

Pujo Street Cafe

901 Ryan St 70601-5247 · +13374392054 · Updated: Jan 14, 2026

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APPETIZERS 12

Pujo ST Cafe Specialties

Tuna Nachos

4oz Ahi Tuna Steak Atop Crispy Wonton Wafers with Wasabi Mayo & Pickled Ginger

Shrimp Wine & Garlic

Served with French Bread. Gluten Free - if served without bread

Tasso Spanish & Grits Cake

Tasso Spinach and Stone Ground Yellow Corn Grits Cake Topped with Lump Crabmeat & Hollandaise

Calamari

Lightly Floured & Fried Tossed in Our Spicy House Pepper Mix with a Side of Marinara

Crab Cakes

2 Lump-Meat Crabcakes Mixed Greens and a Lemon Butter Sauce to Garnish

Oysters Pujo

Pecan Crusted oysters Topped with a Spinach Tasso and Smoked-Gouda Sauce

Spinach & Artichoke Dip

A Pujo Street Favorite. Served with Pita Chips

Fried Tortellini

Cheese- Stuffed Tortellini's Deep Fried to a Golden Brown and Served with Marinara

Shrimp Cocktail

That Old Time Classic. Served with Cocktail Sauce

Scallops

Bacon Wrapped Sea Scallops Seared to a Golden Brown. Served with a Steen's Cane Syrup Drizzle

Prosciutto and Cantaloupe

Fresh Cantaloupe Topped with Thinly Sliced Prosciutto

BEVERAGES 11

Coke

Sprite

Dr. Pepper

Root Bear

Diet Cake

Diet Dr. Pepper

Unsweet Tea

Sweet Tea

ask Your Server about Today's Flavored Tea

Regular Coffee

Decak Coffee

Patrick's Coffee

SALADS 8

HollyWood Salad

Roasted Tomatoes, Feta Cheese Crumbles, Dried Cranberries, Spiced Pecans, Purple Onion, Kalamata Olives and Fresh Baby Greens

Caprese

Roma Tomatoes, Fresh Mozzarella and Garden Fresh Basil, Topped with Olive Oil & Balsamic Vinegar. Garnished with Fresh Baby Greens & Cracked Black Pepper

Chicken Salad "Salad"

Grilled Chicken, Celery, Spice- Caramelized Pecans, Tossed in Our Honey Kissed Dressing, Served On a Bed of Mixed Greens

Crawfish Spinach & Bacon

Lightly Fried Crawfish Tails, Atop Fresh Baby Spinach, Roma Tomatoes and Purple Onion Rings. We Recommend Our Fat Free Honey Dijon

Southwest Salad

Fresh Romaine Lettuce, Diced Roma Tomatoes, Grilled Chicken, Black Bean Corn Salsa, Cheddar Cheese, Fried Flour, Tortilla Strips and SW-Chipotle Dressing

Chilled Spiral Pasta Salad

Tri Colored Spiral Pasta, Red Onion, Roasted Bell Pepper, Capers and Black Olives Tossed In a Caesar Dressing

House Salad

A Fresh Lettuce Blend of Romaine and Baby Greens, Topped with Shredded Carrots Sliced Cucumbers, Purple Onion and Roma Tomatoes.. with your Choice of Dressing

Caesar

Fresh Romaine Lettuce and Parmesan Cheese. Tossed with Caesar Dressing with Croutons and Purple Onion

SALAD TOPPERS 5

Grilled Chicken Breast

Tuna Steak

Blackened Shrimp

Fried Crawfish

Boiled Shrimp

SOUPS 3

Chicken & Sausage Gumbo

French Onion Soup

Shrimp Bisque

BURGERS, SANDWICHES & PO-BOYS 14

The Pujo St. Cafe - French Quarter- Onion Burger

French Onions Melted Provolone Cheese, Served with a Side of French Onion Soup Au Jus. A Pujo Street Original... Soon to be a New Classic

Blue Cheese Bacon Burger

Bacon Strips and Blue Cheese Crumbles

Mushroom Swiss Burger

Sauteed Mushroom and Melted Swiss Cheese

Pujo Signature Burger "One of Lake Charles' Best Burgers"

1/2lb 100% Angus Ground Beef, Grilled to Order Served on a Kaiser Roll

The Pilgrim

Roasted Turkey Breast, Turkey Gravy, Lettuce and Cranberry Mayo, Served on a Grilled Sour Dough Bread

Monte Cristo

Smoked Turkey & Swiss on Egg Battered Texas Toast Grilled & Sprinkled with Powdered Sugar Served with a Raspberry Sauce For Dipping

Veggie Burger

Blend of Mushrooms, Onions Brown Rice, Low Fat Cheeses, Whole Grains and Spices, a truly delicious alternative to beef

Ryan Street Reuben

Thinly Sliced Grilled Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing Served on Grilled Rye

