

Cajun Specialty Meats



Market • Restaurant • Catering

Since 1996

The Restaurant

Our mission here at Cajun Specialty Meats is to be the leading provider of authentic Cajun experiences. The ingredients of an authentic Cajun experience are food, music and language. While all three are important, food is always the focal point. Each dish is made with a lot of care and tradition, using recipes that have been handed down for generations. The staff at Cajun Specialty Meats continues this tradition today using third generation Broussard family recipes.

The Cajun way of life has always been about working hard and playing harder! No matter how tough times get, Cajuns always find a reason to celebrate. This celebration of life is known as "joie de vivre". No Cajun celebration would be complete without the second ingredient: Cajun and Zydeco music. If you listen carefully to the songs, you will hear constant reminders of our proud heritage. It's hard to listen to any traditional Cajun song without a smile on your face and your toe tapping to the beat. The music is instilled in us from birth and is a part of who we are.

The third ingredient is language. Cajuns love talking to others and can constantly be heard telling stories and jokes. So why do Cajuns talk funny? The dialect is Cajun French and is native to south Louisiana. Sadly, true Cajun French is seldom spoken today, but its influence on "Cajun English" is still very evident. Although not every Acadian is affluent, everyone in South Louisiana knows at least a few Cajun French words like.....

Ca c'est bon - That's good!

Mon cher - My dear

Laisser les bons temps rouler - Let the good times roll!

Couyon - A foolish person

Lagniappe - A lil something extra

We hope you enjoy our little piece of south Louisiana here at Cajun Specialty Meats. It is hard to believe this all started as a little meat market in a strip center in 1996. Thank you for your many years of support, and if there is anything we can do to make your authentic Cajun experience more enjoyable, please let us know.

Merci Beaucoup! (Thank you very much!)
Carl & Cory Broussard

Many of our menu items are available in *The Market*. Take some home for later!

www.cajunspecialtymeats.com **We Ship Anywhere!**

690 E. Heinberg St.
Pensacola, FL 32502
(850) 469-9400

Serving Lunch & Dinner
Mon-Sat 11a - 7p



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Lagniappe - (Appetizers)

Boudin Balls

Cajun style boudin, rolled and deep fried with your choice of dipping sauce. 5

Fried Pickles

Lightly fried pickle slices with your choice of dipping sauce. 5

Crab Dip

A rich and creamy cheese sauce filled with seasoned crabmeat.
Served with fried bowtie pasta for dipping. 9

Fried Green Tomatoes with Crawfish Sauce

Green tomatoes battered and fried then topped with our famous crawfish sauce. 6

Natchitoches Meat Pies

Two delicious pastries filled with ground beef, pork and vegetables. 6

Bayou Favorites

All cups come with crackers. All bowls come with potato salad and bread.

Cajun-Style Seafood Gumbo

Shrimp, crawfish and crabmeat simmered in a rich seafood stock and dark roux. Served over rice. Cup 4 Bowl 7

Creole-Style Seafood Gumbo

Shrimp, crabmeat, okra and tomato simmered in a rich seafood stock and dark roux. Served over rice. Cup 4 Bowl 7

Duck and Andouille Gumbo

Dark roux with duck and our own andouille sausage.
Served over rice. Cup 5 Bowl 8

Chicken and Sausage Gumbo

Chicken breast and fresh Cajun sausage simmered in a light roux stock.
Served over rice. Cup 4 Bowl 7

Crawfish and Corn Soup

A rich and creamy bisque filled with seasoned crawfish, fresh corn and potatoes. Cup 4 Bowl 7

Crawfish Etouffee

The classic Louisiana dish, crawfish tails smothered in onions, bell peppers, celery (a.k.a. the trinity) and tomatoes and served over rice. Cup 4 Bowl 7

Shrimp Etouffee

Tender shrimp smothered in the trinity and tomatoes and served over rice. Cup 4 Bowl 7

Red Beans and Rice

Traditional New Orleans recipe of slow cooked red beans, andouille sausage and tasso ham simmered in the trinity and served over rice. Cup 3 Bowl 5

Salads

Mixed greens, grape tomatoes, shredded cheddar cheese, croutons and crackers. 6

Add fried Crawfish, Shrimp, Gator, Catfish, Chicken or Smoked Tuna Dip. 4
Pan Seared or Blackened 1

Dressings: Ranch, Honey Mustard, Italian, Raspberry Walnut Vinaigrette

PO BOYS

Po boys come dressed with mayo, shredded cabbage and tomato.
Served with your choice of Cajun or regular Zapp's potato chips.
Upgrade to a standard side for \$1 more, a premium side for \$2 more
or a Bayou Favorite for \$3 more.

