



D WIP ST.

# Appetizers

## CALAMARI

Lightly Floured and Fried Tossed in Our Spicy House Pepper Mix topped with Parmesan Cheese and a Small Side of Marinara 10.75

## OYSTERS PUJO

Oysters Battered with Pecan/Panko Bread Crumbs and Fried to a Golden Brown. Topped with a Creamed Spinach, Tasso and Smoked Gouda sauce 12.00

## HUMMUS

Traditional Hummus with Roasted Garlic, Red Bell Pepper and Jalapeño. Served with Greek Flat Bread 9.00

## CRAB CAKES

Two Lump Meat Crab Cakes Mixed Greens and a Lemon Butter Sauce 14.50

## BBQ SHRIMP

Large Shrimp Sautéed in Worcestershire, Fresh Lemon Juice and Butter. Served with Fresh Baked French Bread 16.50

## CHICKEN QUESADILLA

Flour Tortillas with Grilled Chicken and Shredded Colby Jack Cheese Served with Sour Cream and Picante Sauce  
Small 8.25 | Large 12.75

## TUNA NACHOS

Ahi Tuna Atop Crispy Wontons with Wasabi Mayo, Pickled Ginger and Sriracha Sauce 13.75

## SPINACH AND ARTICHOKE DIP

A Pujo St. Favorite Served with Corn Chips 10.25

## 🍷 CRAB AND AVOCADO SALAD

Lump Crabmeat and Avocado Tossed in our Spicy Creole Dressing Atop Fresh Baby Greens 14.95

## COCONUT SHRIMP

Coconut Battered Lagre Shrimp Fried to a Golden Brown, Served with an Apricot Horseradish Sauce 16.00

## 🍷 SHRIMP COCKTAIL

That Old Tyme Classic Served with Cocktail Sauce 15.25

# Salads

## 🍷 HOLLYWOOD SALAD

Roasted Tomatoes Feta Cheese Crumbles, Dried Cranberries, Spiced Pecans, Purple Onion, Kalamata Olives and Fresh Baby Greens 12.00

## 🍷 CAPRESE

Roma Tomatoes, Fresh Mozzarella and Garden Fresh Basil Topped with Olive Oil and Balsamic Vinegar Garnished with Fresh Baby Greens and Cracked Black Pepper 13.75

## CRAWFISH SPINACH AND BACON

Lightly-fried Crawfish Tails Atop Fresh Baby Spinach, Roma Tomatoes, Crisp Bacon Bits and Purple Onion...We recommend the Honey Dijon Dressing 15.75

## 🍷 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 9.00

## CLASSIC CAESAR

Fresh Romaine Lettuce and Parmesan Cheese Tossed with Caesar Dressing and Topped with Croutons and Purple Onion 10.50

## 🍷 COBB SALAD

Grilled Chicken, Diced Tomatoes, Sliced Avocado, Crumbled Bacon, Hard Boiled Eggs, Shredded Cheese Atop Fresh Salad Greens Served with your choice of Dressing 15.50

# Salad Toppers

GRILLED CHICKEN BREAST 6.00 | BLACKENED SHRIMP 8.25  
BOILED SHRIMP 8.25 | TUNA STEAK 9.00  
CHICKEN SALAD 6.50 | FRIED CRAWFISH 9.00

# Soups

## FRENCH ONION SOUP

Cup 5.25 | Bowl 7.25

## SHRIMP BISQUE

Cup 6.00 | Bowl 10.75

## CHICKEN & SAUSAGE GUMBO

Cup 5.75 | Bowl 9.75 | Potato Salad 3.50

We Use Local and Imported Seafood

# Burgers - Sandwiches & Poboy

All sandwiches come with your choice of

French Fries | Pub Chips | Side Salad | Fruit Cup | Sweet Potato Fries | Potato Salad

## FRENCH QUARTER-ONION BURGER

½ lb. Ground Chuck patty with Melted Provolone  
Served on a Home Made Brioche Bun with a Side  
of French Onion Au Jus 15.25

## BLUE CHEESE BACON BURGER

Bacon Strips with Blue Cheese Crumbles Served  
on a Home Made Brioche Bun 15.25

## MUSHROOM SWISS BURGER

Sautéed Mushrooms and Melted Swiss Cheese  
Served on a Home Made Brioche Bun 14.25

