

# Lagniappe

A Cajun Creole Eatery

Serving Monday thru Saturday  
11:00 am til 9:00 pm  
[www.marquettecajun.com](http://www.marquettecajun.com)

Home  
of the



143 Washington st.  
Wed. thru Sat., 11:00 am til 5:00 pm  
or just ask us anytime

## Big Easy Samplings

### Alligator Bites

Tender pieces of southern fried, farm raised alligator meat served with honey mustard dip. 9.45

### Alligator Blackened

Farm raised and hot from the cast iron skillet drizzled with Hollandaise sauce. 10.95

### Boudin Balls

A traditional spiced rice and meat sausage, poached, shaped into rounds, breaded and fried. Enjoyed with honey mustard dip. 6.95

### Baked Seafood Fondeaux

Gulf shrimp, crawfish and crabmeat layered with sautéed baby spinach and baked in a rich cheese sauce. Served with fresh tortilla chips. 9.95

### Crawfish Nachos

Crawfish etouffee drizzled over fresh tortilla chips all covered with melted cheeses. Sour cream on the side of course. 10.95

### Cajun Popcorn, (Crawfish Tails)

Tender Crawfish tails dusted in our special flour, lightly fried, served with cocktail and tartar sauces. 9.95

### Catfish Chips

From catfish country, the Mississippi Delta, comes these bite-sized wafers of farm raised catfish filet, southern fried and served with tartar sauce. 8.95

### Deep Fried Pickles

Hand breaded zesty slices served with honey mustard dip. 5.95

### Fried Frog Legs

Split frog leg saddles, double dipped, peanut oil fried and drizzled with herb butter. 8.95

### Fresh Potato Chips

Fried to order served with Cajun ranch dip. 4.95

### Hush Puppies

Chef's perfected recipe of slightly sweet and crisp cornmeal balls served with remoulade and tartar sauces. 6.75

### Lagniappe Wings

Large breaded chicken wings from the fryer, tossed with your choice of buffalo sauce or our voodoo sauce. One is medium and one is hot. We did say hot! Choose our Ranch or Blue Cheese for dip. 9.45

### \* Oysters Bienville

Four fresh oysters from Louisiana beds baked bubbly with the famed topping of seafood, vegetables, herbs and cheese. 9.95

### \* Char Grilled Oysters

Oysters char broiled in the half shell till bubbly with peppered garlic butter and a cheese crust. 9.95

## Le Salads, eh

### \* Classic Caesar Salad

Every menu has Caesar salad. Ours has Chef's authentic dressing, tossed with Romaine lettuce, croutons and bacon. 7.95  
With Shrimp, Crawfish or Chicken 9.95

### Lagniappe Salad

Our signature salad of mixed greens tossed with dried cherries, toasted pecans, and gorgonzola crumbles. Topped with cast iron blackened chicken then drizzled with our hot bacon dressing. 9.75

### Muffaletta Salad

Fresh mixed greens topped with the famous sandwich fixings of ham, salami, mortadella, provolone, hand chopped olive salad, tomatoes, cucumbers and fresh vegetables. Your choice of dressing. 9.75

### Warm Cajun Salad

Golden fried or sautéed shrimp or crawfish nestled over mixed greens strewn with fresh vegetables and your choice of dressing. 9.75

### Shrimp Remoulade Plate

A staple of every respectable Louisiana menu. Plump sautéed shrimp atop a mound of shredded greens drizzled with our remoulade sauce. 7.95

### Maison Salad

Traditional tossed salad. Your choice of dressing. 4.50  
Dressings of choices are all our recipes.  
Choose from Ranch, Blue Cheese,  
Creole Honey Mustard, Remoulade,  
Caesar, Hot Bacon or Oil and Vinegar.

## Gumbo and Soups

### Gumbo Ya Ya

A hearty file gumbo made by joining the flavors of vegetables, roasted chicken and Andouille sausage with stock and seasonings. Finished with herbs and sassafras leaves known as File powder.

### Seafood Bisque

The deep rich flavors of shrimp, crawfish, clams, blue crab meat, fresh vegetable stock and cream come together in this smooth Creole classic nestled with tidbits of the seafood.

Your Choice L'il Bowl 3.75 Big Bowl 6.25

To maintain service for all our guests, we do not offer separate checks for groups over eight.



Please note that all fried items are prepared in peanut oil.



