



DIVERS

Appetizers

CALAMARI

Lightly Floured and Fried Tossed in Our Spicy House Pepper Mix topped with Parmesan Cheese and a Small Side of Marinara 12.00

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 12.50

HUMMUS

Traditional Hummus with Roasted Garlic, Red Bell Pepper and Jalapeño. Served with Greek Flat Bread 10.75

CRAB CAKES

Two Lump Meat Crab Cakes Mixed Greens and a Lemon Butter Sauce 16.00

CAJUN EGGROLLS

Jambalaya Stuffed Eggrolls Drizzled with a Pepper Jelly Sweet and Sour Sauce. 12.50

BBQ SHRIMP

Large Shrimp (Imported) Sautéed in Worcestershire, Fresh Lemon Juice and Butter. Served with Fresh Baked French Bread 17.50

CHICKEN QUESADILLA

Flour Tortillas with Grilled Chicken and Shredded Colby Jack Cheese Served with Sour Cream and Picante Sauce
Small 9.50 | Large 13.75

TUNA NACHOS

Ahi Tuna Atop Crispy Wontons with Wasabi Mayo, Pickled Ginger and Sriracha Sauce 15.00

SPINACH AND ARTICHOKE DIP

A Pujo St. Favorite Served with Corn Chips 10.75

🍷 CRAB AND AVOCADO SALAD

Lump Crabmeat and Avocado Tossed in our Spicy Creole Dressing Atop Fresh Baby Greens 16.00

COCONUT SHRIMP

Coconut Battered Large Shrimp (Imported) Fried to a Golden Brown, Served with an Apricot Horseradish Sauce 17.00

🍷 SHRIMP (IMPORTED) COCKTAIL

That Old Tyme Classic Served with Cocktail Sauce 16.50

Salads

DRESSINGS MADE IN-HOUSE

🍷 HOLLYWOOD SALAD

Roasted Tomatoes Feta Cheese Crumbles, Dried Cranberries, Spiced Pecans, Purple Onion, Kalamata Olives and Fresh Baby Greens 12.75

🍷 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 Local Crawfish Tails Atop Fresh Baby Spinach, Roma Tomatoes, Crisp Bacon Bits and Purple Onion. We recommend the Honey Mustard Dressing. 16.00

🍷 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 11.50

🍷 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 16.00

Salad Toppers

GRILLED CHICKEN BREAST 8.00 | BLACKENED SHRIMP (IMPORTED) 8.75
BOILED SHRIMP (IMPORTED) 8.75 | TUNA STEAK 9.50
CHICKEN SALAD 8.25 | FRIED CRAWFISH (LOCAL) 9.50

Soups

FRENCH ONION SOUP LOCAL SHRIMP BISQUE
Cup 5.25 | Bowl 7.25 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's

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 House-Made Bun with a Side of French Onion Au Jus 16.00

BLUE CHEESE BACON BURGER

Bacon Strips with Blue Cheese Crumbles Served on a House-Made Bun 16.00

MUSHROOM SWISS BURGER

Sautéed Mushrooms and Melted Swiss Cheese Served on a House-Made Bun. 15.00

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

½ lb. Ground Chuck With Condiments on the Side Served on a House-Made Bun 14.50

MONTE CRISTO

Roasted Turkey and Swiss on Egg Battered Texas Toast Grilled and Sprinkled with Powdered Sugar Served with a Raspberry Sauce for Dipping NOT DEEP FRIED 12.00

RYAN STREET REUBEN

Thinly sliced Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Rye 12.50

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 14.50

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 11.00

TOMATO PESTO

Sliced Tomato, Provolone and Baby Greens Served on a Herb Sun-Dried Tomato Focaccia Bread with Pesto Mayonnaise 11.00

CHICKEN SALAD SANDWICH

A Traditional Creamy Chicken Salad made with Celery and served on a Buttery House-made Croissant with Fresh Spinach and Tomato 12.95