## PUJO SIGNATURE BURGER "ONE OF LAKE CHARLES' BEST BURGERS"

½ lb. Ground Chuck With Condiments on the Side  
13.75

## MONTE CRISTO

Smoked Turkey and Swiss on Egg Battered Texas  
Toast Grilled and Sprinkled with Powdered Sugar  
Served with a Raspberry Sauce for  
Dipping. NOT DEEP FRIED 11.00

## RYAN STREET REUBEN

Thinly sliced Corned Beef, Sauerkraut, Swiss  
Cheese and Thousand Island Dressing on  
Rye 11.50

## HOT HONEY FRIED CHICKEN SANDWICH

Buttermilk Fried Chicken Drizzled with Hot Honey.  
Served on our House-Made Jalapeno and Cheddar  
Bun with Mayo and House Made Dill Pickles 13.00

## GRILLED VEGETABLE SANDWICH

Seasoned Zucchini, Yellow Squash, Purple Onion  
and Red Bell Pepper Grilled and served on a Herb  
Sun-Dried Tomato Focaccia Bread Topped with a  
Wasabi Mayo 10.50

## TOMATO PESTO

Sliced Tomato, Provolone and Baby Greens Served  
on a Herb Sun-Dried Tomato Focaccia Bread with  
Pesto Mayonnaise 10.50

## CHICKEN SALAD SANDWICH

Roasted Chicken Breast, Celery and Candied  
Pecans Tossed in a Honey Sweetened Dressing  
Served on a Buttery Croissant with Spinach 12.00

## SHRIMP (GULF), OYSTER OR CATFISH PO-BOY

Lightly Breaded and Fried, Served on a Po-Boy Bun,  
Lettuce, Tomato and Pujo Remoulade  
6" 10.75 | 12" 16.50

## CHEESESTEAK POBOY

Tender shaved Sirloin, with Mushrooms, Jalapeños  
and Onions Topped with American Cheese and  
Mayo  
6" 10.75 | 12" 16.50

## TURKEY AND HAM CLUB

Smoked Turkey, Ham, Bacon, Lettuce, Tomato,  
Cheddar and Mayonnaise Served on Toasted White  
Bread 12.75

## BLT

Crispy Bacon, Lettuce, Tomato and Mayo Served on  
Grilled Texas Toast 10.75

## SOUTHWEST WRAP

Grilled Chicken Breast, Southwest Dressing,  
Spinach, Diced Tomatoes, Monterey Jack and  
Cheddar all Wrapped in Jalapeño-Cheddar Tortilla  
10.75

## WASABI TUNA SANDWICH

Mid-Rare Tuna Filet Served on a Jalapeño Bun with  
Baby Greens, Wasabi Mayo and Pickled Ginger  
14.50

## CHICKEN CAESAR WRAP

Tender Slices of Grilled Chicken Breast, Romaine  
Lettuce and Parmesan Cheese Tossed in Caesar  
Dressing and Served in Jalapeño-Cheddar  
Tortilla 10.75

## Steak Toppers

**CRAWFISH BEURRE BLANC** 9.25 | **CRABMEAT BEURRE BLANC** 9.25  
**MEUNIÈRE SAUCE** 4.50 | **SAUTÉED GARLIC MUSHROOMS** 5.00

Pujo St Cafe "Cook Temperatures"

Rare: 125 - Cold Center | Medium Rare: 130 - Warm Red Center | Medium: 135 - Pink Center  
Medium Well: 140 - Little Pink in Center | Well: 145 - No Pink

 GLUTEN FREE

We Use Local and Imported Seafood

# Entrées

## AHI TUNA

Pan Seared to Perfection Served Over Sautéed Spinach and Seasonal Vegetables Complimented with Wasabi Mayo and Sriracha Sauce 25.95

## GRILLED SALMON

Spicy Orange Glazed Fillet of Farm Raised Salmon Served with Grilled Vegetables and Rice Pilaf 28.50

## 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 16.75

## BLUE CRAB RAVIOLI

Blue Crab Ravioli Topped with an Alfredo Sauce Served with Grilled Vegetables 19.25

