

Cajun Queen

1800 E 7th St 28204-2416 · +17043779017 · Updated: Jan 14, 2026

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APPETIZERS 5

New Orleans BBQ Shrimp

sauteed with butter, garlic, beer and a variety of cajun or creole spices. served over rice

AVAILABLE OPTIONS

Small Portion: \$9.95

Large Portion: \$15.95

Cajun Fried Oysters

AVAILABLE OPTIONS

\$13.95

Full Size: \$19.95

Crawfish Scampi

crawfish tails sauteed with garlic, white wine, scallions, parsley and our own bayou blend spices

\$11.95

Cajun Popcorn

fried crawfish tails served with sherry remoulade

\$11.95

Fried Green Tomatoes

served with tomato remoulade

\$9.50

SECOND COURSE 5

Side of Crawfish Etoufee

\$10.95

1/2 Order Washday Blues

\$9.50

Seafood Gumbo

a cajun or creole creation made with fresh vegetable, file spices, shrimp and crab meat

AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$6.00

House Salad

Dressing: Blue Cheese, Ranch, Vinaigrette

AVAILABLE OPTIONS

\$4.00

Entree: \$7.00

Caesar Salad

AVAILABLE OPTIONS

\$5.00

Entree: \$8.00

ENTREES 8

Creole

lightly seasoned tomato base sauce with simmered peppers, onions and celery (cajun trinity) served over rice

AVAILABLE OPTIONS

Chicken: \$17.95

Crawfish: \$18.95

Shrimp: \$18.95

All Three: \$21.95

Diane

mushrooms, garlic, butter, green, onions, parsley and our queen magic spices all sauteed together; moderately spiced and served over rice

AVAILABLE OPTIONS

Chicken: \$17.95

Crawfish: \$18.95

Shrimp: \$18.95

All Three: \$21.95

Etouffee

a dark, highly seasoned roux based sauce; served over rice, hot and spicy

AVAILABLE OPTIONS

Chicken: \$17.95

Crawfish: \$18.95

Shrimp: \$18.95

All Three: \$21.95

Shrimp Scampi

\$19.95

sauteed with butter, garlic, scallions and parsley; served with rice and steamed broccoli

New Orleans BBQ Shrimp

\$19.95

sauteed with butter, garlic, beer and a variety of cajun or creole spices. served over rice

Wash Day Blues

\$17.95

a heaping bowl of red beans and rice with andouille sausage

Shrimp and Grits

\$23.00

blackened shrimp served with stone ground; creamy grits, creole sauce and andouille sausage. Add Salad or Cup of Gumbo: House Salad, Cup of Gumbo

14 oz. French Cut Pork Chop

\$25.00

southwestern bbq sauce, cajun roasted potatoes and steamed broccoli. Add Salad or Cup of Gumbo: House Salad, Cup of Gumbo

SIDE DISHES 5

Red Beans and Rice

\$6.00

Garlic Mashed Potatoes

\$5.00

Grits

\$5.00

Andouille Sausage

\$6.00

Steamed Broccoli

\$4.00

BLACKENED SELECTIONS 7

Ribeye Steak 16 oz

served with garlic mashed potatoes and steamed broccoli

AVAILABLE OPTIONS

\$28.95

Add Caesar Salad: \$3.00

Add House Salad: \$3.00

NY Strip Steak 14 oz

served with garlic mashed potatoes and steamed broccoli

\$28.95**Filet 8 oz**

served with garlic mashed potatoes and steamed broccoli

\$32.95**Blackened Catfish Farm Raised**

served with garlic mashed potatoes and steamed broccoli

AVAILABLE OPTIONS

\$18.95

Add Caesar Salad: \$3.00

Add House Salad: \$3.00

Blackened Chicken Breast

served with rice and steamed broccoli

AVAILABLE OPTIONS

\$17.95

Add Caesar Salad: \$3.00

Add House Salad: \$3.00

Blackened Pork Tenderloin

chorizo black bean sauce, chipotle chili cream, fried plantains and pineapple salsa

\$25.00**Bayou Platter**

catfish, chicken and red beans and rice

\$23.95**FRESH FRIED SELECTIONS** 5**New Orleans Platter**

catfish, shrimp, scallops, oysters, red beans and rice

\$25.95**Fried Oysters**

served with steamed broccoli and your choice of garlic mashed potatoes or coleslaw

\$22.95**Fried Shrimp**

served with steamed broccoli and your choice of garlic mashed potatoes or coleslaw

\$19.95**Fried Half and Half (Oyster and Shrimp)**

served with steamed broccoli and your choice of garlic mashed potatoes or coleslaw

\$22.95**Fried Salt and Pepper Catfish (Farm Raised)**

served with steamed broccoli and your choice of garlic mashed potatoes or coleslaw

\$18.95**LITTLE GATORS** 3**Fried Catfish Strips****\$6.95****Fried Chicken Strips****\$6.95****Fried Shrimp 11****\$6.95**

