salad, unless otherwise noted. Add Cheese to any sandwich for \$1. Add \$2 to substitute a cup of Red Beans & Rice, Creole Gumbo, Jambalaya or Dirty Rice as a side.

Gator Burger \$13

- Now this is a burger! And yes it really is alligator and it's delicious! Alligator meat is very lean and has a texture similar to pork. A small amount of pork fat is added to help bind the burger.

Grilled, Blackened or BBQ 'd and dressed with lettuce, tomato and French-fried onions on a fresh Café Croissant Kaiser Roll.

Crab Wrap \$13

- A warmed tortilla fully-loaded with the same medium-spicy mixture we use in our crab cakes, plus shredded cheddar and chopped onions. Served with our Remoulade dressing.

Cup & Baby Greens (no other side) \$7

- A cup of one of our Cajun Classics and a Baby Green Salad. ** No other side.

Cup & Cornbread (no other side) \$12

- A cup of one of our Cajun Classics and a slice of Crawfish Cornbread. **No other side.

Big Beef Burger \$9

- Big 1/2 lb Beef Burger. Grilled, Blackened or BBQ 'd and dressed with lettuce, tomato and French-fried onions on a fresh Café Croissant Kaiser Roll.

Chicken Breast on a Bun \$9

- Fried, grilled, Blackened or BBQ 'd and dressed with lettuce, tomato and French-fried onions on a fresh Café Croissant Kaiser Roll.

Chicken Fingers \$10

Grilled Cheese \$7

Cajun Burritos \$11

- Two burritos filled with your choice of Red Beans & Rice, Jambalaya, or Dirty Rice, with shredded cheddar and chopped onions. Served with our sweet & spicy Popcorn Sauce.

Chicken on Baby Greens Salad (no side) \$9

- Order fried, grilled, blackened or BBQ'd.

Add \$1 to substitute Petite Shrimp, Cajun Popcorn, or Gator Bites.

Salad Dressings: Ranch, Honey Mustard, Blue Cheese, Remoulade, Oil & Vinegar.

** No side.

DESSERT

Whiskey Bread Pudding \$7

- We hate to brag, but people tell us this is the best they've ever had!

Our secret ingredient? Real French bread from our local French bakery, Café Croissant.

Once baked, the pudding is soaked in our own whiskey-butter sauce, then topped with French vanilla cream just before serving.

Rich and big enough to share!



SOFT DRINKS

Fountain Drinks (free refills) \$2.00

- Coke, Diet Coke, Sprite, Root Beer, Raspberry Tea, Club Soda

Bottled Water \$2.50

Coffee \$2.50

Abita Root Beer (Bottle) \$2.50

- Abita brews its root beer with spring water, herbs, vanilla, and yucca (which creates foam). Unlike most soft drink manufacturers, Abita sweetens its root beer with pure Louisiana cane sugar. The resulting taste is reminiscent of soft drinks made in the 1940's and 1950's before bottlers turned to corn sugar and fructose. Like earlier root beers, Abita is also caffeine-free.

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