## CHIPOTLE PEPPER LINGUINE

A Spicy Chipotle Cream Sauce Served over Linguine Pasta 10.75  
Add: Chicken 8.00 | Crawfish 10.00  
Shrimp 10.00 | Grilled Vegetables 4.50

## RED SNAPPER

Pan Seared Red Snapper Fillet Topped with a New Orleans Style Meuniere and Lump Crabmeat Served with Rice Pilaf and Grilled Vegetables 35.95

## FILET MIGNON

The Most Tender of Steaks an 8 oz. Filet Grilled to Order Served with Two Sides 48.50

## DELMONICO CUT RIB-EYE

16 oz. Hand Cut - Well-Marbled for the Fullest of Flavor Grilled to Order, Served with Two Sides 52.50

## FISH OR SHRIMP TACOS

Seasoned, Blackened, Grilled Tilapia or Shrimp Topped with Cabbage, Sliced Avocado and a Chipotle Ranch Dressing Served on Corn Tortillas 14.50  
Add Sour Cream or Picante Sauce .75

## CHICKEN MYKONOS

Spinach, Feta, Parmesan and Panko Rolled Inside a Juicy Chicken Breast Wrapped with Bacon, Seared to Perfection, Topped with a Feta-Cream Sauce Served with Grilled Vegetables and Baked Potato 22.50

## PECAN CRUSTED TILAPIA

Lightly Breaded with Crushed Pecans Served with a Lemon Butter Sauce over Rice Pilaf and Grilled Vegetables 22.50

## EGGPLANT PARMESAN

Layers of Fried Eggplant, Marinara Sauce, Parmesan Cheese Baked to Perfection and Served with Angel Hair Pasta and Marinara 15.50

## SHRIMP ANGEL

Large Succulent Gulf Shrimp Sautéed with Roasted Garlic, Fresh Diced Tomatoes, Fresh Basil, Balsamic Vinegar, Lemon Butter Sauce and Select Spices Served over Angel Hair Pasta Topped with Parmesan Cheese 22.50

## SHRIMP AND CRABCAKE

Fried Shrimp and Crab Cake atop Rice Pilaf and Grilled Vegetables Drizzled with our Bisque 55.00

## COCONUT SHRIMP

Eight Large Shrimp Battered in Coconut and Panko Bread Crumbs Fried to a Golden Brown, A Tangy Apricot Horseradish Sauce, Served with French Fries 21.50

## SURF AND TURF

8 oz. Filet Grilled to Order, Topped with Six Blackened Large Shrimp, Served with your choice of Two Sides 55.00

## STEAK FLORENTINE

8 oz Filet Topped with Spinach, Tasso, Smoked Gouda Sauce and Served with Choice of two sides 55.00

## BLACKENED TUNA BOWL

Blackened, cubed Tuna atop white rice with avocado, cucumber, green onions, our Toykyo Sauce and our Spicy Chili Aioli 25.95

# Sides

GRILLED VEGGIES 3.75

## BAKED POTATO

Comes with butter 4.00 | Loaded 5.00

## BAKED SWEET POTATO

Butter, Cinnamon and Sugar...served on the side 4.50

SWEET POTATO FRIES 4.50

SAUTÉED GARLIC MUSHROOMS 5.00

FRENCH FRIES 4.00

## SIDE SALAD

A Fresh Lettuce Blend of Romaine and Baby Greens Topped with Shredded Carrots 3.75

GLUTEN FREE

We Use Local and Imported Seafood

## Breakfast

7am - 11 am Monday - Saturday • Saturday Brunch 11am - 2pm

### BEIGNETS

Four New Orleans Style Beignets Made Right Here! Sm/4ct 3.50 Lg/6ct 5.00

### SATURDAY BRUNCH ONLY / EGGS BENEDICT

Two Poached Eggs Served on English Muffin with Ham, Tomatoes and Hollandaise Sauce 10.75

### SHRIMP AND GRITS

A Rich Cream Sauce with Mushrooms Bacon and Smoked Gouda over Stone Ground Grits topped with Blackened Shrimp 16.95

### SATURDAY BRUNCH ONLY / MARYLAND BENEDICT

Two Jumbo Lump Crab Cakes topped with Poached Eggs and Hollandaise 17.95

### SATURDAY BRUNCH ONLY / PAIN PERDU AND CHICKEN

Thick Cut French Bread Dredged in Egg Batter and fried to a Golden Brown, Paired with a Tender Chicken Cutlet, Seasoned and Flash Fried to perfection. Drizzled with a Spicy Blueberry Ghost Pepper Reduction 10.50

