

# CAJUN ROUX BAR & GRILL

## CAJUN STARTERS

### Cajun Bourre Eggs - 9

Deviled Eggs w/ Bacon  
Topped with Blackened Shrimp

### Gator Bites - 18

Gator Tail Meat Blackened/Fried  
Served w/ Cocktail Sauce

### Zydeco Shrimp - 13

Fried Shrimp Tossed  
in a Zesty Cajun Sauce

### Armadillo Eggs - 13

Bacon Wrapped Sausage Stuffed  
w/ Mild Jalapeño &  
Cream Cheese

### Calamari - 14

Fried and Served with  
Marinara & Asian Sauce

### Roux Seafood Dip - 18

Shrimp, Crab Meat, & Spinach baked  
in a Old Bay Cream Cheese Sauce  
Served w/ Grilled Bread

### Roux Crab Cake - 21

Served w/ Lemon Beurre Blanc

### Canard Couchon - 13

Bacon Wrapped Duck Breast  
Stuffed w/ Mild Jalapeño  
& Cream Cheese

### Royal Red Shrimp Scampi - 14

Peeled Royal Red Shrimp  
Broiled in Garlic Butter

### Shrimp Boudin Balls - 12

Lightly Fried Boudin with Shrimp and  
Minced Veggies & Served  
w/ Chipotle Creole Mustard

### Boudin - 7

Louisiana Style Sausage  
w/ Veggies, Rice & Seasoned Pork

### Pan Seared Ahi Tuna\* - 15

Sliced Tuna Over Seaweed Salad  
w/ Chipotle Mustard, Wasabi & Asian Sauce

### Breaux Bridge FGT - 13

Fried Green Tomatoes topped  
w/ Sautéed Shrimp, Mushrooms, &  
Scallions in a Old Bay Cream Sauce

### Cajun Fried Pickles - 8

Dill Pickles Fried & Served w/ Ranch

### Smoked Tuna Dip - 9

Cajun Style Smoked  
Yellow Fin Tuna Served  
w/ Toast

### Fried Grouper Fingers - 14

Seasoned and Flash Fried.  
Served with Tartar Sauce

### Shrimp & Crawfish Enchiladas - 13

Rotel Cheesy Cream Sauce Baked  
in a Flour Tortilla

### Crawfish Bites - 16

Fried Crawfish Tail Meat  
Served w/ Cocktail Sauce

### Blue Crab Claws - Market

Fried, Cajun & Lemon Pepper

### Beef Carpaccio\*- 14

Thinly shaved rare Wagyu Beef  
served over a Creamy Horseradish Sauce  
topped w/ Argula, Sliced Parmesan  
& Lemon Capers

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

### Cajun Wedge - 12

(Iceberg Wedge Topped w/ Candied Bacon,  
Caramelized Onions, Boiled Egg & Bleu Cheese Crumbles  
with Choice of Dressing))

### Roux Klippins - 8

(Spring Mix, Tomato, Onions, Shaved Parmesan, Croutons &  
Choice of Dressing)

### The Geautreux - 18

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

### Creole Chicken - 16

(Blackened Chicken, Spring Mix, Cherry Tomato, Shredded Cheese,  
Bacon, Sautéed Portabella, Roasted Red peppers w/ Choice of Dressing)

## CAJUN TRADITIONS

(Cup 6 / Bowl 12)\*

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

## ON DA HALF SHELL

(Top Any Oyster w/ Crab Meat - 8)

Raw: Gulf of Mexico, Oyster of the Day\* - Market

Raw: Beau Solei\* (NB)- Market

Chargrilled Rockefeller w/ Pork - 27

Chargrilled Parmesan & Herb Seasoning - 27

Chargrilled Topped with Shrimp & Crab Stuffing - 28

Chargrilled Topped with Roux Signature Sauce - 26

## PO-BOYS & THANGS (Served w/ Fries)

Po-Boys Shrimp 16 • Oyster 19 • Crawfish 16 • Catfish 16 • Grouper 18 • Gator 20

Crab Cake Sandwich w/ Lettuce, Tomatoes & Chipotle Creole Sauce- 23

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) - 13 (12 Wings) - 24

**ALL SALES ARE FINAL AND WILL NOT BE TAKEN OFF FOR DISLIKE**

20% GRATUITY ADDED ON  
PARTY'S OF 5 OR OVER.

10% GRATUITY WILL BE ADDED TO  
TO-GO ORDERS.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Cajun Roux is not responsible for shells found in seafood dishes or oysters