

CAJUN ROUX BAR & GRILL

CAJUN STARTERS

Cajun Bourre Eggs - 7 Develed Eggs Topped w/ Blackened Shrimp	Canard Couchon - 12 Bacon Wrapped Duck Breast Stuffed w/ Mild Jalapeño & Cream Cheese	Cajun Fried Pickles - 8 Dill Pickles Fried & Served w/ Ranch
Gator Bites - 15 Gator Tail Meat Blackened/Fried Served w/ Cocktail Sauce	Royal Red Shrimp Scampi - 12 Peeled Royal Red Shrimp Broiled in Garlic Butter	Smoked Tuna Dip - 9 Cajun Style Smoked Yellow Fin Tuna Served w/ Toast
Zydeco Shrimp - 12 Fried Shrimp Tossed in a Zesty Cajun Sauce	Blue Crab Claws - Market Fried, Cajun & Lemon Pepper	Roux Crab Cake - 17 Served w/ Lemon Beurre Blanc
Armadillo Eggs - 10 Bacon Wrapped Sausage Stuffed w/ Mild Jalapeño & Cream Cheese	Shrimp Boudin Balls - 12 Lightly Fried Boudin with Shrimp and Minced Veggies & Served w/ Chipotle Creole Mustard	Fried Grouper Fingers - 13 Seasoned and Flash Fried. Served with Tartar Sauce
Calamari - 13 Fried and Served with Marinara & Asian Sauce	Boudin - 7 Louisiana Style Sausage w/ Veggies, Rice & Seasoned Pork	Shrimp & Crawfish Enchiladas - 12 Rotel Cheesy Cream Sauce Baked in a Flour Tortilla
Crawfish Bites - 15 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))	The Geautreux - 16 (Spring Mix, Boiled Egg, & Tomato Topped w/ Lump Crab, Peeled Cajun Shrimp & Roux House Dressing)
Roux Klippins - 7 (Spring Mix, Tomato, Onions, Shaved Parmesan, Croutons & Choice of Dressing)	Creole Chicken - 15 (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	Balsamic Vinaigrette
Honey Mustard	House Lemon Vinaigrette
Bleu Cheese	Tarragon Vinaigrette

ON DA HALF SHELL (Top Any Oyster w/ Crab Meat - 8)
Raw: Gulf of Mexico, Beau Solei (NB) - Market
Chargrilled Rockefeller - 25
Chargrilled Parmesan & Herb Seasoning - 24
Chargrilled Topped with Shrimp & Crab Stuffing - 27

PO-BOYS & THANGS (Served w/ Fries)

- Po-Boys Shrimp 15 • Oyster 17 • Crawfish 16 • Catfish 13 • Grouper 17 • Gator 16
- Roux Burger Grilled Kansas Angus Beef w/ Cheese, Lettuce, Tomato, Onions & Pickles - 14
- 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) - 11 (12 Wings) - 20

ALL SALES ARE FINAL AND WILL NOT BE TAKEN OFF FOR DISLIKE 20% GRATUITY ADDED ON PARTY'S OF 6 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