

CAJUN ROUX BAR & GRILL

CAJUN STARTERS

Cajun Bourre Eggs - 7
Develed Eggs Topped
w/ Blackened Shrimp

Gator Bites - 14
Gator Tail Meat Blackened/Fried
Served w/ Cocktail Sauce

Zydeco Shrimp - 12
Fried Shrimp Tossed
in a Zesty Cajun Sauce

Armadillo Eggs - 10
Bacon Wrapped Sausage Stuffed
w/ Mild Jalapeño &
Cream Cheese

Calamari - 12
Fried and Served with
Marinara & Asian Sauce

Canard Couchon - 12
Bacon Wrapped Duck Breast
Stuffed w/ Mild Jalapeño
& Cream Cheese

Royal Red Shrimp Scampi - 12
Peeled Royal Red Shrimp
Broiled in Garlic Butter

Natchitoches Meat Pie - 10
Louisiana Seasoned Meat
Stuffed Pastry Over Tiger Aioli

Blue Crab Claws - Market
Fried, Cajun & Lemon Pepper

Boudin - 7
Louisiana Style Sausage
w/ Veggies, Rice & Seasoned Pork

Cajun Fried Pickles - 8
Dill Pickles Fried &
Served w/ Jalapeño Ranch

Smoked Tuna Dip - 9
Cajun Style Smoked
Yellow Fin Tuna Served
w/ Toast

Roux Crab Cake - 16
Served w/ Lemon Caper
Butter Sauce

Fried Grouper Fingers - 12
Seasoned and Flash Fried.
Served with Tartar Sauce

**Shrimp & Crawfish
Enchiladas - 12**
Rotel Cheesy Cream Sauce Baked
in a Flour Tortilla

Crawfish Bites - 14
Fried Crawfish Tail Meat
Served w/Cocktail Sauce

Pan Seared Ahi Tuna - 15
Sliced Tuna over Seaweed Salad
w/ Chipotle Mustard, Wasabi Sauce

SWAMP KLIPPINS (Add Chicken, Shrimp or Crawfish - 6, Pan Seared Ahi Tuna-8)

Cajun Wedge - 11
(Iceberg Wedge Toppedw/Candied Bacon,
Caramelized Onions, Boiled Egg & Bleu Cheese Crumbles
with Choice of Dressing))

Roux Klippins - 7
(Spring Mix, Tomato, Onions, Shaved Parmesan, Croutons &
Choice of Dressing)

The Geautreux - 15
(Spring Mix, Boiled Egg, & Tomato Topped w/ Lump Crab,
Peeled Cajun Shrimp & Roux House Dressing)

Creole Chicken - 14
(Spring Mix, Cherry Tomato, Shredded Cheddar, Bacon,
Sautéed Portabella, Roasted Red Peppers w/ Choice of Dressing)

CAJUN TRADITIONS (Cup 5 / Bowl 10)*

Sweep da Kitchen Gumbo (Little bit of everything)

Chicken & Sausage Gumbo

Lobster Bisque (7 / 14)*

Crawfish Étouffée

Chicken & Sausage Jambalaya

Red Beans & Rice

DRESSINGS

Ranch
Honey Mustard
Bleu Cheese

Balsamic Vinaigrette
House Lemon Vinaigrette
Tarragon Vinaigrette

ON DA HALF SHELL

(Top Any Oyster w/ Crab Meat - 8)

Raw: Gulf of Mexico, Beau Solei (NB) - Market

Chargrilled Rockefeller w/ Pork - 24

Chargrilled Parmesan & Herb Seasoning - 24

Chargrilled Topped with Shrimp & Crab Stuffing - 24

PO-BOYS & THANGS (Served w/ Fries)

Po-Boys Shrimp 14 • Oyster 16 • Crawfish 16 • Catfish 12 • Grouper 17 • Gator 16

Roux Burger Grilled Kansas Angus Beef w/ Cheese, Lettuce, Tomato, Onions & Pickles - 13

Creole Street Tacos (3) Fried/Blackened Fish, Shrimp or Chicken Served on a Corn or Flour Tortilla, and Topped with Slaw - 14

Wings Choice of Buffalo, Roux Tiger, Tangy or Dry Rub Lemon Pepper - (6 Wings) - 9 (12 Wings) - 16

ALL SALES ARE FINAL AND WILL NOT BE TAKEN OFF FOR DISLIKE 20% GRATUITY ADDED ON PARTY'S OF 8 OR OVER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions