

1382 Remount Road
North Charleston, SC 29406
(843) 225-5591

Cajun Kountry Café



Cajun Combo Platter\$20.00

This platter features all five of the Cajun Specials feeds two.

Crawfish Boil

Whole Crawfish, Corn on the cob, Gator Sausage, Garlic Bread
Bowl \$8.59 Bucket \$12.00 Party Kettle \$30.00

Shrimp & Sausage Jambalaya

Cup\$5.59 Bowl \$10.59

Crawfish & Clam Etouffee Fricassee

Crawfish tail meat slow cooked with carrots, onions, celery, bell peppers, and Tasso over rice.
Cup \$5.59 Bowl \$9.59 Lg Bowl \$12.00

Chicken & Smoked Sausage Gumbo Fricassee

Chicken and 3 types of sausage, carrots, onions, celery, and bell peppers, slow cooked in Tasso dark roux.
Cup \$5.59 Bowl \$8.59 Lg Bowl \$10.59

Cajun Café Red Beans and Sausage Fricassee

Red Beans slow cooked with 3 types of sausage, carrots, onions, and celery all over rice.
Cup \$5.59 Bowl \$8.59 Lg Bowl \$10.59

Cajun Basket \$8.59

Your Choice of meat and fries. For extra meat \$4.50
Fried Catfish - Popcorn Shrimp - Frog Legs - 4 Chicken Wings -
Homemade Chicken Tenders - Chix Gizzards -Fried Chitterlings -
Fried oyster (\$11.00) - Popcorn Crawfish (\$11.00) -
Large Shrimp (\$10.00) - Tilapia - Fried Scallops (\$12.00) -
Frog Legs - Fried Gator Wings. Crab cake (\$10.00)

Sides \$2.00

Tasso Collard Greens - Cajun Slaw - Green Beans - Fries
Corn on the cob - Macaroni & Cheese - Dirty Rice - Lima Beans
Joe’s Corny Corn Bread - House Salad - Charleston Fried Cabbage.

Beverages - (Sold Separately) \$1.75

Kool Aid - Lemonade - Coke - Mountain Dew - Pepsi
Diet Coke - Tea - Sprite - Dr. Pepper. Perrier lime/lemon \$2.75
San Pellegrino \$2.75 Fiji water \$2.75 Bottle water \$1.00

Appetizers

Fried Frog Leg on a Stick	\$2.50
Southern Venison Stick	\$3.50
Café Fried Gator Stick	\$2.50
Southern Rabbit Stick	\$2.50
Country Fried Quail Stick	\$3.00
Gator Sausage Stick	\$2.50
Cajun Fried Pickle Basket	\$5.50
Deep Fried sweet pickles tossed in our seasoned cornmeal and served with a ranch-dipping sauce.	
Bayou Sweet Potato Fry Basket.....	\$5.50
Sweet potato fried and then tossed in honey and cinnamon.	
Louisiana Boudin Lollipop	\$2.50
Tasty Boudin on a lollipop stick steamed and served with Creole mustard and homemade jalapeño relish.	
Fried Boudin Balls.....	\$5.50
Boudin tossed in our seasoned flour and fried. Served with Creole mustard and homemade jalapeño relish.	
Café Louisiana Boudin Crawfish Links.....	\$5.59
Boudin stuffed with crawfish links and served with crackers Creole mustard and homemade jalapeño relish.	
Louisiana Boudin links	\$4.59
Boudin steamed to perfection and served with crackers.	
Gator Wing Basket.....	\$5.59
Gator legs deep fried and tossed in our Creole Honey Mustard sauce.	
Kountry Fried Green Tomato	\$5.59
Fried green tomato served with your choice of ranch, tartar, or Jalapeño dill tartar sauce.	
Café Southern Crab cake.....	\$7.00
Handmade lump crab cakes seasoned perfect, pan seared and served with jalapeno tartar and Cajun cocktail sauce.	

BAYOU SALADS

Bayou Jumbo Shrimp Salad	\$12.59
Ice burger lettuce tossed with tomato, cucumber and cheese topped with jumbo shrimp.	
Bayou Buffalo Popcorn Shrimp	\$10.59
Ice burger lettuce tossed with tomato, cucumber and cheese topped with popcorn shrimp tossed in buffalo wing sauce or not.	
Bayou Catfish Salad	\$12.59
Ice burger lettuce tossed with tomato, cucumber and cheese topped Catfish fried or blackened.	
Bayou Cajun Popcorn Crawfish Salad	\$13.59
Ice burger lettuce tossed with tomato, cucumber and cheese topped with popcorn crawfish.	
Cajun Fried Soft Shell Crab Salad	\$13.59
Ice burger lettuce tossed with tomato, cucumber and cheese topped with Soft shell crab & fried to perfection.	
Fried Oyster Salad	\$12.59
Ice burger lettuce tossed with tomato, cucumber and cheese and topped Oysters fried and laid to the side.	
Bayou Blackened Chicken Salad	\$10.59
Tender boneless Chicken breasts Blackened and serve on top of our greens.	
Kevin’s Bayou Combo Salad	\$15.59
Any choice of two meats on top of Greens.	

Entrée (Served with 2 sides & cornbread)

PORK

Cajun Georgia Fried Chitterlings/North Carolina Chitterling.....	\$8.59
Chitterlings boiled in an herb and vegetable stock and cooked tender. Served boiled anyway you like or Fried Georgia style and tossed in Louisiana hot sauce. Served boiled also.	
Bayou Smoked Tennessee Whiskey BBQ Spare Ribs	\$15.95
Southern Style Ribs Smoked with Jack Daniel’s Wood Chips, Hickory and Apple wood chips. Yes, these ribs are smoked!	
Creole Buttermilk Pork Chops	\$13.59
Bone-in Pork Chop marinated in buttermilk and Creole mustard and garnished with kick-butt ketchup.	

BEEF

Bayou Southern Meatloaf	\$8.59
Ground Chuck tossed with herbs, tomatoes and slow cooked. Served with Zinfandel onion gravy.	
Southern Liver & Onions	\$8.59
Veal liver fried just right. Coated with seasoned flour topped with our Zinfandel gravy.	
Alabama Chicken Fried Steak	\$10.59
Chopped steak tossed in our seasoned flour and topped with our house gravy.	
Charleston Hamburger Steak	\$10.59

<i>*CHICKEN*</i>	
Cajun Fried Wings	\$8.59
4 Jumbo wings served in your choice: Lemon Pepper, Creole Honey Mustard, Mild, Killer Cajun, or Fried.	
Country Fried Chicken Gizzards.....	\$8.59
Gizzards fried to tender and tossed in buffalo wing sauce.	
Café Cajun Fried Young Turkey	\$10.59 or market price
Tender turkey marinated with Creole garlic butter and rubbed with Cajun seasoning and fried in good’ol peanut oil.	
Marinated Blackened Chicken Breast.....	\$10.59
Boneless Chicken Blackened and fried.	

<i>*SEAFOOD*</i>	
Southern Crab Cakes.....	\$13.59
Lump crab cakes pan seared and served with Cajun cocktail and jalapeno tartar.	
Cajun Fried or Blackened Catfish	\$12.59
Catfish fried to perfection in our 0-trans fat oil and tossed in seasoned cornmeal flour or iron skillet seared blackened. Garnished with home made cocktail sauce and Jalapeño Tartar.	
St. Charles Lemon Pepper Tilapia	\$13.95
Tilapia tossed in lemon pepper and iron skillet seared to perfection. Garnished with home made cocktail sauce and Jalapeño tartar.	
Cajun Blackened Red Fish	\$15.59
Red fish also called red drum or Bass iron skillet seared to blackened perfection. Garnished with homemade cocktail and Jalapeño tartar.	
Louisiana Bayou Butter flied Trout.....	\$18.59
Trout pan seared Old Bay style and served with a Creole garlic, shallot, and white wine cream sauce. Garnished with home made cocktail and Jalapeño tartar.	
Gulf Blackened Mako Shark.....	\$13.59
Gulf Mako shark blackened on an iron skillet and kissed with lemon. Garnished with home cocktail and Jalapeño tartar.	
Cajun Café Signature Grilled Alaskan Snow Crab Legs.....	\$20.59
Snow Crab covered in butter and Cajun seasoning and Char Grilled to perfection. You never had crabs like this. This is so good I had to hide my mother as everyone wanted to slap her because it’s so good.	
Lafayette Large Shrimp	\$12.95
Large shrimp can be fried or blackened. Garnished with homemade cocktail and Jalapeño tartar.	
Charleston Fried Oysters	\$13.59
Tender fresh oyster tossed in our seasoned cornmeal and fried to perfection and garnished with homemade cocktail and Jalapeño tartar.	
Florida Fried Scallop Bowl	\$15.59
You will get a bowl of assorted Sea scallops tossed in our seasoned cornmeal and fried nice and tossed in a bowl and Garnished with home made cocktail and Jalapeño tartar.	