DESSERTS 5

Bourbon Pecan Pie **\$5.95**

cajun twist on a southern classic

Bourbon Bread Pudding **\$5.95**

french bread, peaches, raisins and cinnamon topped with caramel

Tollhouse Cookie Pie **\$5.95**

chocolate chip cookie pie with walnuts

Key Lime Pie **\$5.95**

the perfect balance of sweet and sour

Oreo Cheesecake **\$6.95**

crunchy, rich and delicious

MAIN 6

Beignets **\$8.00**

traditional powdered doughnuts and strawberry compote

Omelets **\$9.00**

served with your choice of grits or home fries

Egg Benedict **\$9.00**

served with dijon hollandaise, english, muffin and your choice of grits or home fries

Spicy Tasso Biscuit and Gravy **\$12.00**

topped with scrambled eggs

Bourbon French Toast **\$13.00**

a la bananas foster with grilled andouille

Shrimp and Grits **\$14.00**

blackened shrimp served with stone ground; creamy grits, creole sauce and andouille sausage

LUNCH 4

Gumbo And Red Beans And Rice **\$8.00**

Gumbo, Red Beans And Rice And Blackened Chicken **AVAILABLE OPTIONS**

\$10.00

Add Pasta: \$1.00

Crawfish Etouffée, Red Beans And Rice, And Blackened Chicken **AVAILABLE OPTIONS**

\$12.00

Add Pasta: \$1.00

Crawfish Etouffée, Washday Blues, And Blackened Chicken **AVAILABLE OPTIONS**

\$15.00

Add Pasta: \$1.00

DINNER 3

Crawfish Etouffée, Washday Blues, And Blackened Chicken

AVAILABLE OPTIONS

\$20.00

Add Pasta: \$1.00

Crawfish Etouffée, Shrimp Creole, And Blackened Chicken

AVAILABLE OPTIONS

\$21.00

Add Pasta: \$1.00

Crawfish Etouffée, Shrimp Creole, And Pork Tenderloin

\$26.00

with demi glace

A LA CARTE 4

1 Dozen Nova Sourdough Rolls

\$5.00

Dinner Salad

\$10.00

1 Lb. Frozen Crawfish Tails

\$12.00

Gallon Of Gumbo

\$25.00

SPECIALTY DRINKS 17

Hurricane

\$9.00

Most Famous Drink in The City! Rum, Fruit Juices and Pat O'Brien's Authentic Hurricane Mix

Sazerac Cocktail

\$9.00

The Original New Orleans Drink - Bourbon, Pernod, Bitters and Vermouth

Tornado

\$9.00

Hurricanes Blow, Tornadoes Twist - Rum, Banana Liqueur and Orange Juice

7th St. Stumbler

\$9.00

You May Need A Designated Walker! Grain Alcohol, Peach Schnapps, Pineapple Juice and Blue Curacao

Pete's Fountain

\$9.00

Vodka, Banana Liqueur and Orange Juice

Frieda Rita

\$9.00

A Deluxe, Slightly Sweet Margarita

Muddy Waters**

\$9.00

Small Bloody Mary with an Oyster - Meant to be a Shooter!

Gator Juice

\$9.00

Midori, Banana Liqueur, Peach Schnapps, Orange Juice

Bayou Breeze

\$9.00

Amaretto, Soda and a Slice of Orange

Mississippi Mud	\$9.00
Southern Comfort, Kahlua and Cream	
New Orleans Iced Tea	\$11.00
Vodka, Gin, Rum, Tequila and Peach Schnapps Cab Ride Not Included!	
Planter's Punch	\$9.00
Light and Dark Rums, Orange Juice and Grenadine	
Cajun Martini	\$9.00
Vodka or Gin Infused with Hot Peppers, Served on the Rocks or Straight Up	
Sid's Cajun Cooler	\$11.00
Champagne with Chambord	
Swamp Water	\$9.00
Mama Always Told You to Stay Away From the Swamp Venture If You Dare	
Lynchburg Lemonade	\$9.00
Bourbon, Triple Sec and Lemonade	
Peach Aloha	\$9.00
Peach Vodka, Pineapple Juice, Lemon Juice and Gingerale	

WATER 2

Acqua Panna	AVAILABLE OPTIONS
Natural Spring Water	500 ml: \$3.00
	1 l: \$5.00
San Pellegrino	AVAILABLE OPTIONS
Sparkling Water	500 ml: \$3.00
	1 l: \$5.00

DOMESTIC 12

Budweiser	\$4.00
Bud Light	\$4.00
Miller Lite	\$4.00
Michelob Ultra	\$4.00
Coors Light	\$4.00
Yuengling	\$4.00
Sam Adams	\$5.00
Fat Tire Amber Ale	\$5.00
Sierra Nevada Pale Ale	\$5.00

