

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 PARTY WINGS 12

Seasoned and slow baked then flash fried for the perfect wing! Choose your flavor: Buffalo, Lemon Pepper (Wet or Dry), Mango Habanero, Hot Honey, Old Bay, or Garlic Parmesan

LAMB LOLLIPOPS MP

Perfectly seasoned, pan seared and then broiled for the best lollipops in the DMV! Finished off with a balsamic drizzle and served with a cheesy grits and caper garnish.

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

House made tortilla chips topped with queso drizzle, shredded cheese, beans, tomatoes, pico de gallo, capers, jalapenos, Cajun sour cream and your choice of protein (chicken \$2, ground beef \$2, salmon \$4, shrimp \$4 or crawfish \$4)

SOUP & SALAD

MARYLAND CREAMY CRAB SOUP CUP 9/ BOWL 14

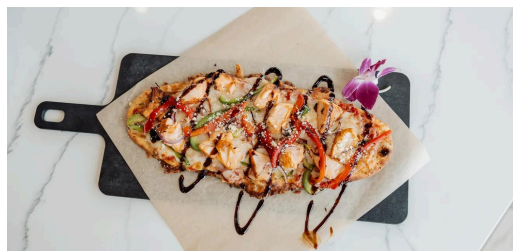
SEAFOOD GUMBO CUP 11/ BOWL 21

CHOPPED CAESAR SALAD 9

It's as good as it sounds! Caesar salad with croutons, cotija cheese, house made spicy Caesar dressing, and a tortilla chip garnish (Add Blackened Chicken \$4, Add Blackened Salmon \$6)

MEXICAN STREET CORN SALAD 12

This salad has it all! Tender massaged kale, roasted corn, craisins, & cotija cheese all tossed in a creamy cilantro-lime dressing and topped with crushed tortilla chips



CAJUN BUTTER STEAK BITES 16

Tender pan seared Cajun butter steak bites with crispy edges – a crowd favorite! Served with a cheesy grits and caper garnish.

LA'CAJ CAJUN QUESADILLA 13

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

CANDIED BACON DEVILED EGGS 13

We take traditional deviled eggs and turn it up a notch with extra textures and flavor including house made candied bacon of course!

SHRIMP CEVICHE 15

Cool, light and refreshing! Feels just like you're on a beach in Mexico!

CAJUN FRIED CATFISH BITES 12

Fresh cut and battered catfish bites deep fried and served with our house made dill tartar sauce

THE BEST EMPANADAS EVER 11

Your choice of ground beef or chicken house made empanadas, guaranteed to be the best you ever had!

SIGNATURE FLATBREADS

CAJUN CHICKEN FLATBREAD 13

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

BUILD YOUR OWN CAJUN FLATBREAD 15

Our house made Latin flatbread prepared your way!
Choose one of each:
Cheese Options: Monterey Jack or Oaxaca and Mozzarella
Choose your Protein: Blackened Chicken, Salmon, Shrimp, Cajun Chorizo, Ground Beef
Toppings: Jalapenos, Spinach, Red Peppers, Bacon, Pickled Onions, Red Onion
Drizzle: Balsamic, Remoulade, La'Caj Sauce, or Cajun Sour Cream

ENTREES

CRAB CAKES YOUR WAY! 29

As a nod to the Maryland culture, try our Signature Maryland crab cake with your choice of seasoning or sauce! Served with your choice of two regular sides
Flavor Options: Traditional, Cajun, Lemon Pepper, Spicy, Garlic Parmesan, Sriracha, Buffalo, or Mango Habanero

CAJUN FRIED BASKETS

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 21

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 19

Our La'Caj Etoufee poured over golden fried catfish served with Cajun corn poppers and cilantro lime rice

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

STREET TAC-EAUXS 18

Get it?? Your choice of steak, chicken, salmon or shrimp street tacos served with a side of casamiento and salsa verde

STUFFED SALMON 27

6 oz salmon filet stuffed with lump crab meat and cheeses, topped with lemon garlic butter cream sauce and served with your choice of two regular sides

LA'CAJ ETOUFFEE 17

A Louisiana staple with a twist: our creamy tomato based awesome sauce loaded with crawfish and served with cilantro lime rice garnish and Cajun corn poppers



CAJUN FRIED RED SNAPPER MP

Our seasoned and deep fried whole red snapper served with your choice of two regular sides

NACHOS GRANDE 18

Tri-color tortilla chips topped with queso drizzle, shredded cheese, beans, tomatoes, pico de gallo, capers, jalapenos, Cajun sour cream and your choice of protein (chicken \$2, ground beef \$2, salmon \$4, shrimp \$4 or crawfish \$4)