<i>*Kountry Food*</i>	
Smoked Gator Ribs.....	\$15.59
Genuine Farm raised Gator Dry rub and slow smoked cooked in brandy until tender. Served with a brandy BBQ sauce.	
Café Cajun Fried Quail.....	\$15.59
This little bird is marinated and tossed in our seasoned flour and fried to perfection. Served with Cajun Kick-Butt Ketchup.	
Southern Fried Rabbit	\$13.59
Farm raised rabbit marinated and fried country style. Served with Cajun Kick-Butt Ketchup.	
Southern Fried Frog Legs	\$11.59
Frog Legs tossed in our seasonal flour and fried to perfection.	
Mississippi Fried Gator Wings.....	\$10.59
Fried gator legs marinated and tossed in our seasoned flour and fried to perfection. And tossed with Creole Honey mustard.	
Southern Venison Medallion Kabob.....	\$25.59
Venison on a stick and cooked on an iron skillet to perfection.	
Florida Gator Patties over Cajun Stir Fry Rice	\$15.59
Seasoned Gator patties grilled and served over Cajun fried rice (onion, bell pepper, okra, Collards, green beans, and fried Crawfish).	

<i>*Sandwiches and Over Stuffed Po Boys*</i>	
Served with your choice of fries or a side.	
Dave’s Cajun Fried Gator Po Boy.....	\$10.59
Served with lettuce and pickle and your choice of homemade tartar or homemade jalapeño dill tartar sauce.	
Catfish Po Boy (Fried or Blackened)	\$10.59
Served with lettuce, and pickle and your choice of homemade tartar or homemade jalapeño dill tartar sauce.	
Jumbo Shrimp Po Boy (Fried or Blackened)	\$11.00
Chopped steak tossed in our seasoned flour and topped with our house gravy.	
Cajun Popcorn Shrimp Po Boy	\$10.59
Served with lettuce, pickle and your choice of homemade tartar or homemade jalapeño dill tartar sauce.	
Popcorn Crawdad Po Boy	\$12.59
Served with lettuce, pickle and your choice of homemade tartar or homemade jalapeño tartar sauce.	
Fried Oyster Po Boy.....	\$12.59
Juicy oysters fried just right with our seasoned cornmeal. Served with lettuce, pickle and your choice of homemade tartar or homemade jalapeño dill tartar sauce.	
Fried Chitterlings Po Boy	\$8.59
Café Famous Chitterlings Fried in our seasoned flour and tossed in Buffalo wing sauce.	
Fried Buffalo Style Chicken Gizzard Po Boy.....	\$8.59
Fried chicken gizzards tossed in buffalo wing sauce.	
Fried or Blackened Chicken Po Boy	\$10.59
Boneless and skinless chicken breast blackened or fried.	
Cajun Fried Soft Shell Crab Po Boy	\$15.59
Soft Crabs tossed in our seasoned cornmeal. Served with lettuce, pickle and you choice of homemade tartar or homemade jalapeño dill tartar sauce.	
Deep South Florida Cuban Sandwich.....	\$13.95
The deepest and biggest southern sandwich. The Cuban is stuffed with smoked ham and smoked roasted pork loin topped with mayo, Creole Mustard, lettuce Dill pickle, sweet pickle, banana peppers, and pressed	
Southern Cajun Pulled Pork Po Boy and Slaw	\$10.59
Slow smoked pork butt cooked until super tender and tossed with a Tennessee boudin BBQ sauce and topped with out own Cajun slaw.	
Florida Sea Scallop Po Boy.....	\$13.00
Po Boy stuffed with large piece of sea scallops and fired in our seasoned cornmeal.	
Wild Boar Collard Green Meatball Po Boy	\$13.59
Ground wild boar tossed with herbs Parnassian cheese and collard greens and then topped with Creole marinara sauce and cheese.	
Cajun Fried Turkey Po Boy.....	\$10.59
Café Cajun fried turkey topped with our gravy and stuffed in a French roll.	
Cajun Crab Cake Po Boy.....	\$14.59
Crab cake stuffed in a French Roll with lettuce and pickle. Topped with Tartar or Jalapeño Tartar sauce.	
Cajun Philly Gator Cheese Steak Sub.....	\$11.59
Gator meat sauté with onions peppers and tossed in cheese Philly stlye.	
Gator Sausage Sub	\$8.59
Pork and Gator sausage smoked. Served with grilled onions, peppers, creole and homemade Jalapeño relish.	
Zydeco Gator Burger	\$12.59
2 Genuine gator tossed with herbs and spices grilled and stacked with lettuce, tomato, and fried pickles.	
Southern Peanut butter & Jelly Sandwich	\$6.59
Creamy peanut butter matched with grape jelly on a Triple-Decker Texas toast.	