

# Razoo's Cajun Cafe

4805 S Loop 289 Ste 400 79424-1675 · +18067833032 · Updated: Jan 14, 2026

[View online menu](#)



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## LE FIRST CHOMP™ 11

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### Gumbeaux

Choose Chicken & Sausage or Seafood

#### AVAILABLE OPTIONS

Bowl: \$9.99

Cup: \$7.99

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### Mardi Party Shrimp

Bacon-wrapped shrimp with jalapeño, served with jalapeño cheese sauce & seasoned fries

**\$8.99**

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### Canal Street Combo\*\*

Combination of our fried pickle chips, boudin balls, and Rat Toes served with Cajun buttermilk for dipping

**\$9.99**

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### Rat Toes®\*\*

Our famous seafood stuffed jalapeños served with Cajun buttermilk

**\$8.99**

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### Crispy Fried Gator Tail

Seasoned fries & cocktail sauce

**\$12.49**

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### Popcorn Shrimp

Seasoned fries & dipping sauce

**\$10.49**

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### Cajun Fondue

Your choice of shrimp, crawfish, or chicken in a creamy cheese sauce, served with garlic toast

**\$11.99**

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### Fried Pickle Chips

With Cajun buttermilk dip

**\$7.99**

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### Crab Cakes

Two crab cakes, topped with tomato and onion relish, over lemon butter sauce

**\$14.99**

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### Firemouth™ Wings\*\*

Hand-battered, perfectly fried chicken wings, served with Cajun buttermilk

**\$9.99**

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### Boudin Balls

Traditional Cajun pork & rice sausage with Bayou Ouch Sauce

**\$9.99**

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## SHUCKED & SHELLED 3

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### Oysters on the ½ Shell\*

Raw & Salty on the shell

#### AVAILABLE OPTIONS

½ Dozen: \$12.99

Full Dozen: \$18.99

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## Grilled Oysters\*

Garlic butter & Parmesan

### AVAILABLE OPTIONS

½ Dozen: \$14.49

Full Dozen: \$19.99

## Peel & Eat Shrimp\*

Served cold with cocktail sauce

### AVAILABLE OPTIONS

½ Dozen: \$7.99

Full Dozen: \$13.99

## RABBIT FOOD 4

### Chopped House Salad

Greens topped with crispy bacon, shredded cheese, seasoned garlic croutons, diced egg, tomato, and cucumbers

### AVAILABLE OPTIONS

\$10.99

Add Blackened Chicken:

\$4.50

Add Popcorn Shrimp: \$4.00

Add Blackened Salmon:

\$7.00

Add Blackened Redfish:

\$8.00

### Caesar Salad

Chopped romaine, seasoned garlic croutons, parmesan, and caesar dressing

### AVAILABLE OPTIONS

\$10.99

Add Blackened Chicken:

\$4.50

Add Popcorn Shrimp: \$4.00

Add Blackened Salmon:

\$7.00

Add Blackened Redfish:

\$8.00

### Crispy Chicken Club Salad

**\$15.49**

Greens tossed with bacon, egg, cheese, cucumber, and tomatoes. Topped with sliced buttermilk fried chicken breast

### Hurricane Glazed Salmon Salad

**\$21.49**

Greens, red onion, tomatoes, walnuts, and cucumber, with choice of dressing

## CAJUN CLASSICS 7

### Blackened Plates

Cajun seasoned over buttery meuniere sauce, with dirty rice, green beans, and garlic toast

### AVAILABLE OPTIONS

Chicken Breast: \$15.49

Tilapia or Catfish: \$15.99

Salmon: \$21.99

Redfish: \$22.99

### Cajun Combo Skillet

**\$16.99**

Taste it all! Grilled andouille, shrimp Creole, crawfish étouffée, red beans, and garlic toast