## Crescent City Style Po Boys

Prepared to order and served on warm French loaves.

Crescent City and Yankee Po Boys dressed with lettuce, tomato, and Cajun mayonnaise.

Add choice of Gorgonzola Crumbles, Cheddar, Monterey Jack, Swiss, Parmesan or Provolone. .75

½/2 lb. Bacon, Lettuce & Tomato 9.25

Catfish, fried 10.95 Blackened 12.95

Crawfish, fried Louisiana Tail Meat 11.95

Shrimp, fried 10.95

\*Oyster, fried 13.95

Ham and Cheese 9.25

\*Smoked Beef Brisket with Gravy 9.95

Carolina BBQ Brisket with Slaw 10.95

\*Lagniappe Special 10.95

Smoked beef brisket, ham, gravy and cheddar.

Smoked Chaurice Sausage 9.95

Chicken Breast, broiled or fried 9.25

Vegetarian, choice of cheese 8.95

Cheese Omelet, choice of cheese 8.25

## Yankee Style Po Boys

Served dressed on a baked flatbread bun.

Add a fried egg. 1.25 Add bacon 1.50

\*Half-Pound Flatbread Steak Burger

A fresh, half-pound, grilled steak burger dressed and served with side fixings and your choice of cheese. 8.95

Cajun Cudighi Flatbread Sandwich

A char grilled patty of our recipe Andouille sausage with provolone cheese 8.95

Buffalo Chicken Flatbread Sandwich

Grilled boneless breast of chicken crowned with buffalo sauce, provolone and a side of our recipe blue cheese or ranch for dipping. 8.50

## Southern Fried Platters

Golden fried served over fries with hush puppies and our recipes coleslaw or potato salad.

Catfish 14.95

Crawfish 15.75

Frog Legs 14.75

\*Oysters 15.95

Shrimp 15.75

Half and Half 15.95

The Big Mamou, all of the above 25.95

It takes an appetite or two, to tackle the Big Mamou!

Because some like it hot, our Kitchen Krewe can zip up the flavor & heat of any dish as follows:

Level 1-.50, Level 2-.75, Level 3-1.00, Level 4-1.25,

Level 5-1.50, Level 6- 1.75, Level 7-2.00.

& "ARE Y'ALL FREAKIN' KIDDING ME!!!" 3.00

## Cajun & Creole Classics

Muffaletta Half 16.75 Muffaletta Quarter 8.75

On a round Italian loaf ¼'d is New Orleans most famous sandwich, stuffed with ham, Genoa salami, mortadella, provolone and the famous olive salad. Served warm.

Atchafalaya Jambalaya

The famous Louisiana one dish meal,

bursting with flavor from vegetables, chicken,

Andouille sausage, rice and spicy seasonings. 11.95

Shrimp Creole

This thick, rich, tomato based, stew like sauce has plenty of trinity vegetables simmered with sautéed shrimp and is served over rice. 14.95

Chicken Creole 13.45

Vegetables of the day Creole 11.95

Crawfish Etouffee

A succulent spicy dish of crawfish tail meat smothered with a simmered heavy roux based sauce of minced vegetables caramelized with Cajun seasonings and spices then served over rice. 14.95

Chicken Etouffee 13.45

Red Beans and Rice with Sausage

The traditional Monday meal served every day.

Red beans are simmered all day with our Andouille, Smoked Sausage, vegetables and seasonings. Served over rice with our grilled spicy Chaurice sausage. 11.95

N.O.L.A. Style BBQ Shrimp Price Market Based.

Not on the grill, like this! Jumbo gulf shrimp sautéed and baked in a spiked, garlic butter sauce, mmm good! Strap on a bib, peel and gobble up good!

Served with french bread for dipping.

Shrimp Boil

Market price per lb.

Delectable gulf shrimp fresh from our boiling pot.

Peel, dip and eat all you want! Offered by the pound so all can enjoy! Try a ½ lb appetizer, 1 lb meal or more for the whole table to share.

Add Baby Red Potatoes and Chaurice Sausage 4.50

Add Corn on the Cob 2.50

## The Blackened Stove

Prepared to order in hot iron skillets.

for intense flavor with a zip & a char crust.

Served with your choice of a side dish.