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

Lightly Breaded and Fried, Served on a House-Made Po-Boy Bun with Lettuce, Tomato and Pujo Remoulade 6" 11.95 | 12" 17.95

CHEESESTEAK POBOY

Tender shaved Sirloin, with Mushrooms, Jalapeños and Onions Topped with American Cheese and Mayo on House-Made Po-Boy Bun 6" 11.95 | 12" 17.95

TURKEY AND HAM CLUB

Roasted Turkey, Ham, Bacon, Lettuce, Tomato, Cheddar and Mayonnaise Served on Toasted White Bread 13.95

BLT

Crispy Bacon, Lettuce, Tomato and Mayo Served on Grilled Texas Toast 12.00

SOUTHWEST WRAP

Grilled Chicken Breast, Southwest Dressing, Spinach, Diced Tomatoes, Monterey Jack and Cheddar all Wrapped in a Jalapeño-Cheddar Tortilla 12.00

WASABI TUNA SANDWICH

Mid-Rare Tuna Filet Served on a House-Made Jalapeño and Cheddar Bun with Baby Greens, Pickled Ginger and Wasabi Mayo 15.50

CHICKEN CAESAR WRAP

Tender Slices of Grilled Chicken Breast, Romaine Lettuce and Parmesan Cheese Tossed in Caesar Dressing and Served in a Jalapeño-Cheddar Tortilla 12.00

TURKEY SWISS PESTO


Oven-Roasted Turkey Breast with Pesto Mayo, Swiss, Spinach and Red Onions on Herb Sun-Dried Tomato Focaccia Bread 13.00

Steak Toppers

LOCAL CRAWFISH BUTTER SAUCE 9.95 | CRABMEAT BUTTER SAUCE 9.95
MEUNIERE 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 29.95
- GRILLED SALMON**
Spicy Orange Glazed Fillet of Farm Raised Salmon Served with Grilled Vegetables and Rice Pilaf 29.50
- CHICKEN TORTELLINI**
Diced Grilled Chicken, Bacon, Mushrooms, Garlic, Shallots, Bell Peppers and Red Pepper Flakes Sautéed in a Rich White Wine Cream Sauce Served w/ 3 Cheese Tortellini 18.50
- BLUE CRAB RAVIOLI**
Blue Crab Ravioli Topped with our Bisque, Served with Grilled Vegetables 23.00
- CHIPOTLE PEPPER LINGUINE**
A Spicy Chipotle Cream Sauce Served over Linguine Pasta 10.75
Add: Chicken 8.00 | Local Crawfish 10.00
Shrimp (Imported) 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 36.95
- 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 (Imported) Topped with Cabbage, Sliced Avocado and a Chipotle Ranch Dressing Served on Corn Tortillas 15.50
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 26.95
- PECAN CRUSTED TILAPIA**
Lightly Breaded with Crushed Pecans Served with a lemon Butter Sauce over Rice Pilaf and Grilled Vegetables 25.50
- EGGPLANT PARMESAN**
Layered Fried Eggplant, Marinara Sauce, Parmesan Cheese Baked to Perfection and Served with Angel Hair Pasta and Marinara 16.50
- SHRIMP ANGEL**
Large Succulent Shrimp (Imported) 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 24.50
- SHRIMP (IMPORTED) AND CRABCAKE**
Panko Fried Shrimp and a Crab Cake atop Rice Pilaf and Grilled Vegetables Topped with Our Bisque. 25.95
- COCONUT SHRIMP (IMPORTED)**
Eight Large Shrimp Battered in Coconut and Panko Bread Crumbs Fried to a Golden Brown, served with A Tangy Apricot Horseradish Sauce and Fries 22.50
- SURF AND TURF**
8 oz Filet Grilled to Order, Topped with Six Blackened Large Shrimp (Imported) , 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 Tokyo Sauce and a Spicy Chili Aioli 25.95
- DOROTHY LINGUINE**
A Rich Seafood Cream Sauce Loaded with Crab, Local Crawfish and Shrimp (Imported) Tossed with Linguine 29.50

