



FULL MENU

240-838-7575 4531 TELFAIR BLVD SUITE II0 CAMP SPRINGS, MD 20746

STARTERS

GUACAMOLE & CHIPS 12

HOUSE MADE FRESH GUACAMOLE AND CHIPS SERVED WITH PICO DE GALLO GARNISH

CAJUN CALAMARI 13

FRIED CALAMARI TOSSED IN OUR LA'CAJ CAJUN
SEASONING SERVED WITH OUR HOUSE MADE REMOULADE
AND MARINARA SAUCES

CAJUN BAKED PARTY WINGS II

SEASONED AND SLOW BAKED THEN FLASH FRIED

FOR THE PERFECT WING! TOSSED IN OUR HOUSE MADE

AJI AMARILLO (YELLOW PEPPER) SAUCE FOR THE PERFECT

BALANCE OF SPICE & FLAVOR!

MEJILLONES AL AJILLO 12

THESE STEAMED SPANISH MUSSELS IN A FLAVORFUL LEMON GARLIC SAUCE ARE SO GOOD YOU ARE GOING TO WANT MORE! SERVED WITH GARLIC TOAST FOR DUNKING!

LOADED NACHOS 12

TRI-COLOR TORTILLA CHIPS TOPPED WITH QUESO
DRIZZLE, SHREDDED CHEESE, BEANS,
PICO DE GALLO, CAPERS, CAJUN SOUR CREAM
-ADD YOUR CHOICE OF PROTEIN- (CHICKEN 2,
GROUND BEEF 2, SALMON 4, SHRIMP 4 OR CRAWFISH 4)

THE BEST EMPANADAS EVER II

YOUR CHOICE OF BEEF OR CHICKEN HOUSE MADE EMPANADAS, GUARANTEED TO BE THE BEST YOU'VE EVER HAD!!

CAJUN BUTTER STEAK BITES 16

TENDER PAN SEARED CAJUN BUTTER STEAK BITES WITH CRISPY EDGES – A CROWD FAVORITE! SERVED WITH A POLENTA AND CAPER GARNISH.

La'Caj Cajun Quesadilla 15

GRILLED FLOUR TORTILLA FILLED WITH OAXACA AND MOZZARELLA CHEESES STUFFED WITH CAJUN SHRIMP OR CHICKEN SERVED WITH PICO DE GALLO AND CAJUN SOUR CREAM

CAMARONES AL AJILLO 16

GARLIC AND HERB BUTTERED BUTTERFLY SHRIMP SERVED WITH A LEMON GARLIC SAUCE AND GARLIC BREAD

MEXICAN STREET CORN DEVILED EGGS II

WE TAKE TRADITIONAL DEVILED EGGS AND TURN IT UP A NOTCH WITH EXTRA TEXTURES AND FLAVOR INCLUDING TAJIN OF COURSE!

SHRIMP CEVICHE 14

COOL, LIGHT AND REFRESHING! FEELS JUST LIKE YOU'RE ON A BEACH IN MEXICO!

CAJUN FRIED CATFISH BITES II

FRESH CUT AND BATTERED CATFISH BITES DEEP FRIED

AND SERVED WITH OUR HOUSE MADE DILL TARTAR SAUCE

SIGNATURE FLATBREADS

CAJUN CHICKEN FLATBREAD 12

SEASONED CHICKEN SERVED ON OUR SIGNATURE LATIN HOUSE MADE FLATBREAD WITH REMOULADE AND RED PEPPERS, SHREDDED CHEDDAR-JACK CHEESE, AND RED PEPPER FLAKES

CAJUN GARLIC SHRIMP FLATBREAD 14

SEASONED AND SAUTEED SHRIMP WITH PLENTY OF BUTTER, FRESH GARLIC AND RED PEPPER SERVED ON OUR SIGNATURE HOUSE MADE FLATBREAD WITH MOZZARELLA AND OAXACA CHEESES AND CAJUN SOUR CREAM

SPICY JAMBALAYA FLATBREAD 13

SPICY CAJUN FLAVORS WITH SUCCULENT SHRIMP AND LA'CAJ JALAPENO BEEF SAUSAGE WITH GREEN PEPPERS ON OUR SIGNATURE HOUSE MADE FLATBREAD!