Farm Raised Catfish Filet 14.25

Twin Boneless Chicken Breasts 14.25

Half Pound Delmonico Steak 14.95

One Pound Delmonico Steak 21.95

## Lagniappe

### Bayou Bouillabaisse

A Cajun stew of delta catfish, gulf shrimp, crawfish meat, plump oysters, Andouille sausage, red potatoes and vegetables in a traditional saffron infused tomato broth served over rice. 16.95

### Catfish Courtbouillion (Coo-be-yan)

Golden fried, farm raised catfish filet smothered in a simmered sauce of diced vegetables, tomatoes, wine, seafood stock and Louisiana flavor. 13.25

### Catfish Ponchartrain

Our fried catfish, this time smothered in Crawfish Etouffee. 13.95

### Tchoupitoulas Crab Chops

Sweet crabmeat shining thru in these chop shaped crab cakes, delicately sautéed and served upon a duet of Cajun cream and Creole sauces. 16.25

### Frog Legs Provencal

Classic preparation of lightly dusted frog leg saddles, sautéed in herb butter with the trinity; bell peppers, onions and celery with tomatoes in a deglazed wine sauce. 13.95

### Seafood Risotto

Creamy and rich Arborio rice simmered in a Wine and cheese flavored blend with gulf shrimp, crawfish, crabmeat and fresh vegetables. 16.95

### Low Country Shrimp and Grits

Gulf shrimp and our Tasso ham sautéed with mushrooms, corn, tomatoes and trinity vegetables, simmered in red eye gravy and served over creamy garlic cheddar grits. 14.95

### Chicken Bienville

Twin boneless breasts, char grilled whole, finished with the Louisiana classic seafood, vegetable, herb and cheese filling. 14.95

### Chicken Orleans

Sautéed breast bites with artichokes, crawfish meat, mushrooms and scallions finished by a buttery Creole mustard infused Meunier sauce. 12.95

### Creole Grilled Mirliton Ratatouille

Known as chayote squash elsewhere. Louisiana Mirliton's delicate flavor is grilled with eggplant then sautéed and baked with chipotle, onions, red bell peppers, tomato and seasonings to create this Vegan dish served over rice. 12.95

## And More Lagniappe

### \*American Lamb Chops

Three Colorado raised lamb loin chops rubbed by garlic, kissed by rosemary and dusted with our rub, char grilled to your liking, We suggest med-rare. 23.95

### \*Tenderloin Louis Armstrong

A half pound, center cut, tenderloin steak, seasoned and broiled to your liking, crowned with a sauté of blackened shrimp, finished by classic Hollandaise sauce. 23.95

### Braised Grillades and Grit Cakes

Butcher's trim of tenderloin and delmonico bites, pan seared, braised with button mushrooms, celery, onions and bell peppers in red eye gravy, then served over grilled garlic cheddar grit cakes. 15.95

### BBQ Basted Whole Rack of Back Ribs

They're rubbed and slow roasted tender, then flame kissed. Served ½ rack Memphis style, basted with our Zydeque sauce, the other ½ rack Texas style, no sauce. 23.95

## Lagniappe Pastas

### Shrimp and Tasso Bowtie

Gulf shrimp sautéed with spinach, artichokes, mushrooms and bits of spiced cured Cajun ham known as Tasso, flavoring a creamy sauce that's tossed and simmered with fresh bowtie pasta. 14.95

### Cajun Crawfish Cavatappi

Our Cajun seasoned sauté of vegetables du jour and tender crawfish tail meat simmered with fresh corkscrew pasta in a rich infused cream sauce. 14.95

### Creole Penne

Tender chicken and Andouille sausage sautéed with vegetables and seasonings then tossed with fresh penne pasta and Creole sauce. 13.95

### BBQ Braised Beef Blend

Steak bites sautéed with bell pepper variety, onions celery and mushrooms then simmered with our zesty Voodoo bbq sauce and fresh pasta medley. Adorned by shredded Cheddar & Monterey cheeses. 14.95

### BBQ Braised Chicken Blend 13.95

### Notice

\* **Denotes** these items as being cooked to order and therefore may be undercooked upon request.

\*\* Consuming raw or undercooked egg, beef, pork or shellfish may increase your risk of food borne illness.