### Grilled Alligator\*\*

**\$18.99**

Over jambalaya rice & spicy Bayou Ouch Sauce, with green beans & garlic toast

<b>Crawfish Étouffée</b>	<b>\$17.99</b>
Crawfish in a rich, dark roux sauce, with dirty rice & garlic toast	
<b>Andouille Sausage over Red Beans N Rice</b>	<b>\$13.99</b>
A Cajun sausage tradition, served with garlic toast	
<b>Cajun 2-Ways</b>	<b>\$16.99</b>
Choice of crispy shrimp or crawfish tails with étouffée, dirty rice, fries and hush puppies	
<b>Cajun Étouffée</b>	<b>AVAILABLE OPTIONS</b>
Choose Chicken or Shrimp. Served in a rich, dark roux sauce, with dirty rice & garlic toast	Chicken: \$16.49
	Shrimp: \$16.99

## BUBBA'S FAVORITES 15

<b>Cajun Tricky Fish</b>	<b>\$17.99</b>
Blackened tilapia over dirty rice, topped with crawfish étouffée, and served with green beans & garlic toast	
<b>Fish Ah Yee!®</b>	<b>\$15.99</b>
Flaky fried white fish smothered in a creamy shrimp sauce. Served with white rice, green beans, and garlic toast	
<b>Hurricane Salmon</b>	<b>\$21.99</b>
Grilled salmon filet brushed with sweet & spicy hurricane glaze. Served with mashed potatoes, green beans, and garlic toast	
<b>Redfish Bienville</b>	<b>\$22.99</b>
Blackened redfish served over dirty rice, topped with lemon butter sauce and shrimp. Served with green beans & garlic toast	
<b>Creole Fish Pontchartrain</b>	<b>\$17.99</b>
Grilled tilapia topped with blackened shrimp and rich & tangy tomato Creole sauce. Served with white rice, green beans, and garlic toast	
<b>Shrimp Carnivale**</b>	<b>\$14.99</b>
Shrimp sauteed with onions, bell peppers, and our Bayou Ouch Sauce. Served with rice, green beans, and garlic toast	
<b>Chicken Tchoupitoulas</b>	<b>\$16.49</b>
Grilled chicken breast over roasted potatoes, andouille sausage, and mushrooms. Served with green beans, garlic toast, and lemon butter sauce	
<b>Cajun Fried Chicken</b>	<b>\$13.99</b>
Topped with andouille cream gravy, served with mashed potatoes, green beans, and garlic toast	
<b>Cajun Fried Steak</b>	<b>\$15.49</b>
Topped with andouille cream gravy, served with mashed potatoes, green beans, and garlic toast	
<b>Jalapeño Catfish or Chicken</b>	<b>\$12.99</b>
Fried filets over white rice with creamy jalapeño cheese sauce. Served with green beans & garlic toast	
<b>Zydeco Pasta™</b>	<b>\$16.49</b>
Blackened Chicken or Sautéed Shrimp. Penne pasta in Creole cream sauce with tomatoes, mushrooms, and bell peppers. Served with garlic toast	

**Jambalaya Pasta** **\$16.99**

Penne pasta, andouille sausage, chicken, shrimp, and fish tossed in a spicy tomato cream sauce. Served with garlic toast

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**Shrimp en Brochette** **\$16.99**

Bacon-wrapped shrimp with jalapeño. Served with dirty rice, jalapeño cheese sauce, green beans, and garlic toast

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**Lake Charles Creole Chicken** **\$17.99**

Grilled chicken breast topped with blackened jumbo shrimp and rich & tangy tomato Creole sauce. Served with white rice, green beans, and garlic toast

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**Creole Pork Chops** **\$15.99**

Breaded and fried chops, topped with jalapeño cheese sauce and served with mashed potatoes & green beans

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**MAMA, I'M STUFFED!** 3

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**Stuffed Chicken** **\$13.99**

Grilled chicken stuffed with boudin and topped with jalapeño cheese sauce. Served with mashed potatoes, green beans, and garlic toast

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**Stuffed Shrimp** **\$17.99**

Stuffed with seafood stuffing and topped with lemon butter sauce. Served with white rice, green beans, and garlic toast

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**Stuffed Fish** **\$16.99**

Grilled tilapia over seafood stuffing & white rice, topped with lemon butter sauce. Served with green beans & garlic toast

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**PO'BOYS & SUCH** 3

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**Po'boy** **\$13.49**

Toasted French roll with all the fixings. Fried Shrimp, Blackened Fish Filet, Blackened Chicken Breast, Fried Catfish

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**Fried Chicken Sandwich** **\$13.49**

