

# LA' CAJ SEAFOOD

A CAJUN LATIN FUSION KITCHEN & BAR

## BRUNCH MENU

SERVED 10AM-6PM SUNDAY



@LACAJSEAFOOD



WWW.LACAJSEAFOOD.COM



240-838-7575



4531 TELFAIR BLVD SUITE 110  
CAMP SPRINGS, MD 20746

### STARTERS

#### LOBSTER & AVOCADO DEVILED EGGS 14

BREAKFAST DEVILED EGGS ARE JUST WHAT YOU NEED!

HARD BOILED EGGS FILLED WITH CREAMY AVOCADO,

CILANTRO, ONIONS, LIME JUICE AND CHILI FLAKES TOPPED

WITH DEEP FRIED LOBSTER

#### JALAPENO BEEF SAUSAGE EMPANADAS 12

JALAPENO BEEF SAUSAGE AND POTATO

STUFFED EMPANADAS

#### CAJUN CORN POPPERS 7

OUR VERSION OF HUSH PUPPIES AND SO GOOD!

#### BACON MONKEY BREAD 15

NEVER CHOOSE BETWEEN SWEET & SAVORY AGAIN...

BACON ADDS A TASTY TWIST TO HOMESTYLE MONKEY

BREAD TOPPED WITH CREAM CHEESE ICING

#### FRIED CHICKEN TACOS 10

THE PERFECT LITTLE SNACK BEFORE YOUR BRUNCH!

#### CAJUN GRILLED SALMON SKEWERS 14

THESE BEAUTIFUL SKEWERS ARE ZESTY AND SPICY WITH A

HINT OF SWEETNESS!

### ENTREES

#### CAJUN CRAWFISH AND EGGS 15

EGGS SCRAMBLED WITH ONION, BELL PEPPER, GARLIC, CAJUN SEASONING AND TABASCO SAUCE TOPPED WITH

CRAWFISH TAILS AND OUR HOUSE MADE CAJUN SAUCE

#### CAJUN POTATO AND EGGS BREAKFAST SCRAMBLE 12

OUR HOUSE MADE BREAKFAST DICED POTATOES SERVED WITH SCRAMBLED EGGS, JALAPENO BEEF SAUSAGE

AND HOUSE MADE CAJUN SAUCE WITH YOUR CHOICE OF PROTEIN (ADD BLACKENED SHRIMP, BLACKENED

SALMON, CAJUN CRAWFISH OR BLACKENED CHICKEN \$10)

#### CAJUN LAMB LOLLIPOPS AND GRITS 23

OUR PAN SEARED CAJUN LAMB LOLLIPOPS SERVED OVER CREAMY CHEESE GRITS WITH A BALSAMIC DRIZZLE

#### NEW ORLEANS STYLE BBQ SHRIMP & GRITS 23

OUR CHEESY GRITS MADE WITH PROVOLONE, WHITE CHEDDAR AND SMOKED GOUDA, JALAPENO BEEF

SAUSAGE AND JUMBO SHRIMP IN A TANGY SAUCE SEASONED TO PERFECTION

#### LUMP CRAB FLATBREAD WITH AVOCADO AND TOMATOES 17

HOUSE MADE GARLIC FLATBREAD WITH FRESH AVOCADO SPREAD AND PICO DE GALLO, JUMBO LUMP CRAB,

CHILI OIL AND FLAKES WITH A BALSAMIC DRIZZLE



CREAMY CAJUN SALMON PLATE 17

OUR HOUSE MADE DICED BREAKFAST POTATOES WITH SAUTEED SPINACH, TOMATOES AND ONIONS TOPPED WITH A CREAMY CAJUN SAUCE AND BLACKENED SALMON

CAJUN CHEDDAR BREAKFAST BISCUIT 14

OUR HOUSE MADE CAJUN CHEDDAR BISCUIT WITH SCRAMBLED EGG, ONION, GREEN PEPPERS, DICED JALAPENO BEEF SAUSAGE AND CRAWFISH SMOTHERED IN A CREAMY CAJUN SAUCE

CHURRO PANCAKE & DEEP FRIED CRAB LEGS 27

OUR SIGNATURE CHURRO PANCAKE WITH CINNAMON SUGAR, CREAM CHEESE ICING AND CHOCOLATE SAUCE...SOOOOOO GOOD! SERVED WITH 1 LB DEEP FRIED SNOW CRAB LEGS

DEEP FRIED FRENCH TOAST BREAKFAST SANDWICH 16

TWO SCRAMBLED EGGS WITH CHEESE SERVED WITH YOUR CHOICE OF PORK BACON OR JALAPENO BEEF SAUSAGE SERVED BETWEEN TWO PIECES OF DEEP FRIED FRENCH TOAST

VERDE CHILAQUILES 14

TRADITIONAL MEXICAN BREAKFAST DISH SERVED WITH TOMATILLA SAUCE AND A FRIED EGG  
ADD RIBEYE STEAK 10

SEAFOOD OMELETTE 19

STUFFED WITH SHRIMP, CRAWFISH AND CRAB MEAT, SHREDDED CHEESE, AND SPINACH SERVED WITH PICO DE GALLO AND CAJUN SOUR CREAM

STEAK & EGGS \$27

6 OZ RIBEYE STEAK SEARED IN OUR HOUSE MADE CAJUN BUTTER AND FINISHED IN THE OVEN SERVED WITH TWO EGGS (FRIED OR SCRAMBLED) ADD CHEESE 1

S I D E S / A L A C A R T E

CAJUN STYLE CHEESE GRITS 4

JALAPENO BEEF SAUSAGE 6

CAJUN SHRIMP 11

BACON 6

TWO EGGS (SCRAMBLED OR FRIED) 5 ADD CHEESE 1

SAUTEED SPINACH 4

BREAKFAST POTATOES 5  
ADD CHEESE 1

CAJUN CHEDDAR BISCUIT 5  
(ADD GRAVY 2)

½ LB DEEP FRIED CRAB LEGS  
15

PANCAKES (2) 7 (MAKE IT  
CHURRO? ADD 1)

D E S S E R T S

LA'CAJ DEEP FRIED  
CHEESECAKE

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

## BRUNCH COCKTAILS

### MIMOSA 7

### BELLINI 8

### MANGO MIMOSA 8

### PINEAPPLE MIMOSA 8

### PROSECCO MINT MOJITO 9

## 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

## 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 (1) 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 11

VANILLA VODKA, RUMCHATA, WHITE CRÈME DE COCOA

### CAJUN "LEMONADE" 11

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!)