## On The Side

- Creamy Potato Salad 2.95
- Honey Jalapeno Coleslaw 2.75
- Marinated Southern Coleslaw 2.75
- Vegetable of the Day 3.25
- Cajun Corn Maque Choux 2.95
- Corn on the Cob 2.75
- Baby Red Potatoes 2.75
- French Fries 3.25
- Cajun Dirty Rice 3.50
- Red Beans and Rice 3.50
- Atchafalaya Jambalaya 4.50

## Great Endings

### Hot Beignets

Three french doughnuts of Café Du Monde fame. Finished with powdered sugar. 3.95

### Warm Bread Pudding

With Jack Daniels sauce. 4.95

### Lagniapped Bread Pudding

Our recipe flavored with our little something extra of the week! 5.45

### Mississippi Mud Pie 4.95

Chocolate pecan crust layered with dark chocolate ganache and milk chocolate mousse.

### Creole Shrub Crème Brulee 4.95

The essence of Clement Creole Shrub, orange flavored liqueur infused in smooth Crème Brulee with the classic caramelized sugar top!

### Southern Pecan Pie 4.25

### Praline 1.95

### Praline Sundae 3.95

### 2 Scoops Ice Cream 2.50

### Any Dessert A La Mode 1.25

## Beverages

### Café Au Lait, 1/2 coffee & 1/2 1/2hot milk 2.50

### Hot Chocolate 2.25

### Bottomless Beverages

### Community Coffee brewed with Chicory 2.25

### Coffee, U.P. Blend 2.25

### Tea 2.25

### Soda 2.25

### Iced Tea 2.25

### Lemonade 2.25

### Milk 2.75

## A Little Menu Talk

**Andouille (ahn-do-wee)** - A spicy sausage cut up and used in gumbo, red beans and other Cajun dishes.

**Boudin (boo-dan)** - Spicy pork mixed with vegetables, herbs and rice stuffed into sausage casings and poached.

**Cajun Cuisine** - The cooking of the Cajun people, the transplanted Acadians expelled from Nova Scotia in the 1750's who settled in Louisiana. Coming out of hard times, Cajun cooking traditionally involved one large pot and often stretched limited offerings to feed many.

**Crawfish (yummy boiled)** - Tasty freshwater crustaceans known as crawdads. Cooked in crawfish boils throughout Louisiana and often in dishes such as gumbo or Etouffee. Crawfish season runs late November thru late spring. Many crawfish farms are secondary crops to rice fields.

**Creole Cuisine** - New Orleans Creole cuisine is derived from French, Spanish and African cooking techniques, aided by some Native American ingredients. Dishes make use of regionally available produce, meats and seafood. Generally it is city cuisine, commonly employing sauces and more involved preparations

**Dirty Rice** - Pan fried rice sautéed with peppers, onions, celery stock, seasonings and poultry parts.

**Etouffee** - Pronounced (eh-too-fay), see Cajun Classics

**Fais Do Do (fay-doe-doe)** - A traditional south Louisiana dance party with Cajun and Zydeco music. The entire community comes to eat, dance and socialize.

**File (fee-lay)** Ground sassafras leaves with herbs used to thicken and flavor Gumbo.

**Lagniappe (lan-yap)** A little something extra or a little more than expected.

**Praline (praw-leen)** a delicious candy cookie made with pecans, sugar and cream.

### Red Eye Gravy

Gravy made from rich stock, seasonings and coffee.

**Remoulade** - Cajun cocktail sauce with a Creole mustard and horseradish base. Most commonly served with shrimp remoulade.

**Roux (rue)** - The thickening base of gumbo or stews, made of a flour and oil mixture slow cooked to various stages of color

**Tasso (tah-so)** A highly seasoned cured smoked ham that is used in seasoning foods like beans, gumbo, vegetables and many other Cajun dishes.



Located at 143 Washington St., directly above Lagniappe!

### From Louisiana

Abita Amber 4.00  
Abita Golden 4.00  
Abita Jockamo IPA 4.00  
Abita Light 4.00  
Abita Purple Haze 4.00  
Abita Restoration Ale 4.00  
Abita Seasonal 4.00  
Abita Turbo Dog 4.00  
Dixie Blackened Voodoo 4.00  
Dixie Crimson Voodoo 4.00  
Dixie Jazz Light Amber 4.00  
Dixie Lager 4.00