Grilled Chicken Cordon Bleu

A 6oz Grilled Chicken Breast Pit Roast Ham and Swiss Cheese, Topped with a Jalapeno- Pineapple Mayonnaise

Tomato Pesto

Sliced Tomato, Provolone and Baby Greens, Served on a Herb Sun-Dried Tomato Focaccia Bread with Pesto Mayonnaise

Chicken Salad Sandwich

Diced Grilled Chicken, Celery, Caramelized Pecans, Tossed in Honey Kissed Dressing, Served on a Soft-Buttery Croissant

Shrimp or Oyster Po-Boy

Lightly Breaded and Fried, Served on a Po Boy Bun with lettuce and Tomato, Dressed with Pujo Remoulade

Southwest Wrap

Grilled Chicken Breast, Tomatillo Salsa, Spinach Diced Tomatoes, Monterey Jack and Cheddar, All Wrapped in a Jalapeno-Cheddar Tortilla

Turkey & Ham Club

Smoked Turkey, Ham, Bacon, Lettuce, Tomato Cheddar and Mayonnaise, Served On Toasted White Bread

ENTREES 6

Ahi Tuna

Pan Seared to Perfection, Fanned Over Sautéed Spinach and Seasonal Vegetables, Complimented with Wasabi Aioli & Sriracha Sauce

Grilled Salmon

Spicy Orange Glazed Filet of Farm Raised Salmon Grilled to Perfection, Served with Grilled vegetables and Rice Pilaf

Blackened Shrimp Crab cake and Vegetables

Topped with Our Lemon Butter Sauce

Chicken Las Cruces

Blackened Chicken Breast Black Beans, Served with Grilled Vegetables and Fresh Pico De Gallo

Chicken Mykonos

Fresh Spinach, Feta Parmesan and Panko, all Stuffed Inside a Juicy Chicken Breast and Baked to a Golden Brown, Topped with a Feta Cream sauce Served with Grilled Vegetables and Garlic Mashed Potatoes

Pecan Crusted Tilapia

Lightly Breaded with Crushed Pecans, Served with a Lemon Butter Sauce, Over Rice Pilaf and Grilled vegetables

PASTAS 6

Tuscan Chicken Saute

8oz Chicken Breast Tenderized, Lightly Floured and Pan Sautéed, Finished with Lemon Butter, Capers and Artichoke Hearts Served, Over Angel Hair Pasta

Chicken Tortellini

Diced Grilled Chicken, Bacon, Mushrooms, Garlic, Shallots, Bell Peppers and Red Pepper Flakes Sautéed in a Rich White Wine Cream Sauce, Served with 3-Cheese Tortellini

Tilapia Puttanesca

Grilled Tilapia Fillet, Topped with a Traditional Puttanesca Sauce. Served over Angel Hair Pasta

Chipotle Pepper Linguine

An amazing Chipotle Cream Sauce Served over Linguine Pasta. This is a Spicy Pasta Dish. Add: Chicken, Crawfish, Shrimp, Grilled Vegetables

Egg Plant Parmesan

Layers of Thinly Sliced and Fried Eggplant, Marinara Sauce, Parmesan Cheese and Mozzarella, Cheese Baked to Perfection and Served with Angel Hair Pasta and Marinara

Shrimp Angel

Large Succulent Shrimp Sautéed with Roasted Garlic, Fresh Diced Tomatoes, Lemon Butter Sauce and Select Spices, Served over Angel Hair Pasta, Topped with Parmesan Cheese

STEAKS & SEAFOOD 5

Redfish Menniere

Pan Seared Redfish Filet, Topped with a New Orleans Style Menniere Lump Crabmeat. Served with Rice Pilaf Grilled Vegetables

Jumbo Fried Shrimp

Six Jumbo Shrimp, Lightly Floured and Fried, Served with Our Remoulade and French Fries

Filet Mignon

The Most Tender of Steaks, An 8oz Filet Grilled to Order, add 2 side items of your choice

Surf & Turf

4oz Filet Mignon Grilled to Order, 6 Large Blackened Shrimp, add 2 side items of your choice

Delmonico Cut Rib-Eye

16oz Hand Cut in House, Well-Marbled for the Fullest Flavor, Grilled to Order, add 2 side items of your choice

STEAK TOPPERS 6

Gorgonzola Cream Sauce

Lump Crab Meat & Hollandaise Sauce

Menniere Sauce

Red Wine Demi-Glace

Creamed Spinach

Sauteed Garlic Mushrooms

SIDE ITEMS 7

Grilled Veggies

Garlic Mashed Potatoes

Baked Potato

Comes loaded with butter

Baked sweet Potato

Butter Cinnamon and Sugar. Served on the Side

Sauteed Garlic Mushrooms

French Fries

Side Salad

ON THE LITE SIDE 4

Grilled Vegetable Sandwich

Marinated Zucchini, Yellow Squash, Purple Onion and Red Bell Pepper, Grilled and Served on a Herb Sun Dried Focaccia Bread, Topped With a Wasabi Mayo