Sides

- STEEN'S GLAZED GREEN BEANS** 4.50
- GRILLED VEGGIES** 3.95
- BAKED POTATO**
Comes with butter 4.50 | Loaded 5.50
- BAKED SWEET POTATO**
Butter, Cinnamon and Sugar...served on the side 5.25
- SWEET POTATO FRIES** 4.50
- SAUTÉED GARLIC MUSHROOMS** 5.25
- FRENCH FRIES** 4.50
- SIDE SALAD**
A Fresh Lettuce Blend of Romaine and Baby Greens Topped with Shredded Carrots 3.95
- AHI VEG** Sauteed Spinach, Zucchini, Squash, Red Bell Pepper and Garlic 7.00
- GLUTEN FREE**

We Use Local and Imported Seafood

Breakfast

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

BEIGNETS

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

MONTE CRISTO

Roasted Turkey and Swiss on Egg Battered Texas Toast, Grilled and Sprinkled with Powdered Sugar, Served with Raspberry Sauce. NOT DEEP FRIED 12.00

EGGS BENEDICT

Two Poached Eggs Served on English Muffin with Ham, Tomatoes and Hollandaise Sauce 12.00

SHRIMP (IMPORTED) AND GRITS

A Rich Cream Sauce with Mushrooms Bacon and Smoked Gouda Topped with Stone Ground Grits and Blackened Shrimp 17.95

MARYLAND BENEDICT

Two Jumbo Lump Crab Cakes topped with Poached Eggs and Hollandaise 18.95

PAIN PERDU AND CHICKEN

Thick Cut House-made Brioche Dredged in Egg Batter and fried to a Golden Brown, Paired with a Tender Chicken Cutlet, Seasoned and Fried to Perfection. Drizzled with a Spicy Blueberry Ghost Pepper Reduction 12.50

CROQUE MADAME

A Giant Grilled Cheese with Ham and Cheddar on House-made Brioche topped with a Gouda Cheese Sauce and a Sunny-Side-Up Egg 13.00

SIDE OF EGGS 3.75

SIDE OF TOAST 1.75

SIDE OF HAM 2.75

SIDE OF BACON 3.25

PAIN PERDU 3.50

SMOKED SAUSAGE 4.25

LIGHT AND FLUFFY CHEESE OMELET

A delicious Three-Egg Omelet Filled with Shredded Colby Jack Cheese, Served with Toast 8.95

OMELET ADD ONS:

Ham 1.25 | Bacon 1.25 | Onions .50
Green Peppers .50 | Mushrooms .75
Local Crawfish 1.50 | Local 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 16.00

BREAKFAST CROISSANT

Ham or Bacon, Egg and Cheese on a Buttery Croissant Served with French Fries 10.95

BREAKFAST BOWL

Home Fries topped with Biscuits, Sausage Gravy and Eggs of your choice 11.75

BREAKFAST SANDWICH

English Muffin, Egg, Ham or Bacon 4.50

BREAKFAST BURRITO

Sausage, Egg, Home Fries, Cheese, Green Bell Pepper and onion. 5.25

STEAK & EGGS

6oz Flat Iron Steak, 2 Eggs, Home Fries and Toast. 18.50

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 or 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 16.9oz 4.75

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. 8.25

Amaretto Raspberry Cheese Cake

Thick NY style cheesecake flavored with amaretto and swirled with raspberry puree. 7.95

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 6.50

Key Lime Pie

A year round favorite made with a graham cracker crust, filled with real lime juice and sweetened condensed milk 8.25

🍷 Creme Brulee

Cool & rich vanilla custard topped with a caramelized sugar shell. 6.50

🍷 Vanilla Bean Ice Cream

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