

# Cafe Le Rue Dinner Menu

## Appetizers

- Fried Okra Tossed in Cajun Spices \$8
- Fried Green Beans served with Jalapeno Ranch \$8
- Battered & Fried 'Boom Boom' Broccoli \$8
- Sweet Corn Hush Puppies with Cayenne Ranch \$8
- Crawfish Ettouffee Dip With toasted Bread Sticks \$10
- Fried Green Tomatoes with Spicy Remoulade \$10
- Peel & Eat Boiled Cajun Shrimp \$12
- Chicken & Seafood 3 Cheese Dip \$12
- 'Pow Pow' Chicken Inferno Appetizer \$10
- Cajun Dry Rub Chicken Wing w/ Fries \$12

## Café Le Rue Specials \$13

- Red Beans and Rice served with Sautéed Sausage
- Seafood Gumbo Dinner with Shrimp & Sausage
- Shredded Chicken and Sausage Jambalaya
- Sautéed Shrimp & Sausage on Creamy Grits
- Shrimp & Crawfish Étouffée over Buttery Rice
- Cajun Boudin (Limited Availability)

Louisiana sausage made with pork, pork liver, rice, & Cajun spices

Add  
House Salad,  
Caesar Salad,  
Bread Sticks basket,  
(extra charge)

Cajun Sampler: Pick any 3 from the above Café Le Rue Specials \$16

### LOW COUNTRY BOIL \$24 (Serves 2) Limited Availability after 5 pm

Red Potatoes, Corn on the Cob, Smoked Louisiana Sausage, 1 lb Jumbo Shrimp, Onions & Lemons cooked to order in a Spicy Cajun Broth.

## Le Rue Pasta Dinners

**Cajun Pasta Parmesan Alfredo w/ Grilled Chicken \$14**

**Shrimp & Crawfish Pasta Monica \$16**

**Mardi Gras Pasta W/ Crawfish, Chicken, Shrimp & Sausage \$18**

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**Parties of 6 or more 18% gratuity applies**

## **Po-boys & Sandwiches**

(Lettuce, Tomato, & Pickles)

**Served with Cajun French Fries**

Fried Green Tomato Po-Boy \$12

B.L.T Po-boy \$12

Chicken Tenders Sandwich \$12

Roast Beef Po-boy \$12

Fried Catfish Po-Boy \$15

Fried Shrimp Po-Boy \$15

## **Salads \$12**

(Romaine Lettuce, Cheese, Pickles,  
**Tomatoes, Bacon, & Croutons)**

Fried Green Beans Salad

Fried Okra Salad

Grilled or Fried Chicken Salad

Grilled or Fried Chicken Caesar

Cheese Burger Salad

Fried or Grilled Shrimp Salad

Dressings: Ranch, Caesar, Italian, Bleu Cheese, Honey  
Mustard, Jalapeno Ranch, Cajun Creole, & 1000 Island.

**\*1/2 Lb. Black Angus Cajun Burger  
Served with French fries \$10**

Add Cheese \$1

Add Bacon \$1

Add Fried Egg \$1

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## **Entrees & Platters (5 pm—close)**

Choice of 2 sides:

(Red Potatoes, Broccoli, Red Beans & Rice, Creamy Grits, Cajun Fries,  
House Salad, or Caesar Salad )

**Chicken Tenders Platter \$15**

**\*Smothered Country Fried Steak \$15**

**Cajun Dry Rub Chicken Wings Dinner \$16**

**\*Beer Battered Grouper Fish Fingers \$16**

**Grilled or Blackened Salmon (Skin on 8 oz) \$18**

**\*Breaded & Fried Oysters Platter \$18** (limited Availability)

**Fried Catfish Fillets Platter \$18**

## **Marinated & Seared Cajun Steak**

Ask your server for more details on Cut, & Size (Limited Availability)

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### **Combo Fried Seafood Platter \$35**

**2 Catfish Fillets, 8 Shrimp, 6 Oysters, 5 Hush Puppies  
2 sides of your choice**

## **Sweet Treats**

**Beignets \$3 (Add Strawberry or Chocolate Topping \$1)**

**Peach Bread Pudding w/ Ice Cream \$6**

**New York style Cheesecake W/ Strawberry or Chocolate \$6**

**Warm Pineapple Upside Down Cake w/ Ice Cream \$6**

MENU ITEMS DENOTED WITH AN \* SUCH AS HAMBURGERS, STEAKS, OYSTERS, & PORK CAN BE COOKED TO ORDER.  
\*CONSUMING RAW OR UNDER COOKED MEAT, SEAFOOD, SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR RISK OF  
FOOD BORNE ILLNESSES.