ENTREES

CRAB CAKES YOUR WAY! 28

As a nod to the Maryland culture, try our Signature Maryland crab cake with your choice of seasoning or sauce! Traditional, Cajun, Lemon Pepper, Spicy, Garlic Parmesan, Sriracha, Buffalo, Mango Habanero and Nashville Hot

CAJUN FRIED BASKET

PICK YOUR CATCH, SERVED WITH OUR CORN POPPERS AND FRIES (CAJUN OR REGULAR)

CATFISH 2 PC 18/1 PC 13 - SHRIMP (8) 16 - CRAB BALLS (4) 18 - LOBSTER TAIL 22 - CHICKEN TENDERLOINS (3) 12

SEAFOOD ENCHILADAS 19

STUFFED WITH SHRIMP, CRAWFISH AND CRAB MEAT, TOPPED WITH MELTED SHREDDED CHEESE, OUR HOUSE MADE CAJUN SALSA VERDE, A SIDE OF CASAMIENTO AND CAJUN SOUR CREAM

SEAFOOD ORLEANS 18

Our La'Caj Etoufee poured over golden fried catfish served with Cajun corn poppers

La'Caj Etouffee 16

A LOUISIANA STAPLE WITH A TWIST: OUR CREAMY TOMATO BASED AWESOME SAUCE LOADED WITH CRAWFISH AND SERVED WITH CILANTRO LIME RICE AND CAJUN CORN POPPERS

CAJUN SEARED LAMB LOLLIPOPS 23

LAMB LOLLIPOPS BASTED IN OUR HOUSE MADE CAJUN BUTTER TO GIVE A RICH AND SMOKY TASTE SERVED WITH A POLENTA AND CAPER GARNISH

CAJUN FRIED CRAB LEGS 24

I LB SEASONED AND BATTERED DEEP FRIED CRAB LEGS SERVED WITH CAJUN CORN POPPERS

SEAFOOD TAC-EAUXS 15

GET IT?? DEEP FRIED SHRIMP OR FISH DRIZZLED WITH OUR CAJUN SOUR CREAM AND SERVED ON A FLOUR TORTILLA WITH SPICY SLAW AND A SIDE OF CASAMIENTO

CARNE ASADA PO' BOY 19

60Z OF THINLY SLICED CARNE RIB-EYE STEAK, TOPPED WITH GRILLED ONIONS, MELTED SHREDDED CHEESE, WILTED GREEN PEPPERS AND OUR HOUSE MADE REMOULADE SAUCE SERVED WITH CAJUN FRIES AND A CAJUN FRIED PICKLE

CAJUN SEAFOOD TACO BURGER 18

100% Angus beef burger prepared with taco seasoning blend and topped with sauteed Cajun shrimp, lettuce, pico de gallo, jalapenos and shredded cheese topped with our La'Caj sauce served with Cajun fries and a Cajun fried pickle

CREAMY CAJUN PASTA 9

MADE WITH PENNE PASTA, SPINACH AND TOMATOES AND YOUR CHOICE OF LATIN LEMON GARLIC CREAM OR CREAMY SPICY CAJUN SAUCE

(ADD PROTEIN 10 SALMON, CHICKEN, STEAK OR SHRIMP)

LOBSTER MAC 'N CHEESE 28

Oven baked house made mac 'n cheese with our four-cheese blend topped with a 6 oz deep fried lobster tail

TURF NO SURF 25

6 OZ RIBEYE STEAK SEARED IN OUR HOUSE MADE CAJUN BUTTER
AND FINISHED IN THE OVEN SERVED WITH OUR HOUSE MADE CAJUN BBQ STEAK SAUCE
-WANT TO ADD THE SURF? HERB BUTTERFLY SHRIMP 9

FAJITA PLATTER

SERVED ON A BED OF ONIONS AND PEPPERS ACCOMPANIED BY PICO DE GALLO, TORTILLAS AND CASAMIENTO SHRIMP 24, CHICKEN 21, STEAK 26, MIXTA (CHICKEN, STEAK AND SHRIMP) 29, COMBO (PICK 2 PROTEINS) 27

SEAFOOD EMPANADAS 21

SHRIMP AND CRAB STUFFED HOMEMADE EMPANADAS TOPPED WITH TOMATILLO SAUCE AND SERVED WITH ENSALADA, COTIJA CHEESE AND PICO DE GALLO

SOUPS & SALADS

MARYLAND CREAMY CRAB SOUP 9

SOUTHWEST CAESAR SALAD 9

It's as good as it sounds! Caesar salad with croutons, parmesan cheese, house made spicy caesar dressing, an ear of deep-fried Cajun corn & a tri-color tortilla chip garnish

-ADD BLACKENED CHICKEN 4, ADD BLACKENED SALMON 6

REGULAR SIDES \$4

CILANTRO LIME RICE

SAUTEED SPINACH

SIDE CAESAR SALAD

SPANISH STYLE PINTO BEANS

FRIES (CAJUN OR REGULAR)

