



THE CAJUN CAFÉ

authentic Cajun cuisine

Paragould, AR
870-335-2555

Jonesboro, AR
870-520-6420

You should
like us
on →



FOLLOW US ON

Instagram



STARTERS...

CRAWFISH

(In season) 2 pounds of hot and spicy Delta Crawfish (Market Price)

BOUDIN

Homemade Cajun boudin served with crackers and homemade remoulade. \$6.95

HOT & SPICY SHRIMP

Jumbo shrimp in a hot & spicy butter sauce. Served with French bread. \$9.95

FRIED OYSTERS

(When available). Hand-breaded and quick fried golden brown. (Market Price)

BOUDIN NUGGETS

Breaded and fried golden brown. \$9.95

CAJUN SAMPLER

A crowd pleasing platter!! A portion of **DELTA POPPERS**, **FROG LEGS**, **BOUDIN NUGGETS**, **FRIED DILL PICKLES** and **MINI MEAT PIES**, served with remoulade and Cajun Ranch dressing. \$19.95

BOILED SHRIMP

Your choice...hot or cold. 1/2 lb: \$9.95 | 1 lb: \$14.95

DELTA POPPERS

A basket of crawfish tail meat fried golden brown & served with remoulade. \$9.95

GRILLED OYSTERS

Four fresh shucked oysters seasoned and grilled in the shell. (Market Price)

CRAWFISH ÉTOUFFÉE

True Cajun Étouffée, loaded with crawfish tail meat served over rice & sprinkled with green onions tops. Cup \$4.95 | Bowl \$7.95

GUMBO

Chicken, sausage & okra gumbo. Cup \$3.95 | Bowl \$6.95

FRIED DILL PICKLES

Hand-breaded crispy fried dill pickle spears. \$6.95



GATOR BITES

Alligator tenderloin, breaded, fried golden brown & served with remoulade or Cajun ranch dressing. \$12.95

OYSTERS ON THE 1/2 SHELL

(When available) Fresh Shucked!

1/2 doz.: (Market Price) 1 doz.: (Market Price)

GUMBO

Chicken, sausage and okra.
Cup \$3.95 | Bowl \$6.95



SALADS...

BCS (BIG CAJUN SALAD)

Extra large bed of lettuce, seasoned Parmesan, chopped green onion tops, tomato & your choice of Cajun ranch or house dressing. \$4.95

BBQ CAJUN RANCH CHICKEN

BCS topped with your choice of skinless, boneless, grilled chicken or tender fried chicken and BBQ Ranch dressing. \$7.95

CRAWFISH SALAD

Our BCS topped with a large portion of DELTA POPPERS & served with your choice of Cajun Ranch or house dressing. \$10.95



Cajun favorites...

Cajun favorites served with salad & fresh baked French bread.



sandwiches...

All burgers & sandwiches dressed as you please and served with your choice of 1 side: Corn on the Cob, Boiled New Potatoes, Fried Green Beans, Cajun Fries, Cajun Rice, White Rice, or House Salad

ANGUS BURGER

Dressed the way you like it. \$6.95

GRILLED CHICKEN SANDWICH

Grilled marinated chicken breast. \$6.95

BOLOGNA & CHEESE SANDWICH

Grilled or fried. \$4.95

bayou po'boys...



Authentic Louisiana Po'Boys sandwiches made with fresh baked French bread and dressed to please.

CATFISH PO'BOY \$7.95

OYSTER PO'BOY \$10.95

SHRIMP PO'BOY \$10.95

GATOR BITE PO'BOY \$10.95

CRAWFISH PO'BOY \$10.95

CHICKEN STRIP PO'BOY \$6.95

SLAW BURGER PO'BOY \$6.95

ANGUS BURGER PO'BOY \$6.95

CATFISH PIROGUE

A big meal for a big appetite! A fresh 9oz U.S. Farm raised catfish fillet, your choice of grilled or fried, served on a bed of rice, smothered with crawfish Étouffée. \$14.95

BLACKENED CATFISH

A monster 9-12oz fresh U.S. Farm raised catfish fillet blackened on the grill with our own Blackened seasoning, served with rice, lemon and remoulade. \$12.95

HOT & SPICY SHRIMP

Jumbo shrimp tossed and steamed in a hot & spicy, buttery sauce, served w/corn on the cob & boiled new potatoes. \$17.95

CRAWFISH ÉTOUFFÉE

Cajun Étouffée, loaded with crawfish, served over a bed of rice. \$11.95

CAJUN HAMBURGER STEAK

8oz certified angus hamburger steak served on a bed of white rice & smothered with crawfish Étouffée. \$11.95

from the FRYER...