O'Douls	\$5.00
Blue Moon	\$5.00
Bells Two Hearted Ale	\$5.00

NEW ORLEANS BEERS 6

Abita Golden	\$5.00
Abita Amber	\$5.00
Abita Turbodog	\$5.00
Abita Purple Haze	\$5.00
Dixie Lager	\$5.00
Dixie Blackened Voodoo Lager	\$5.00

DRAUGHT 1

Old Meck Copper	\$5.00
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Ask Server for Our Seasonal Options

IMPORT 7

Corona	\$5.00
Corona Light	\$5.00
Heineken	\$5.00
Amstel Light	\$5.00
Newcastle	\$5.00
Stella Artois	\$5.00
Guinness	\$6.00

COFFEE DRINKS 4

French Quarter Coffee	\$8.00
Amaretto and Kahlua	
Irish Coffee	\$8.00
Jameson's Irish Whiskey	
New Orleans Coffee	\$9.00
Vanilla Vodka, Irish Cream and Butterscotch Schnapps	

The Parade**\$10.00**

Godiva, Vanilla Vodka and Frangelico

WHITE 19**Beringer "Stone Cellars" Chardonnay, California** **\$8.00****Oxford Landing Chardonnay, South Australia** **AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$32.00

Drouhin Macon Villages Chardonnay, Burgundy **\$35.00****St. Francis Chardonnay, Sonoma** **AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

Beringer Chardonnay, Napa **\$36.00****Hess Select Chardonnay, Monterey, California** **\$36.00****Acacia Chardonnay, Caneros, Sonoma** **\$36.00****Sonoma-Cutrer, Russian River Ranches** **\$36.00****Silverado Chardonnay, Sonoma** **\$40.00****Rodney Strong Sauvignon Blanc, Sonoma** **AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$32.00

Angeline Sauvignon Blanc, Russian River Valley **AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$32.00

Kim Crawford, Marlborough, New Zealand **AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

Kenwood Sauvignon Blanc, Sonoma **\$28.00****Simi Sauvignon Blanc, Sonoma** **\$28.00****Kris Pinot Grigio, Delle Venezie** **AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$32.00

Elk Cove Pinot Grigio, Willamette Valley **\$50.00****Wildewood Pinot Gris, Willamette Valley**

Shelton Riesling, Yadkin Valley**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$32.00

Beringer White Zinfandel, California**\$7.00****SPARKLING** 4**Freizenet Brut Champagne (187 ml)****\$7.00****Korbel Brut Champagne****\$38.00****Moet et Chandon "White Star" Champagne****\$70.00****Veuve Cliquot "Yellow Label" Champagne****\$90.00****RED** 30**Line 39 Cabernet, California****AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$32.00

Silver Palm Cabernet, North Coast**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$44.00

Chateau St. Michelle Cabernet, Indian Wells**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$44.00

Annabella Cabernet, Napa**\$42.00****Twenty Rows Cabernet, Napa****\$42.00****Beringer Cabernet, Knights Valley****\$45.00****Trefethen (Oak Knoll Dist) Cabernet, Napa****\$90.00****Jordan Cabernet, Alexander Valley****\$90.00****Silver Oak Cabernet, Alexander Valley****\$95.00****Honoro Vera Garacha, Spain****AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

Bodini Malbec, Mendoza, Argentina**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

Robert Oatley Shiraz, McLaren Vale, Australia**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

Zaca Mesa Syrah, Santa Ynez Valley	\$36.00
Hullabaloo, Old Vine Zinfandel, St Helena	AVAILABLE OPTIONS Glass: \$8.00 Bottle: \$36.00
Ridge Zinfandel, Sonoma	\$40.00
Steele Old Vine Zinfandel, Napa	\$40.00
Frogs Leap Zinfandel, Napa	\$50.00
14 Hands Merlot, Washington	AVAILABLE OPTIONS Glass: \$8.00 Bottle: \$32.00
The Velvet Devil Merlot, Washington	AVAILABLE OPTIONS Glass: \$9.00 Bottle: \$36.00
Chateau St. Michelle Merlot, Washington	\$42.00
Rutherford Hill Merlot, Sonoma	\$40.00
Gundlach Bundschu Merlot, Sonoma	\$48.00
Silverado Merlot, Napa	\$52.00
Castle Rock Pinot Noir, Monterey	AVAILABLE OPTIONS Glass: \$8.00 Bottle: \$32.00
Hahn Pinot Noir, Monterey	AVAILABLE OPTIONS Glass: \$9.00 Bottle: \$36.00
DeLoach Pinot Noir, Russian River Valley	\$36.00
Chehalem "3 Vineyards" Pinot Noir, Oregon	\$52.00
Acacia Pinot Noir, California	\$48.00
Saintsbury Pinot Noir, Caneros, Napa	\$50.00
Adelsheim Pinot Noir, Wilamette Oregon	\$50.00