Southern-fried chicken breast with honey mustard sauce

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**Big Easy Cheeseburger\*** **\$13.49**

Half-pound patty, bacon, cheese, and BBQ sauce

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**FRIED BASKETS** 5

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**Butterflied Shrimp** **AVAILABLE OPTIONS**

Basket: \$14.99

Platter: \$17.99

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**Fried Catfish** **AVAILABLE OPTIONS**

Basket: \$14.99

Platter: \$17.99

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**Shrimp & Catfish Combo** **\$15.99**

Two favorites

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**Seafood Combo Platter** **\$20.49**

Shrimp, catfish, and crawfish

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**Fried Chicken Tender Basket**

**\$13.99**

**SIDES** 8

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**Hush Puppies**

**Fries**

**Corn Cob**

**Green Beans**

**Dirty Rice**

**Red Beans N Rice**

**Mashed Potatoes**

**Coleslaw**

**SWEETS** 3

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**Zydeco Dancer®**

**\$7.99**

Cheesecake filling & strawberry on a candied walnut graham cracker crust

**Crescent City Mud Sundae®**

**\$7.99**

Warm brownie with ice cream, walnuts, whipped cream, and chocolate sauce

**Southern Bread Pudding**

**\$7.99**

Made fresh daily. Peaches & walnuts, served warm, topped with dark rum sauce

**MAIN** 5

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**Cheeseburger**

**Chicken Strips**

**Popcorn Shrimp**

**Fried Fish**

**Grilled Chicken**

**FROZEN DRINKS** 3

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**Hurricane Hell®**

**\$9.00**

Light & Dark Rums mixed with our house Hurricane recipe

**Mardi Rita®**

**\$9.00**

Silver Tequila & our house Mardi Rita® recipe

## Swomp Thang™

\$10.50

Hurricane Hell® & Mardi Rita® side by side, topped with DeKuyper Razzmatazz & Mr. Boston Melon Liqueur

## SHAREABLES 3

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### Big Blue Mamou

\$20.00

Skyy Infusions Citrus Vodka, Mr. Boston Blue Curacao, Finest Call Premium Citrus Sour, Sprite. Serves 2 or more

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### Gator Punch®

\$20.00

New Amsterdam Vodka, Don Q Cristal Rum, Mr. Boston Banana Liqueur, Skyy Infusions Citrus Vodka, Kraken Spiced Rum, Southern Comfort, Gator Punch Juice. Serves 2 or more

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### Ponchartrain Punch

\$20.00

Captain Morgan Spiced Rum, Mr. Boston Banana Liqueur, Mr. Boston Blue Curacao, Pineapple Juice, Orange Juice, Sprite. Serves 2 or more

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## PORCH POUNDERS 3

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### Strawberry Moonshine Lemonade

\$13.00

Ole Smoky White Lightnin' Moonshine, Reàl Strawberry, Minute Maid Lemonade, Sprite

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### Crown Peach Lemonade

\$13.00

Crown Royal Regal Peach Whisky, Reàl Peach, Minute Maid Lemonade

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### Berry Barrel Lemonade

\$13.00

Jack Daniels, Reàl Blackberry, Finest Call Citrus Sour, Minute Maid Lemonade, Sprite

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## MASON JAR CHILLERS 3

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### Bayou Breeze

\$10.00

Don Q Pasión Fruit Rum, Beso Del Sol White Sangria, Mango Puree, Pineapple Juice, Sprite

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### Peach Mambo

\$10.00

New Amsterdam Peach Vodka, Mr. Boston Peach Schnapps, Beso Del Sol White Sangria, Orange Juice, Sprite, Finest Call Peach Puree

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### Watermelon Crawler®

\$10.00

Skyy Infusions Watermelon Vodka, Mr. Boston Watermelon Schnapps, Beso Del Sol White, Sour Mix, Grenadine, Sprite

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## SIGNATURE COCKTAILS 3

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### Margarita Rocks

\$9.50

Sauza Hacienda Silver Tequila, Mr. Boston Triple Sec, Orange Juice, and our house Margarita mix

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### Nola Tea®

\$10.50

Skyy Vodka, Jameson Irish Whiskey, Beefeater Gin, Kraken Spiced Rum, Finest Call Citrus Sour topped with a splash of Coke