SWEET POTATO FRIES

GARLIC TOAST (ADD CHEESE \$1)

PREMIUM SIDES \$7

CAJUN COLLARDS

CASAMIENTO (RICE & BEANS)

CAJUN FRIED CORN "RIBS"

OVEN BAKED MAC 'N CHEESE

CAJUN CORN POPPERS

DESSERTS

LA'CAJ DEEP FRIED CHEESECAKE

BOURBON CARAMEL & CHOCOLATE

DRIZZLED MONKEY BREAD

BANANA PUDDING CRÈME BRULEE



BEBIDAS/DRINK MENU

ALL HANDCRAFTED COCKTAILS WITH FRESH INGREDIENTS

MARGARITAS

Casa Margarita 10

HOUSE TEQUILA, FRESH LIME, TRIPLE SEC, SIMPLE SYRUP

FLAVORED MARGARITA 12

YOUR CHOICE OF: STRAWBERRY, PINEAPPLE, MANGO, PASSION FRUIT OR GUAVA ADDED TO OUR CASA MARGARITA

La'Caj Margarita 14

HOUSE MADE JALAPENO INFUSED TEQUILA, FRESH LIME, TRIPLE SEC, AGAVE, GRAND MARNIER FLOATER

PALOMAS

Casa Paloma 10

HOUSE TEQUILA, GRAPEFRUIT SODA, AGAVE, FRESH LIME

FLAVORED PALOMA 12

OUR CASA PALOMA WITH YOUR CHOICE OF PINEAPPLE, STRAWBERRY, MANGO, PASSION FRUIT OR GUAVA FRESH PUREE

MOJITOS

CLASSIC MOJITO II

HOUSE RUM, LIME WEDGE, FRESH MINT, SIMPLE SYRUP, SODA

FLAVORED MOJITO 13

Our classic mojito with your choice of flavor! Coconut, pineapple, mango, passion fruit, strawberry or guava

SANGRIAS

SANGRIA BLANCA 8

WHITE WINE, HOUSE VODKA, PEACH SCHNAPPS, PINEAPPLE JUICE, TRIPLE SEC AND RED APPLES AND FRESH PINEAPPLES

SANGRIA ROJA 8

RED WINE, SPICED RUM, BRANDY, ORANGE JUICE, TRIPLE SEC, RED APPLES AND ORANGES



SPECIALITY COCKTAILS

(PLEASE NOTE THAT SPECIALTY COCKTAILS CANNOT BE RETURNED.)

LEMON STRAWBERRY CREAMSICLE 9

STRAWBERRY PUREE AND 6 OZ OF LIMONCELLO – SO STRONG WE ONLY ALLOW (I) PER PERSON – SORRY!

TEQUILA LEMON DROP 14

DON JULIO BLANCO, GRAND MARNIER, LEMON JUICE, AGAVE

FANCY MELON MARTINI 10

AMSTERDAM APPLE VODKA, MELON LIQUEUR, FRESH LIME, APPLE JUICE

MEXICAN MULE 9

HOUSE TEQUILA, FRESH LIME JUICE, AGAVE, GINGER BEER

SOUTHERN PUNCH 14

CRUZAN RUM, HENNESSY, FRESH LIME, PEACH SCHNAPPS, CRANBERRY, PINEAPPLE

COTTON CANDY COSMO 12

VODKA, TRIPLE SEC, LIME JUICE, CRANBERRY OVER COTTON CANDY

CAJUN STORM 10

SPICED RUM, GRENADINE, PASSION FRUIT PUREE, FRESH LEMON JUICE, WHITE RUM

KING CAKE MARTINI II

VANILLA VODKA, RUMCHATA, WHITE CRÈME DE COCOA

Cajun "Lemonade" II

Our house frozen margarita blended with a tsp of hot sauce and topped with a spiced rum floater and a Tajin rim

SPIKED BLUE "KOOL-AID" 10

TASTES LIKE KOOL-AID BUT IT'S DEFINITELY NOT FOR KIDS!

THE LA'CAJ 13

LA'CAJ MEANS CAJUN LATIN FUSION AND THIS DRINK IS EXACTLY THAT!

IF YOU CAN'T DECIDE WHAT COCKTAIL

TO ENJOY, WE RECOMMEND THIS FLAVORFUL BUT BALANCED DRINK!

(FIRST TIME VISITOR? GET YOUR CAMERA

READY!)