TRADITIONAL FRIED CATFISH

Crisp fried U.S. Farm raised catfish and all the trimmings. (2) \$7.95 | (3) \$9.95 | (5) \$11.95

GULF COAST CATFISH

A heaping platter of thin, crisp Middendorf's style U.S. Farm raised catfish & all the trimmings. \$11.95

DELTA POPPER PLATTER

Hand-breaded crawfish tail meat fried golden brown & served w/our home made remoulade sauce. \$14.95

SHRIMP

Fresh jumbo domestic gulf shrimp hand peeled & butterfly cut, breaded, seasoned and fried golden brown. \$17.95

FROG LEGS

Farm Raised frog legs, breaded & fried golden brown. \$12.95

OYSTERS

(When available) Hand-breaded & quick fried golden brown. (Market Price)

GATOR BITE PLATTER

Alligator tenderloin, breaded, fried golden brown. \$14.95

The above served with slaw, pickle, onion, homemade hushpuppies & home-style Cajun fries. To serve you better...please no substitutions.

CHICKEN STRIP PLATTER

3 chicken strips & home-style Cajun fries. \$6.95

delta GRILLin'

Hand-cut Certified Angus Ribeye Steaks. Grilled to your specifications.

- 8 Ounce \$17.95
- 12 Ounce..... \$24.95
- 16 Ounce (Served rare & med rare only)..... \$29.95

THE BOSS HOGG

A boneless 12oz Ribeye, hand-cut and seasoned with our own blackened seasoning & grilled medium rare. \$25.95

GRILLED CATFISH

U.S. Farm raised catfish fillet grilled with our own Cajun seasoning. \$11.95

GRILLED SHRIMP

12 Jumbo shrimp, peeled, skewered and grilled to perfection. \$14.95

SUSHI GRADE TUNA STEAK

8oz Sushi grade Yellow Fin tuna steak lightly seasoned and SEARED or grilled RARE only. Served with soy and wasabi. \$17.95

CAJUN PORK CHOP

Hand-cut boneless butterfly chop grilled to perfection. \$11.95

GRILLED CHICKEN

8oz boneless, skinless chicken breast grilled just right! \$11.95

CAJUNIZE YOUR STEAK!

- Add grilled shrimp for \$6.95.
- Add Crawfish Étouffée \$3.95

Grilled Entrees served with French bread and your choice of 3 sides: Corn on the Cob, Boiled New Potatoes, Fried Green Beans, Cajun Fries, Cajun Rice, White Rice, or House Salad

DRINKS... \$1.99

Free Refills

- | | |
|-------------------|---------------------------|
| Mountain Dew | Sierra Mist |
| Diet Mountain Dew | Pink Lemonade |
| Pepsi | Ice Tea (Sweet & Unsweet) |
| Dr Pepper | Coffee \$1.75 |
| Diet Dr Pepper | |



The **CAJUN CAFÉ** is not a fast food restaurant. Ample time must be allowed in preparing you a quality meal. **THANK YOU!!**



from the BOILER...

Boiled entrées served with corn on the cob & new potatoes.

CRAWFISH FOR ONE

(In Season) 3.5 pounds crawfish boiled the DELTA way. Served hot and spicy. (Market Price)

CRAWFISH FOR TWO

(In Season) 7 pounds hot boiled crawfish with double sides. (Market Price)

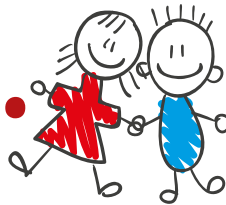
BOILED SHRIMP

Boiled Jumbo, Domestic Gulf shrimp, served hot or cold with melted butter or cocktail sauce. \$17.95

CRAB LEGS

2 pounds Snow Crab legs, served hot with melted butter. \$29.95

for the kids...



- ANGUS BURGER \$4.95
- 2 CHICKEN STRIPS \$3.95
- 1/4 LB. HOT DOG \$3.50
- 2 PC FISH \$3.95

For Kids 10 and under. Kid meals includes 1 side.

Desserts

All of our Southern Style desserts are our own recipes and made fresh daily. (May only be available after 5pm)

APPLE DUMPLINGS

Fresh apple slices rolled in pastry dough and baked tender, for a crisp top, and a warm creamy sauce, served with a scoop of vanilla ice cream. \$5.49

JAHMI LOU'S PEACH COBBLER

Homemade peach cobbler, crispy, fluffy & tender. Served with vanilla ice cream. \$5.49

MS VIRGINIA'S BREAD PUDDING

Deep South Style Bread Pudding made with fresh baked French Bread, topped with warm homemade spiced rum butter sauce. \$5.49