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)



CAJUN SEARED LAMB LOLLIPOPS DINNER MP

Lamb lollipops basted in our house made Cajun butter to give a rich and smoky taste served with your choice of two regular sides

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

CARNE ASADA DINNER 35

12 oz ribeye steak seared in our house made Cajun butter and finished in the oven served with our house made chimichurri sauce served with two regular sides
Want to add the Surf? Herb butterfly shrimp \$9

CAJUN FRIED CRAB LEGS MP

1 lb seasoned and battered deep fried crab legs served with Cajun corn poppers and spicy slaw garnish

CAJUN FRIED RICE 9

House made Cajun fried rice with mixed veggies and our special sauce (Add Protein 10 Salmon, chicken, steak, shrimp or lump crab)

FAJITA PLATTER

Served on a bed of onions and peppers accompanied by pico de gallo, tortillas, lettuce, sour cream and casamiento
Shrimp 24, Chicken 21, Steak 26
Mixta (Chicken, Steak and Shrimp) 29,
Combo (Pick 2 Proteins) 27

LA'CAJ SEAFOOD

A CAJUN LATIN FUSION KITCHEN & BAR

REGULAR SIDES 4

CILANTRO LIME RICE

SAUTEED SPINACH

SAUTEED KALE

SIDE CAESAR SALAD

SIDE KALE 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)

SPICY MEXICAN CORN

OVEN BAKED MAC 'N CHEESE

CAJUN CORN POPPERS

SOUTHERN FRIED OKRA



CAN'T WAIT TILL SUNDAY?

WE GOT YOU! TRY ONE OF OUR BRUNCH MENU ITEMS EVEN IF IT'S NOT SUNDAY!

CHEF MO'S SHRIMP & GRITS 28

Creamy cheese grits topped with a Cajun crawfish cream sauce, jumbo shrimp, blistered cherry tomatoes, jalapeno beef sausage and fried okra

CAJUN FRIED FISH & GRITS 23

Creamy cheese grits topped with Cajun cream sauce, ½ lb of fried whiting fish fillets with our house made dill tartar sauce and fried okra garnish

SEASONAL COGNAC-SOAKED BERRIES & CRÈME BRULÉE FRENCH TOAST 16

As good as it sounds!

CREAMY CAJUN BREAKFAST HASH 19

Our shredded breakfast potatoes with sauteed spinach, tomatoes and onions topped with a creamy Cajun sauce and your choice of protein (Fried Salmon, Fried Chicken, Jumbo Lump Crab Meat, Fried Lobster-Add \$6, or Fried Shrimp)

DESSERTS

LA'CAJ DEEP FRIED CHEESECAKE (1PC 8/2PC 15)

Like regular cheesecake, but deep fried and better!

TRADITIONAL MEXICAN CHURROS 8

Topped with chocolate and caramel sauces

TRES LECHES 10

3 milk soaked cake, strawberries

BANANA PUDDING CRÈME BRULEE 9

Southern style banana pudding topped with our house made crème brulee!



KIDS MENU

ALL MEALS COME WITH FRIES AND A DRINK \$8.99

CHEESEBURGER

CHICKEN NUGGETS

CHEESE FLATBREAD

BELGIAN WAFFLE

FRIED SHRIMP

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 11

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

SANGRIA

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

SPECIALTY COCKTAILS

(PLEASE NOTE THAT SPECIALTY COCKTAILS CANNOT BE RETURNED.)

STRAWBERRY BRAZILIAN LEMONADE 9

Strawberry puree and 6 oz of Brazilian lemonade – so strong we only allow (1) per person – sorry!

TEQUILA LEMON DROP 18

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

CRÈME BRULEE MARTINI 13

Vanilla vodka, simple syrup, rumchata and brown sugar burnt top

SPIKED BLUE "KOOL-AID" 10

Spiked Blue "Kool-Aid" 10
Tastes like kool-aid but it's definitely not for kids!

THE LA'CAJ 16

Can't choose? This drink has it all!
Spiked Blue "Kool Aid" and topped with Southern Punch and Blanco Sangria

MOCKTAILS

VIRGIN MOJITO 6

Muddled limes and mint, sweet and sour, simple syrup, soda water

VIRGIN MULE 6

Ginger beer, lime, mint and soda

VIRGIN STRAWBERRY PINA COLADA 7

Strawberry puree, pineapple juice and cream of coconut