Classic Po Boys

All seafood po boys are fried, but can be pan seared or blackened on request. 1

- Shrimp 8.5
- Crawfish 8.5
- Catfish 8.5
- Gator 9.5
- Oyster 9.5
- Turkey 7.5
- Chicken Tender 7.5
- Roast Beef 7.5

Cup & a Half

Cup of any item from the Bayou Favorites and
1/2 of any classic po boy. Served with your
choice of chips. (Side salad may be substituted
for the cup.) 8.5

Signature Specialty Po Boys

Asian Cajun

Fresh shrimp fried golden brown or pan seared, then tossed in a spicy Asian inspired sauce
and dressed. 9.5

Dirty Bird

Fried chicken tenders tossed in sweet BBQ sauce, dressed and topped with provolone cheese. 9

Surf & Turf

Our made in house 90% lean beef patty dressed and topped with fried crawfish tails. 10

Sloppy Broussard

Fried Crawfish Tails topped with Crawfish Etouffee and dressed. 10.5

The Yankee

Sliced roast beef drenched in gravy over our seasoned Cajun fries topped with cheddar cheese. 9

Boudin Ball

Fried Boudin balls with cheese and dressed. 9

Andouille

Our own andouille sausage sautéed with onions peppers, provolone cheese and Creole mustard. 9

BBQ Shrimp

Fried or pan seared shrimp tossed in our sweet BBQ sauce,
topped with melted provolone cheese and dressed. 9.5

Bacon Cheeseburger

Our made in house 90% lean patty smothered in American Cheese, topped
with crispy bacon, grilled onions, mayo, lettuce and tomato. 10

Tuna Melt

Smoked Yellow Fin Tuna mixed with creamy mayo, topped with provolone and dressed. 9

Add the following to any Po Boy:

Sautéed Onions, Sautéed Peppers, Bacon, Jalapeños,
Cheese - American, Provolone, Swiss, Cheddar - .75

Platters

All platters are served with your choice of one side and bread.

Seafood Platter

Cup of seafood gumbo, shrimp, crawfish, oysters and catfish with hushpuppies and Cajun fries. 21
Pan Sear or Blacken the Shrimp and Catfish. 1

Crawfish 1/2 & 1/2 Platter

It's a plate divided! Half crawfish tails fried to perfection and half crawfish etouffee over rice. 15
Pan Sear or Blacken the Crawfish 1

Shrimp 1/2 & 1/2 Platter

Jumbo fresh shrimp lightly fried and shrimp Etouffee over rice. 15
Pan Sear or Blacken the Shrimp 1

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Baskets

All baskets are served with fries, cole slaw, hush puppies and your choice of dipping sauce.
Upgrade to a premium side for \$1 more or a Bayou Favorite for \$2 more.

Shrimp Basket

Fresh, seasoned shrimp fried to a golden brown.
Fried 10 - Pan Seared or Blackened 11

Gator Basket

Tender alligator filets seasoned, breaded and lightly fried.
Fried 11 - Pan Seared or Blackened 12

Oyster Basket

Fresh local oysters lightly breaded and flash fried. 11

Crawfish Basket

Sweet Crawfish tails fried to perfection.
Fried 10 - Pan Seared or Blackened 11

Catfish Basket

Seasoned catfish fillets lightly fried to perfection.
Fried 10 - Pan Seared or Blackened 11

Chicken Tender Basket

Fried chicken tenders. 8

Sides

Standard

Cajun Fries 2

Cole Slaw 2

Veggie of the Day 2

Cajun Potato Salad 2

Premium

Sweet Potato Fries 3

Onion Rings 3

Side Salad 3

Rice Dressing 3

Dipping Sauces

Ranch .35

Tarter .35

Honey BBQ .35

Cocktail .35

Remoulade .35

Honey Mustard .35

Jack Miller's BBQ .35

Cheese Sauce .35

Sweet Baby Ray's Red Chile .35

Daily Lunch Specials

(Served Monday - Friday from 11 a - 3 p)
Lunch special includes an entrée, a side and a roll or jalapeno cornbread.
Crawfish Etouffee is available everyday!

Monday—Friday

Crawfish Etouffee

The classic Louisiana dish, crawfish tails smothered in onions, bell peppers, celery (a.k.a. the trinity) and tomatoes and served over rice. 7

Monday

Red Beans and Rice

Red beans slow cooked with andouille sausage and tasso and served over rice. 6

Fried Pork Chop

Boneless center cut pork chop fried to perfection and served with rice dressing (dirty rice). 6.5

Vegetable Choices: Corn Maque Choux or Marinated Green Beans

Tuesday

Pasta Jambalaya

We added a twist to jambalaya! Chicken, our own andouille sausage and shrimp sautéed in a creamy alfredeaux sauce and tossed with penne pasta. 7.5

Chicken Stew

The Cajun trinity, sautéed in a dark roux, with chicken and slowed cooked. Served over rice. 6

Vegetable Choices: Corn Maque Choux or Cheesy Cabbage & Tasso

Wednesday

Braised Beef Brisket

Brisket stuffed with our famous Cajun sausage, slowed cooked until tender, served with gravy on a bed of garlic and sour cream mashed potatoes. 6.5

Vegetable Choices: Corn Maque Choux or Sweet Peas & Tasso

Thursday

Chicken and Sausage Sauce Piquant

Chicken and our own fresh pork sausage simmered in a tomato based sauce with a hint of roux....it's got a little kick, but it's not too hot! 6.5

Vegetable Choices: Corn Maque Choux or Squash Au-Gratin

Friday

Crawfish Etouffee and Fried Catfish

Served over rice 8.5

Jambalaya

Pork loin and andouille sausage. 6.5

Vegetable Choices: Corn Maque Choux, Cheesy Cabbage & Tasso or Black Eyed Peas & Tasso

Dessert

Sweet Potato Bread Pudding

topped with a delicious pecan praline sauce. 3

Pecan Pie Trifle

Pecan Pie pieces layered with a light and creamy vanilla custard. 3