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### Moonshine Mary

\$10.00

Ole Smoky White Lightnin' Moonshine and Zing Zang Bloody Mary Mix

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## BAYOU BIGS 3

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<b>The Gator Punch®</b>	<b>\$10.00</b>
Killer trashcan punch with New Amsterdam Vodka, Don Q Cristal Rum, Kraken Spiced Rum, Southern Comfort, Skyy Infusions Citrus Vodka, Mr. Boston Creme de Banana, Gator Punch	
<b>Hurricane Rocks™</b>	<b>\$10.00</b>
Don Q Gold, Cristal and 151 Rum, Grenadine, Pineapple & Orange Juices	
<b>Strawberry Coconut Sunrise</b>	<b>\$10.00</b>
Half Frozen & Half Rocks Mardi Rita, Malibu Coconut Rum, Finest Call Strawberry Puree Mix & Pineapple Juice	

## CAJUN CONCOCTIONS 7

<b>Dis 'N Dat</b>	<b>\$12.00</b>
New Amsterdam Peach Vodka, Disaronno Amaretto, Lemon Juice, Fever-Tree Ginger Beer, Twisted Tea	
<b>Zydeco Zombie</b>	<b>\$15.00</b>
Bacardi Superior Rum, Don Q Gold Rum, Mr. Boston Triple Sec, Finest Call Citrus Sour, Mango Puree and Grenadine with Red Bull Yellow Edition	
<b>Henny Southern Peach</b>	<b>\$12.00</b>
Hennessy VS Cognac, Mr. Boston Peach Schnapps, Mr. Boston Triple Sec, Finest Call Peach Puree, Grenadine, Sprite	
<b>The Worm Burner®</b>	<b>\$13.00</b>
Warning! Extra Strong. Southern Comfort, Tito's Handmade Vodka, Finest Call Grenadine. Topped with Gummy Worms & Don Q 151 Rum	
<b>Coco-Lotta</b>	<b>\$15.00</b>
Teremana Reposado Tequila, Finest Call Premium Citrus Sour, Coco Reàl Cream of Coconut, Pineapple Juice, Kraken Black Spiced Rum Float	
<b>Remy Paradise Punch</b>	<b>\$14.00</b>
Remy Martin VSOP, Don Q Piña Rum, Finest Call Watermelon Puree, Pineapple Juice, Finest Call Single Pressed Lime Juice	
<b>Wild Rona-Rita</b>	<b>\$15.00</b>
Teremana Reposado Tequila, Monin Desert Pear Syrup, Monin Wildberry Puree, Finest Call Premium Citrus Sour, topped with a Coronita	

## DRAFT BEERS 9

**Coors Light**

**Michelob Ultra**

**Miller Lite**

**Bud Light**

**Yuengling Lager**

**Modelo Especial**

**Voodoo Ranger Juicy Haze IPA**

## Shiner Bock

TX & OKC only

## Sierra Nevada Pale Ale

NC only

## BOTTLED BEER <sup>9</sup>

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<b>Abita Purple Haze</b>	<b>\$5.00</b>
<b>Blue Moon</b>	<b>\$5.00</b>
<b>Budweiser</b>	<b>\$4.75</b>
<b>Corona</b>	<b>\$5.25</b>
<b>Corona Premier</b>	<b>\$5.25</b>
<b>Dos XX Lager</b>	<b>\$5.25</b>
<b>Heineken</b>	<b>\$5.25</b>
<b>Sam Adams Seasonal</b>	<b>\$5.00</b>
<b>Stella Artois</b>	<b>\$6.00</b>

## THE HARD THANGS <sup>3</sup>

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<b>Angry Orchard Crisp Apple Hard Cider</b>	<b>\$5.00</b>
<b>Truly Wild Berry Hard Seltzer</b>	<b>\$5.00</b>
<b>Twisted Tea Hard Iced Tea</b>	<b>\$5.00</b>

