



# Lee's Cajun Cuisine



## APPS & SHARABLES

### SPECIALTY MEAT PLATE - \$11

HOUSE SMOKED PURE PORK CAJUN SAUSAGE , HOUSE SMOKED TASSO HAM & HOUSE MADE BOUDIN  
SERVED WITH CREOLE MUSTARD & PICKLED VEGGIES

### CHEESY CRINKLE FRIES - \$9

ADD TASSO GRAVY - \$4      ADD COCHON DE LAIT - \$4

MAKE 'EM DELUXE - \$3

(SHREDDED LETTUCE, DICED TOMATO, RED ONION & SOUR CREAM)

### LOADED POTATO SKINS - \$10

CHEESE, SOUR CREAM, CHIVES, TOPPED WITH SMOKED SAUSAGE  
SERVED WITH A SIDE OF RANCH

### JACK STUFFED BOUDIN BALLS - \$10

HOUSE MADE BOUDIN BALLS STUFFED WITH PEPPERJACK CHEESE  
FRIED WITH A SIDE OF REMOULADE DRESSINGS

### BIG DEAL MOZZ STICKS - \$9

HAND CUT AND BATTERED FRIED MOZZARELLA  
SERVED WITH A SIDE OF HOUSE MADE MARINARA

### HOUSE MADE BOUDIN LINK - \$7

SERVED WITH CREOLE MUSTARD AND PICKLED VEGGIES

### BRUSSEL SPROUTS - \$10

PAN SEARED, RED ONION, BALSAMIC VINAGRETTE  
(VEGAN)

### FRIED PICKLE BITES - \$8

HAND BATTERED AND FRIED TO PERFECTION  
SERVED WITH A SIDE OF RANCH (VEGAN OPTIONAL)

### FRIED ONION STRINGS - \$8

HAND BATTERED AND FRIED TO PERFECTION  
SERVED WITH A SIDE OF RANCH (VEGAN OPTIONAL)

### GREEN BEAN FRIES - \$7

HAND BATTERED AND FRIED TO PERFECTION  
SERVED WITH A SIDE OF RANCH (VEGAN OPTIONAL)

## SPECIALTY SALADS & GREENS

### "THE BOSS" CHICKEN SALAD \$13

CHICKEN BREAST GRILLED OR FRIED, CHOICE OF SPINACH  
OR ROMAINE AND DRESSING (CHOICE OF WING FLAVOR)

### COCHON SPINACH SALAD \$13

HOUSE MADE SLOW COOKED COCHON DE LAIT OVER SPINACH  
LIGHTLY DRIZZLED IN BLASAMIC DRESSING

### GARDEN SALAD \$7

CHOICE OF ROMAINE OR SPINACH, CHEESE, RED ONION, DICED TOMATO  
W/ CHOICE OF DRESSING

### "SUCCULENT" SHRIMP SALAD \$15

FRESH GULF SHRIMP GRILLED OR FRIED, CHOICE OF SPINACH  
OR ROMAINE AND DRESSING (CHOICE OF WING FLAVOR)

DRESSINGS: RANCH, REMOULADE, BALSAMIC, BLUE CHEESE, HONEY MUSTARD



# HOUSE SPECIALTIES

## LEE'S FAMOUS GUMBO

CUP - \$8      BOWL - \$12  
ADD POTATO SALAD - \$3

## CHICKEN & SMOKED SAUSAGE JAMBALAYA

SMALL - \$7      LARGE - \$10

## CADILLAC GRILLED CHEESE

**\$10**

TRIPLE DECKER SAMMIE ON TEXAS TOAST  
W/ SAUTEED SPINACH, TOMATO & RED ONION

## DIRTY BIRD - \$12

GRILED OR FRIED CHICKEN TOPPED W/ TASSO GRAVY  
DRESSED ON BUN OR TEXAS TOAST

## LOBSTER MAC & CHEESE

SMALL - \$8      LARGE - \$12

CREAMY MAC & CHEESE W/ FRESH LOBSTER

## SUPER SEAFOOD PLATTER - \$24

FRIED CATFISH, SHRIMP, & OYSTERS  
SERVED W/ FRIES (SUB ANY SIDE +\$1)

## DYN-O-MITE CHICKEN WINGS

**BONE-IN**

**BONELESS**

6CT-\$9    12CT-\$16    24CT-\$25    6CT-\$10    12CT-\$18    24CT-\$30

### SAUCES & DRY RUBS:

CLASSIC BUFFALO

LEMON PEPPER (DRY RUB)

SPICY RANCH (DRY RUB)

GARLIC PARMESAN (DRY RUB)

WOO WOO

BLACK & GOLD

TOSSED IN TASSO GRAVY

BLACKENED SEASONING W/ GOLD SAUCE

BLAZIN CAJUN

GOLD SAUCE

BBQ

HONEY MUSTARD

ADD EXTRA SAUCE +.75

MAKE IT YOUR OWN	A LA CART	SALAD	ON BUN	8' FRENCH
<b>BLACK BEAN BURGER</b>	<b>\$6</b>	<b>\$11</b>	<b>\$11</b>	<b>\$12</b>
<b>1/2 LB BEEF BURGER</b>	<b>\$6</b>	<b>\$11</b>	<b>\$11</b>	<b>\$12</b>
<b>COCHON DE LAIT</b>	<b>\$7</b>	<b>\$12</b>	<b>\$12</b>	<b>\$13</b>
<b>CHICKEN</b> (FRIED OR GRILLED)	<b>\$6</b>	<b>\$11</b>	<b>\$11</b>	<b>\$12</b>
<b>SHRIMP</b> (FRIED OR GRILLED)	<b>\$8</b>	<b>\$13</b>	<b>\$12</b>	<b>\$13</b>
<b>OYSTER</b> (FRIED OR GRILLED)	<b>\$10</b>	<b>\$15</b>	<b>\$14</b>	<b>\$15</b>
<b>CATFISH</b> (FRIED OR GRILLED)	<b>\$9</b>	<b>\$14</b>	<b>\$13</b>	<b>\$14</b>

ADD BACON TO ANY ORDER +\$1.50

### SIDES (\$5):

CREOLE VEGGIES

CRINKLE FRIES

JALAPENO COLESLAW

POTATO SALAD

MAC N' CHEESE