cajun specialty meats

The provider of authentic Cajun Experiences.

The Cajun Experience revolves around food, music and language, but food is always the focal point. It is our excuse to get together and celebrate the joie de vivre (joy of living) we all experience. Cajuns love their food but most of all Cajuns love the people that they prepare the food for. When a Cajun cooks for you it means love! The food is always made with a lot of care and tradition, using recipes that have been handed down for generations. The staff at Cajun Specialty Meats, led by our owners Carl and Cory Broussard, continue this tradition today.

We love our Cajun and Zydeco music almost as much as we love our food. 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.

So why do we talk different? The dialect is Cajun French. While not every Acadian is affluent, everyone in South Louisiana knows at least a few Cajun words like…...

Ca c'est bon - That's good!
Mon cher - My dear
C'est magnifique - That is great!
Lagniappe - Something extra
Laisser les bond temps rouler - Let the good times roll!

And to all of you who share our Cajun experience - Merci Beaucoup! (Thank you very much)

RESTAURANT MARKET CATERING

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

Lunch Mon-Sat 11a-3p
Dinner: Tue-Sat 5p-9p

Lagniappe—(Appetizers)

Fried Gator Bites - Fresh alligator seasoned, fried and served with your choice of tarter or cocktail sauce. 6

Catfish Bites - Fresh catfish fried golden brown and served with tarter sauce. 6

Oysters on the 1/2 Shell - A dozen oysters served on a bed of ice with horseradish and cocktail sauce for dipping. 8

Fried Green Tomatoes with Crawfish Sauce la'-dessous (on top of dat) - Green tomatoes battered and fried then topped with our famous crawfish sauce. 8

Hush Puppies with Cheese - Sweet corn meal with onion and deep fried. Served with cheese sauce for dipping. 3

Boudin Balls - Cajun style boudin, rolled and deep fried. 5

Crab Fingers - Seasoned crab claws, battered and fried to a golden brown. 9

Fried Mozzarella - Mozzarella cheese stix fried golden brown and served with a spicy marinara sauce. 7

Fried Crawfish Tails - Crawfish tails seasoned, lightly battered and fried golden brown. Served with your choice of tarter or cocktail sauce. 6

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

Bayou Favorites

Bowls are Served with Cajun Potato Salad and a garlic cheddar biscuit.

Seafood Gumbo - Shrimp, crawfish and crabmeat simmered in a rich seafood stock and dark roux. 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 5 Bowl 8

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 4 Bowl 6

Crawfish and Corn Soup - A rich and creamy bisque filled with seasoned crawfish, fresh corn and potatoes. Cup 5 Bowl 8

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

Crawfish Etouffee - The classic Louisiana dish, crawfish smothered in onions, bell peppers, celery and tomatoes, served over rice. Cup 5 Bowl 8

Sides

Sweet Potato Fries 3	**Hush Puppies 2**
Veggie of the Day 3	**Cajun Potato Salad 2**
French Fries 2	**Garden Salad 3**
Onion Rings 2.5	**Rice Dressing 3**

Boiled!

(Thurs - Sat)
Served with corn, potatoes and our own

Crawfish	Shrimp
3 pounds—15	1.5 pounds—11
1.5 pounds—9	

Da Two - Step (dance) Salads

We call it da two step, cause first we make da salad with mixed greens, grape tomatoes, shredded cheddar cheese and croutons….Den for da second step we add your choice of fried seafood or chicken. 9.95

Shrimp, Gator, Catfish and Chicken may be grilled or blackened 2, or add a side 2

Shrimp Salad - Fried, Grilled or Blackened
Gator Salad - Fried
Oyster Salad - Fried
Catfish Salad - Fried, Grilled or Blackened
Chicken Salad - Fried, Grilled or Blackened
Crawfish Salad - Fried, Grilled

Ranch, Honey Mustard, Italian, Raspberry Walnut Vinaigrette

Platters

Served with your choice of 2 sides and a garlic cheddar biscuit.

Shrimp Platter - Fresh Jumbo shrimp.
Fried 11 - Grilled or Blackened 13

Crawfish 1/2 & 1/2 Platter - Half crawfish tails fried to perfection and half crawfish etouffee over rice. 17

Gator Platter - Tender pieces of alligator.
Fried 11 - Grilled or Blackened 13

Oyster Platter - Lightly breaded and fried. 11

Crawfish Platter - Crawfish tail meat
Fried 11 - Sautéed 13

Shrimp 1/2 & 1/2 Shrimp Platter - Jumbo fresh shrimp lightly fried and shrimp etouffee over rice. 17

Catfish Platter - Seasoned catfish fillets.
Fried 11 - Grilled or Blackened 13

Chicken Tender Platter - Fried chicken tenders 11

Baby Back Ribs - Half Rack of baby back ribs slow cooked and glazed with a sweet bar-b-que sauce. 10

Seafood Platter

Cup of seafood gumbo, shrimp, oysters and catfish with hushpuppies and Cajun fries. 19

Sub Grilled or Blackened Shrimp and Catfish. 2

Signature Specialty Po Boy's

Dressed with mayo, slaw and tomato and served with your choice of 1 side 9.95

Asian Cajun - Tender fried or sautéed shrimp tossed in a spicy Asian inspired sauce and dressed

Sloppy Broussard - Fried crawfish tails topped with crawfish etouffee, dressed

BBQ Shrimp - Fried or sautéed shrimp tossed in our sweet BBQ sauce, topped with provolone cheese and dressed

Surf & Turf - Our in house 90% lean beef patty dressed and topped with fried crawfish tails.

The Yankee - Sliced roast beef drenched in gravy over our seasoned Cajun fries topped with cheddar cheese

Boudin Ball - Boudin balls with cheese and dressed

Andouille - Our own andouille sausage sautéed with onions peppers, provolone cheese and Creole mustard

Dirty Bird - Fried chicken tenders tossed in sweet BBQ sauce, dressed and topped with provolone cheese

Bacon Cheeseburger - Our own in house 90% lean patty smothered in American Cheese, topped with crispy bacon, grilled onions, mayo, lettuce and tomato

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

Add to any Po Boy - Sautéed Onions, Sautéed Peppers, Bacon, Jalapeños, Cheese - American, Provolone, Swiss, Cheddar - .75

Turstie?

(Thirsty?)

Pepsi	**Dr. Pepper**	**Root Beer**
Diet Pepsi	**Mountain Dew**	**Sweat Tea**
Sierra Mist	**Lemonade**	**Tea**

Classic Po Boys

Dressed with mayo, slaw and tomatoes and served with your choice of 1 side

Shrimp 9	**Gator 9**
Crawfish 9	**Turkey 8**
Catfish 9	**Chicken Tender 8**
Oyster 9	**Roast Beef 8**

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