## WINES BY THE GLASS <sup>6</sup>

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### **Korbel California Champagne Brut - (187 ml)**

medium-dry, orange, lime, vanilla

### **Chloe Pinot Grigio**

light, crisp, floral

### **Josh Cellars 'Craftsman Collection' Chardonnay**

citrus, bright, fresh, subtle oak

### **Clos du Bois Buttery Chardonnay**

pear, green apple, medium bodied

### **19 Crimes 'Punishment' Pinot Noir**

medium bodied, cherry, strawberry, vanilla, spiced oak

## Josh Cellars 'Craftsman Collection' Cabernet Sauvignon

dark fruit, blackberry jam, full bodied

## VODKA <sup>9</sup>

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**New Amsterdam**

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**Absolut**

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**Absolut Peppar**

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**New Amsterdam Peach**

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**Grey Goose**

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**Skyy Infusions Citrus**

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**Skyy Infusions Watermelon**

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**Skyy**

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**Tito's Handmade**

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## RUM <sup>9</sup>

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**Don Q Cristal**

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**Bacardi Superior**

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**Captain Morgan Spiced**

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**Don Q Gold**

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**Don Q Piña**

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**Don Q 151**

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**Don Q Pasión Fruit**

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**Kraken Black Spiced**

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**Malibu Coconut**

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## SCOTCH <sup>3</sup>

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**Dewar's**

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**Glenlivet 12yr. Single Malt**

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**Johnnie Walker Black**

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## WHISKEY <sup>12</sup>

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**Jim Beam Bourbon**

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**Crown Royal**

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**Crown Royal Peach**

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**Fireball Cinnamon**

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**Jack Daniel's**

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**Jameson Irish**

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**Maker's Mark Bourbon**

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**Old Forester Rye**

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**Southern Comfort**

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**TX Blended**

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**Wild Turkey 101 Bourbon**

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**Woodford Reserve Bourbon**

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**GIN** 2

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**Beefeater**

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**Tanqueray**

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**TEQUILA** 6

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**Sauza Hacienda Silver**

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**Hornitos Plata**

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**1800 Reposado**

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**Don Julio Añejo**

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**Patrón Silver**

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**Teremana Reposado**

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**CORDIALS & COGNAC** 12

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**Ole Smoky White Lightnin' Moonshine**

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**Hennessy VS Cognac**

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**Rémy VSOP Cognac**

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**Baileys Irish Cream**

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**Disaronno Originale Amaretto**

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**Frangelico Hazelnut**

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**Goldschläger Cinnamon Schnapps**

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**Grand Marnier**

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**Jägermeister**

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**Kahlúa Coffee**

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**Rumple Minze Peppermint Schnapps**

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**Tuaca**

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## **NON-ALCOHOLIC** 1

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### **Flavored Tea & Lemonade**

Strawberry, Peach, Watermelon, Raspberry, Mango

**AVAILABLE OPTIONS**

\$3.99

Refills: \$1.00

## **SOFT DRINKS** 6

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**Coca-Cola®**

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**Famous Olde Tyme Barq's Root Beer**

Since 1898

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**Diet Coke**

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**Sprite**

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**Dr Pepper**

Est. 1885

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**Minute Maid**

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## **CHOMPS** 6

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**Mardi Party Shrimp**

Bacon-wrapped shrimp with jalapeño, served with jalapeño cheese sauce & seasoned fries

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**Rat Toes®**

Our famous seafood stuffed jalapeños served with Cajun buttermilk

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**Popcorn Shrimp**

Seasoned fries & dipping sauce

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**Firemouth™ Wings**

Hand-battered, perfectly fried chicken wings, served with Cajun buttermilk

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## Boudin Balls

Traditional Cajun pork & rice sausage with Bayou Ouch Sauce

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## Fried Pickle Chips

With Cajun buttermilk dip

## ALL DAY, EVERY DAY SIPS <sup>7</sup>

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**Miller Lite** **\$3.00**

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**Bud Light** **\$3.00**

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**Modelo** **\$4.00**

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**Select Shots** **\$4.00**

Shots: Don Q 151, Fireball Cinnamon Whisky, Jameson Irish Whiskey, Jägermeister, Sauza Hacienda Silver Tequila, Jack Daniel's Whiskey, Crown Royal Whisky

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**Frozen Hurrycane** **\$5.00**

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**Frozen Mardi Rita** **\$5.00**

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**All Wines by the Glass** **\$5.00**

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