

WIDST



Appetizers

CALAMARI

Lightly Floured and Fried Tossed in Our Spicy House Pepper Mix topped with Parmesan Cheese and a Small Side of Marinara 9.75

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 11.75

HUMMUS

Traditional Hummus with Roasted Garlic, Red Bell Pepper and Jalapeño. Served with Greek Flat Bread 7.75

CRAB CAKES

Two Lump Meat Crab Cakes Mixed Greens and a Lemon Butter Sauce 12.75

BBQ SHRIMP

Gulf 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 7.00 | Large 11.75

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 Pita Chips 9.00

CRAB AND AVOCADO SALAD

Lump Crabmeat and Avocado Tossed in our Spicy Creole Dressing Atop Fresh Baby Greens 14.25

COCONUT SHRIMP

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

GULF 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 10.75

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 12.00

CRAWFISH SPINACH AND BACON

Lightly-fried Crawfish Tails Atop Fresh Baby Spinach, Roma Tomatoes, Crisp Bacon Bits and Purple Onion...We recommend our Fat Free Honey Dijon Dressing 14.00

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 7.75

CLASSIC CAESAR

Fresh Romaine Lettuce and Parmesan Cheese Tossed with Caesar Dressing and Topped with Croutons and Purple Onion 9.25

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 13.25

Salad Toppers

GRILLED CHICKEN BREAST 5.00 | BOILED SHRIMP 8.00

CHICKEN SALAD 6.50 |

BLACKENED SHRIMP (GULF) 8.00

TUNA STEAK 8.00

FRIED CRAWFISH 8.00

Soups

FRENCH ONION SOUP

Cup 4.50 | Bowl 6.50

SHRIMP BISQUE

Cup 5.75 | Bowl 10.25

CHICKEN & SAUSAGE GUMBO

Cup 5.00 | Bowl 9.50

Burgers - Sandwiches & PoBoys

All sandwiches come with your choice of
French Fries | Pub Chips | Side Salad | Fruit Cup | Sweet Potato French Fries

FRENCH QUARTER-ONION BURGER

½ lb. Ground Chuck patty with Melted Provolone
Served with a Side of French Onion Soup Au
Jus Market Price

BLUE CHEESE BACON BURGER

Bacon Strips with Blue Cheese Crumbles
Market Price

MUSHROOM SWISS BURGER

Sautéed Mushrooms and Melted Swiss
Cheese Market Price

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

½ lb. Ground Chuck With Condiments on the
Side Market Price

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 9.95

RYAN STREET REUBEN

Thinly sliced Corned Beef, Sauerkraut, Swiss
Cheese and Thousand Island Dressing on
Rye 9.95

GRILLED CHICKEN CORDON BLEU

A 8 oz. Grilled Chicken Breast, 3 oz. Pit Roast
Ham Swiss Cheese with Grilled Pineapple,
Jalapeño, Onions and Mayo 10.50

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 8.95

TOMATO PESTO

Sliced Tomato, Provolone and Baby Greens Served
on a Herb Sun-Dried Tomato Focaccia Bread with
Pesto Mayonnaise 8.95

CHICKEN SALAD SANDWICH

Roasted Chicken Breast, Celery and Dried
Cranberries and Tossed in a Honey Sweetened
Dressing Served on a Buttery Croissant with
Spinach 10.50

SHRIMP (GULF), OYSTER OR CATFISH PO-BOY

Lightly Breaded and Fried, Served on a Po-Boy
Bun, Lettuce, Tomato and Pujo Remoulade
6" 9.75 | 12" 15.25

CHEESESTEAK POBOY

Tender shaved Sirloin, with Mushrooms, Jalapeños
and Onions Topped with American Cheese and
Mayo
6" 9.25 | 12" 15.25

TURKEY AND HAM CLUB

Smoked Turkey, Ham, Bacon, Lettuce, Tomato,
Cheddar and Mayonnaise Served on Toasted White
Bread 11.25

BLT

Crispy Bacon with Lettuce and Tomato Served on
Grilled Texas Toast 9.25

SOUTHWEST WRAP

Grilled Chicken Breast, Southwest Dressing,
Spinach, Diced Tomatoes, Monterey Jack and
Cheddar all Wrapped in Jalapeño-Cheddar
Tortilla 8.95

WASABI TUNA SANDWICH

8 oz Mid-Rare Tuna Filet Served on a Jalapeño Roll
with Baby Greens and Wasabi Mayo 12.95

CHICKEN CAESAR WRAP

Tender Slices of Grilled Chicken Breast, Romaine
Lettuce and Parmesan Cheese Tossed in Caesar
Dressing and Served in Jalapeño-Cheddar
Tortilla 8.95