### From Michigan

Keweenaw Brewing Co. (K.B.C.)  
K.B.C. Lift Bridge Brown Ale 4.00  
K.B.C. Pick Axe Blonde Ale 4.00  
K.B.C. Red Jacket Amber Ale 4.00  
K.B.C. Widow Maker Black Ale 4.00  
Shorts Bellaire Brown Ale 4.00  
Shorts Huma Lupa Licious IPA 4.00  
Shorts Pandemonium Pale Ale 4.00  
Shorts Soft Parade Fruit Rye Ale 4.00  
Bell's Amber Ale 4.00  
Bell's Lager of the Lakes 4.00  
Bell's Seasonal 4.00  
New Holland Full Circle Kolsch 4.00  
New Holland Mad Hatter IPA 4.00  
New Holland Poet Oatmeal Stout 4.00  
Dark Horse Reserve Special Black Ale 4.00  
Dark Horse Raspberry Ale 4.00  
Founders Dirty Bastard Scotch Ale 4.00  
Founders Porter 4.00  
Michigan Brewing Co. Mackinac Pale Ale 4.00  
Michigan Brewing Co. Nut Brown Ale 4.00  
Atwater Vanilla Java Porter 4.00  
Atwater Dirty Blond 4.00  
Wolverine Lager 4.00

### Upper Michigander Favorites

Budweiser 3.00  
Bud Light 3.00  
Coors Light 3.00  
Labatt 3.00  
Labatt Light 3.00  
Labatt Nordic Non Alcoholic 3.00  
Miller High Life 2.50  
Miller Lite 3.00  
Pabst Blue Ribbon 2.50

### Wines By The Bottle Only

Cambria, Katherine's Vineyard Chardonnay 33.00  
Robert Mondavi, Napa Valley Merlot 33.00  
Chateau St Jean, Sonoma Country Pinot Noir 32.00  
Oberon Cabernet Sauvignon 40.00  
Ravenswood Lodi Old Vine Zinfandel 32.00

### House Wines

White Zinfandel 3.95  
Piesporter 3.95  
Cella Lambrusco 3.95  
Asti Spumante Splits 7.00

### White Wines

Clos Du Bois Chardonnay, 5.95 Btl 22.00  
Campanile Pinot Grigio 5.95 Btl 22.00  
Chateau Grand Traverse Semi - Dry Riesling  
5.95 Btl 22.00  
Chateau Grand Traverse Late Harvest Riesling  
6.95 Btl 27.00

### Red Wines

Chateau Ste Michell, Cab. Sauvignon 6.95 Btl 27.00  
Cellar No. 8 Merlot 5.95 Btl 22.00  
R. Mondavi Private Select Pinot Noir 5.95 Btl 22.00  
Rosemount Shiraz 5.95 Btl 22.00  
Chateau Grand Traverse Gamay Noir 5.95 Btl 22.00  
Folie A Deux Menage A Trois Red 5.95 Btl 22.00

### Voodoo Specialties

#### Hurricanes

Enjoy a classic New Orleans drink with rums and Lagniappe's fruit juice potion. Choose from 3 strengths: Category 3, Category 4 or Category 5.

#### Crawfish Crawl

Flavored rums in a tropical mixture. The name says it all.

#### Lagniappe Cosmopolitan

Our signature Cosmo features Pama liqueur, Absolute Mandarin and cranberry.

#### The Big Easy Martini

Vanilla rum swirled with Pama liqueur.

#### Mint Julep

A southern sipping drink muddled fresh mint leaves, simple syrup and bourbon.

#### Mardi Gras Madras

A parade of double Smirnoff vodka, orange & cranberry juices.

#### Sazerac

The first New Orleans cocktail featuring Sazerac whiskey, simple syrup and bitters.

#### Mimosa Duets

A refreshing combination of orange juice and Asti sparkling wine...

#### Cajun Bloody Mary

A spirited mixture of vodka and spices as mild or spicy as you like it.

#### Absinthe Drip

Anise flavored liqueur featuring Lucid Absinthe 124 proof liqueur with a sugar cube slowly dissolved by water drip. Dates back to 1689 New Orleans

#### Court Jester

Of French Quarter fame by another name. This is our rendition with rum, vodka, midori, and .....!

#### Mich-ito

Chef heard Mich makes the best Mojito in Marquette, so challenge him to convince you!

#### New Orleans Sunset

Limited Edition Absolute New Orleans has a pepper mango twist, shaken with orange juice, strained & served with a sinking descent of Pama liqueur.

#### Care for a Voodoo Bar Specialty Martini?