Fish Tacos

Seasoned, Grilled Tilapia, Topped with Cabbage, Sliced Avocado and a Chipotle Ranch Dressing, Served on Corn Tortillas with Pico De Gallo and Sour Cream

Prosciutto and Cantaloupe

Fresh Cantaloupe topped with Thinly Sliced Prosciutto

Chicken Ceasar Wrap

Tender Sliced of Grilled Chicken Breast, Romaine Lettuce and Parmesan, Cheese Tossed in Caesar Dressing and Served in a Jalapeno Cheddar Tortilla

SUNDAY BRUNCH 6

Beignets

6 New Orleans Style Beignets with a Twist on the Traditional, A Touch of Cinnamon and Nutmeg

Eggs Benedict

Two Halvs of an English Muffin with Ham Poached Eggs Sliced Tomatoes and Hollandaise Sauce

Beigian Waffle & Bacon

A Light Fluffy Buttermilk Waffle, Topped with Whipped Cream and Sliced Strawberries, Served with Warm Maple Syrup And 2 Slices of Thick Cut Bacon

Shrimp & Grits

Two Spinach & Tasso Grit Cakes Fried to a Golden Brown, Covered with a Rich & Creamy Shrimp Sauce

Chicken & A Waffle Basket

Spicy Deep-Fried Chicken Breast and a Slice of Bacon Sandwiched Between a Thick Belgian Waffle, Served with a side of Warm Maple Syrap

Light and Fluffy Cheese Omelet

A Delicious 3- Egg Omelet filled with Shredded Colby Jack Cheese, Served with Toast

OMLET ADD INS 10

Ham

Bacon

Onions

Green Pepers

Mushrooms

Crawfish

Shrimp

Tomatoes

Salsa

Sour Cream

SUNDAY BRUNCH HAPPY HOUR SPECIAL!! 1

1/2 Price Bellinis and Mimosas

DESSERTS AND COFFEE 8

Chocolate Mousse Cake

Raspberry Amaretto Cheesecake

Key Lime Pie

Pecan Pie

Bread Pudding w/Rum Sauce

Crème Brule

Blackberry Cobbler

Patrick's Coffee

SPARKLING 6

Gruet Blanc de Niors NV, New Mexico

Bataxiolo Moscata di Asti, Italy

Gruet Brut, New Mexico

Nicolas Feuillatte Brut Premier Cru, France

Moet & Chandon "Imperial", France

Veuve Clicquot "Yellow Label", France

BLUSH 2

La Terre White Zinfandel, California

Marques de Caceres Rose, Spain

WHITE 13

Fess Parker Riesling, Santa Barbara

Villa Maria Riesling " Private Bin", New Zealand

Dry Creek Fume Blanc, Central California

Uppercut Sauvignon Blanc, Northern Coast, CA

Pine Ridge Chenin Blanc/Viognier, Nap Valley

Hahn Pinot Gris, Monterey

Pierre Sparr Pinot Gris, France

Santa Margherita Pinot Grigio, Northern Italy

La Terre Chardonnay, California

J Lohr "Riverstone" Chardonnay, California

De Loach chardonnay, Russian River Valley

Cakebread Chardonnay, Napa Valley

Kistler Chardonnay, Sonoma Valley

RED 27

Querceto Chianti, Tuscany

Delas Freres Cotes du Rhone, Southern France

Perrin Chateauneuf-du-Pape, France

Montes Malbec, Chile

Cavelier de Los Andes Malbec, Argentina

The Wishing Tree Shiraz, Australia

Marietta Petite Syrah, Sonoma County

Za Za Zinfandel, Sonoma Valley

Ravenswood Zinfandel Lodi, Sonoma County

Castle Rock Pinot Noir, Somoma County

Parker Station Pinot Noir, Central Coast, CA

Spy Valley Pinot Noir, Southern Valley New Zealand

La Terre Merlot, California

Francis Coppola Diamond "Blue Label" Merlot, Central Coast,CA

St. Francis Merlot, California

Michel-Schlumberger Merlot, Sonoma County

Stag's Leap Merlot, Napa Valley

Duckhorn Merlot, Napa Valley

La Terre Cabernet Sauvignon, California

Dry Creek Cabernet Sauvignon, Central California

Raymond Sommelier Selection Cabernet Sauvignon, California

Michel-Schlumberger Cabernet Sauvignon, Central California

Rubicon Estate Cabernet Sauvignon, Napa Valley

Cakebread Cabernet Sauvignon, Napa Valley

Silver Oak Cabernet Sauvignon, Napa Valley

Dry Creek Meritage, Central California

Trefethen "Double T" Meritage, Napa Valley