Steak Toppers

BROILED BLUE CHEESE 3.50 | **SAUTÉED LUMP CRABMEAT** 7.95
MEUNIERE SAUCE 3.50 | **SAUTÉED GARLIC MUSHROOMS** 3.50

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

Entrées

AHI TUNA

Pan Seared to Perfection Served Over Sautéed Spinach and Seasonal Vegetables Complimented with Wasabi Mayo and Sriracha Sauce 24.95

GRILLED SALMON

Spicy Orange Glazed Fillet of Farm Raised Salmon Served with Grilled Vegetables and Rice Pilaf 25.00

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 14.95

BLUE CRAB RAVIOLI

Blue Crab Ravioli Topped with an Alfredo Sauce Served with Grilled Vegetables 16.50

CHIPOTLE PEPPER LINGUINE

An Amazing Chipotle Cream Sauce Served over Linguine Pasta 10.25
Add: Chicken 8.00 | Crawfish 8.00
Gulf 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 Market Price

DELMONICO CUT RIB-EYE

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

FISH OR SHRIMP TACOS

Seasoned, Blackened, Grilled Tilapia or Gulf 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 18.95

PECAN CRUSTED TILAPIA

Lightly Breaded with Crushed Pecans Served with a Lemon Butter Sauce over Rice Pilaf and Grilled Vegetables 18.25

EGGPLANT PARMESAN

Layers of Fried Eggplant, Marinara Sauce, Parmesan Cheese Baked to Perfection and Served with Angel Hair Pasta and Marinara 12.95

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 21.50

CRAB STUFFED SHRIMP

Three Jumbo Gulf Shrimp wrapped in our Crab Cake Mix and Fried to a Golden Brown, Served with a Baked Potato and Grilled Vegetables 21.50

COCONUT SHRIMP

Eight Gulf Shrimp Battered in Coconut and Panko Bread Crumbs Fried to a Golden Brown, A Tangy Apricot Horseradish Sauce Accompanies this Dish, Served with French Fries 19.95

SURF AND TURF

8 oz. Filet Grilled to Order, Topped with Six Blackened Gulf Shrimp, Served with your choice of Two Sides Market Price

STEAK FLORENTINE

8 oz. Filet Topped with our Spinach, Tasso Smoked Gouda Sauce and Served with Choice of Two Sides Market Price

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 3.75

FRENCH FRIES 3.75

SIDE SALAD

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

GLUTEN FREE

Breakfast

6am - 11 am Monday - Saturday · Saturday Brunch 11am - 2pm

BEIGNETS

Four New Orleans Style Beignets Made Right Here! 3.00

SATURDAY BRUNCH ONLY / EGGS BENEDICT

Two Poached Eggs Served on English Muffin with Ham, Tomatoes and Hollandaise Sauce 9.75

SHRIMP AND GRITS

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

SATURDAY BRUNCH ONLY / MARYLAND BENEDICT

Two Jumbo Lump Crab Cakes topped with Poached Eggs and Hollandaise 17.25

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 9.50

LIGHT AND FLUFFY CHEESE OMELET

A delicious Three-Egg Omelet Filled with Shredded Colby Jack Cheese, Served with Toast 6.95

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 13.50

BREAKFAST CROISSANT

Ham or Bacon, Egg and Cheese on a Buttery Croissant Served with French Fries 9.25

BREAKFAST BOWL

Home Fries topped with Biscuits, Sausage Gravy and Egg of your choice 10.25

BREAKFAST SANDWICH

English Muffin, Egg, Ham, Or Bacon and Cheese 3.50

Breakfast A La Carte

SIDE OF EGGS 3.25

SIDE OF TOAST 1.75

SIDE OF HAM 2.50

SIDE OF BACON 3.00

PAIN PERDU ONLY 3.50

ENGLISH MUFFIN 1.75

CUP OF FRUIT 3.75

STONE GROUND GRITS 2.95

HOME FRIES 3.75

BISCUITS AND SAUSAGE GRAVY 4.50

CINNAMON ROLL 2.00

Pujo St.

Pujo St. Café Beverages

SODAS

Coke, Diet Coke, Dr. Pepper, Barq's Root Beer,
Minute Maid Lemonade 3.75

JUICES

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

TEA

Sweet, UnSweet 2.50

Hot Tea 4.00

Smoothies Double Berry, Tropical,
Peanut Butter Banana, Sweet Potato, and
What the Kale. 4.50

Milk 3.50 | **Hot Cocoa** 3.50

Iced Coffee 3.75 | **Coffee** 2.50

Cappuccino 4.00

Frappe 4.50

Espresso 2.00 | **Double** 3.50

Latte 3.50

Flaorings (Vanilla, Caramel, Hazelnut, Mocha) 1.50

Bottled Water 1.75 | **Evian** 3.00

San Pellegrino 4.75

Red Bull 3.00 | **Ginger Beer** 4.00