### LIGHT AND FLUFFY CHEESE OMELET

A delicious Three-Egg Omelet Filled with Shredded Colby Jack Cheese, Served with Toast 7.50

### OMELET ADD ONS:

Ham 1.25 | Bacon 1.25 | Onions .50  
Green Peppers .50 | Mushrooms .75  
Crawfish 1.50 | Gulf Shrimp 1.50  
Salsa .75 | Tomatoes .50 | Sour Cream .75

### BREAKFAST BURGER

Our Pujo Burger with a fresh Fried Egg, Pepper Jelly, Ham or Bacon, and American Cheese. Served on a croissant with French Fries 15.25

### BREAKFAST CROISSANT

Ham or Bacon, Egg and Cheese on a Buttery Croissant Served with French Fries 10.50

### BREAKFAST BOWL

Home Fries topped with Biscuits, Sausage Gravy and Egg of your choice 11.50

### BREAKFAST SANDWICH

English Muffin, Egg, Ham, Or Bacon and Cheese 3.75

### BREAKFAST BURRITO

Sausage, egg, home fries, cheese, green bell pepper, and onion 4.25

## Breakfast A La Carte

SIDE OF EGGS 3.25

SIDE OF TOAST 1.75

SIDE OF HAM 2.75

SIDE OF BACON 3.00

PAIN PERDU 3.50

SMOKED SAUSAGE 4.25

ENGLISH MUFFIN 1.75

CUP OF FRUIT 3.75

STONE GROUND GRITS 2.95

HOME FRIES 3.75

BISCUITS AND SAUSAGE GRAVY 4.95

CINNAMON ROLL 2.25

# Pujo St.

# Puja St. Café Beverages

## SODAS

Coke, Diet Coke, Dr. Pepper, Barq's Root Beer,  
Minute Maid Lemonade and Sprite 2.95

## JUICES

Orange Juice, Cranberry Juice, Pineapple Juice,  
Spicy Tomato, Grapefruit Juice, Apple Juice 4.00

## TEA

Sweet, Unsweet 2.95

**Hot Tea** 4.00

**Smoothies** Double Berry, Tropical,  
Peanut Butter Banana, Sweet Potato,  
Peaches & Cream and What the Kale. 5.25

**Milk** 3.50 | **Hot Cocoa** 4.00  
**Chocolate Milk** 3.75

**Iced Coffee** 4.00 | **Coffee** 3.00

**Cappuccino** 4.50

**Frappe** 5.00

**Espresso** 3.00 | **Double** 4.00

**Latte** 4.50

**Flavorings** \$1.50

(Vanilla, Caramel, Hazelnut, Mocha)

**Bottled Water** 2.00

**Evian 33.8oz** 6.50

**Perrier 16.9oz** 4.75

**San Pellegrino 16.9oz** 4.75

**Red Bull** 3.00 | **Ginger Beer** 5.00

# Desserts

## Chocolate Mousse Cake

Chocolate cookie crust is the base for this decadent yet light dessert with layers of chocolate ganache, nougat and, chocolate mousse. Topped with whipped cream and drizzled with chocolate sauce. 8.00

## Amaretto Raspberry Cheese Cake

Thick NY style cheesecake flavored with amaretto and swirled with raspberry puree. 7.50

## Blackberry Cobbler

Marion blackberry slightly sweetened and baked between flaky pie crust 5.75

## Pecan Pie

Traditional southern pecan pie ooey gooey, and perfectly complements a hot cup of coffee 6.95

## Bread Pudding W/ Rum Sauce

This amazing bread custard is baked to a golden brown and topped with a healthy scoop of rum sauce. A match made in heaven 5.75

## Key Lime Pie

A year round favorite, made with a graham cracker crust, filled with Nellie's & Joe's key lime juice and sweetened condensed milk 8.00

## 🍷 Creme Brulee

Cool & rich vanilla custard topped with a caramelized sugar shell. 6.00

## 🍷 Vanilla Bean Ice Cream

A great topper to any dessert, all by itself or the perfect option for the kids 2.50