

STARTERS & APPETIZERS

- ✿ Traditional Louisiana gumbo with pork sausage & rice \$10
- Large Cajun Caesar salad \$12
 (add blackened chicken \$5/ add Creole shrimp \$6)
- Boudin (pork sausage) bites with grainy honey mustard \$13
- Creole shrimp cocktail \$16
 (6 chilled jumbo shrimp with a Tabasco cocktail sauce)
- Sweet & sour alligator skewers (4 oz. in total) with Creole rice \$22
- ✿ Braised turkey neck with Bourbon mash, jus & cabbage salad \$18
- Bayou bull frogs legs (6) deep-fried with a remoulade sauce \$19
- ✿ Holy Trinity shrimp & sweet potato cakes (3) with remoulade sauce \$17
- Cajun pulled pork poutine with pork scratchins \$16
- Cajun kettle chips with a remoulade sauce \$9
- ✿ Garlic shrimp mini skillet (4 jumbo shrimp) with toasts & remoulade sauce \$13

MAIN COURSES

*add a small gumbo or salad starter to any main course for just \$7
most main courses are served with a home-baked Cajun biscuit*

- ✿ Blackened Mississippi catfish with Creole rice \$21
- Bayou beef burger with bacon, Bourbon caramelized onions & Cajun kettle chips \$17
- ✿ Tabasco chicken fricassée with Creole dumplings \$19
- ✿ Louisiana pot au feu vindaloo (braised beef & root vegetables) \$20
- ✿ Crawfish boil with grilled corn & new potatoes \$26

French Market steak with garlic Bourbon mashed potatoes & garden vegetables
(dusted in Cajun spice / market price and cut)

- ✿ Cajun shrimp étouffée with Creole rice \$20
(Creole rice smothered in a rich seafood & shrimp sauce)
- ✿ Broiled jumbo oysters on the half-shell topped with cheese & bacon (8) \$28
- ✿ Traditional Big Easy red beans & rice [vegan] \$16
- ✿ French Quarter pork chop with gravy, Creole rice & corn relish \$19
- ✿ Crispy chicken Po' Boy sandwich with Cajun kettle chips \$15
- ✿ N'awlins jambalaya with shrimp & pork sausage \$18

✿ favourites ✿ new ✿ vegan ✿ spicy



Cajun on King

authentic Louisiana cuisine in downtown Kingston

Jessup
www.foodandherstory.com