



Hours:
Tuesday-Saturday
11-2 for Lunch
5-10 for Dinner

6712 East Broad
Street Douglasville,
Georgia 30134
770-947-8288
www.gumbeauxs.com

Dinner Menu (Nightly and All Day Saturday)

Welcome to Gumbaux's, A Cajun Café! We're glad you're here. Gumbaux's was established in 1994 by Robert, Wendy and Dorothy Regan and is still family owned and operated. Our goal is to give the people of Douglasville and Metro-Atlanta the best Cajun food to be had anywhere. Our menu consists of various dishes from Louisiana, from Creole to Etouffee to Jambalaya and boiled crawfish. Most of our seafood is fresh from the waters of the Louisiana bayous, the Gulf of Mexico and the eastern US coast. We go to extreme measures to ensure that you are getting the freshest product available.

Most all of Gumbaux's dishes are made from scratch. Some take just a few minutes longer to prepare than others. Rest assured that we do not pre-bread or pre-cook most dishes, as this would take away from the natural flavors and compromise quality. Your patience is much appreciated.

At Gumbaux's we strive to have the most courteous and timely service, along with the most cost-effective and quality menu possible. Please let us hear from you - we want to see you again! Thank you for your patronage.

Sincerely,
Robert, Wendy and Dorothy

Appetizers

- Maryland Style Jumbo Lump Crab Cake** Market
A 5oz portion of delicious jumbo lump crab meat, mayonnaise, and secret spices broiled to perfection
- Fried Cajun Crab Cakes (2)** \$10.95
Fresh crab meat, breading and spices carefully molded into patties and fried golden brown.
(Served with homemade Hollandaise sauce)
- Jumbo Lump Crab Cocktail** Market
Jumbo lump crab meat served in a martini glass with a splash of homemade remoulade sauce
- Bourbon Street Crawfish Dip** \$8.95
Crawfish tails sautéed in a rich, spicy etouffee and cheese sauce (served hot with tortilla chips)
- Crab, Spinach and Artichoke Dip** \$9.95
Fresh crab meat, spinach and artichoke hearts mixed in a rich, creamy blend (served hot with tortilla chips)
- Tiger Stadium Tailgate Dip** \$9.95
A square of cream cheese covered in fresh crab meat and homemade cocktail sauce, (Served with club crackers)
- Chilled Shrimp and Crabmeat Dip** \$7.95
Diced shrimp and fresh crab meat blended into a spicy sour cream, cream cheese and horseradish mixture.
(A 6oz. portion served with club crackers)
- Fried Green Tomatoes** Traditional \$6.95
Cajun Style \$8.95
Fresh green tomato slices fried in seasoned corn flour until golden brown.
Spice it up with a layer of crawfish etouffee and cheese for \$2 more.
- Fried Crab Claws (Seasonal)** Market
- Buffalo Shrimp (specify mild or hot)** \$10.95
Butterflied shrimp fried golden brown then tossed in Ya Ya's hot sauce (served with blue cheese and celery)
- Cajun Popcorn** \$8.95
Crawfish tails lightly battered and fried golden brown. (Served over Cajun fries)
- Bayou Fried Gator** \$8.95
Farm raised alligator tenderloin cubed and marinated, lightly battered and fried. (Served over Cajun fries)
- Cajun Popcorn and Gator Combo** \$8.95
The best of both served over Cajun fries.
- Cajun Chicken Tenders (Buffalo style add \$1)** Served on Cajun fries. \$7.95
- Crabmeat Stuffed Mushrooms** \$9.95
Fresh crabmeat stuffing and spices molded into fresh mushroom caps then broiled.
- Cajun Sampler** \$10.95
4oz samples each of Crawfish Etouffee, Shrimp Creole, Jambalaya, Chicken & Sausage Gumbo, and Red Beans & Rice. No substitutions, please.

Shrimp Cocktail (Served with homemade cocktail sauce.)		\$9.95
Garlic Bread (add Monterrey Jack or Cheddar cheese for \$3 more)		\$2.95
Ya Ya's Chicken Wings (specify mild or hot)	10	\$6.95
(Served with blue cheese and celery. Extra Blue Cheese .15)	20	\$12.95
	30	\$16.95

Roby R's Special Baked Oysters	Half Dozen	\$7.95
	Dozen	\$11.95

Fresh oysters shucked in-house then broiled with garlic butter sauce and mild white cheese		
Oysters on the Half Shell**	Half Dozen	\$6.95
Fresh oysters shucked in-house.	Dozen	\$10.95

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Gumbos and Salads

Dressings: Light Ranch, Italian Vinaigrette, raspberry Vinaigrette, 1000 Island, Honey Mustard, Homemade Blue Cheese and Homemade Remoulade

Cajun Seafood Gumbo	cup \$6.95	bowl \$8.95
Shrimp, Oysters and fresh crab meat cooked slowly in a rich, spicy roux-based seafood stock; Served over steaming rice.		

Chicken & Sausage Gumbo	cup \$5.95	bowl \$7.95
Fresh chicken breast meat and spicy Cajun sausage cooked slowly in a rich, spicy roux-based Chicken stock; Served over steaming rice.		

Seafood Chowder	cup \$6.95	bowl \$8.95
This house favorite is a rich, creamy chowder full of crawfish, crabmeat, shrimp and potatoes.		

Lobster and Shrimp Bisque	cup \$6.95	bowl \$8.95
Fresh slipper tail lobster meat and white gulf shrimp cooked in a creamy tomato and lobster broth.		

Atchafalaya Salad	\$11.95
Crawfish tails (fried or sautéed) over a bed of crisp lettuce and seasonal vegetables.	

Shrimp Salad	\$11.95
Large, peeled shrimp (boiled, fried, or sautéed) over a bed of crisp lettuce and seasonal vegetables.	

Chicken Breast Salad (grilled, blackened or fried)	\$10.95
A large seasonal vegetable salad with fresh chicken breast diced and placed on top.	

Blackened Salmon Salad	\$12.95
A 10oz portion of fresh, blackened salmon on a large seasonal vegetable salad.	

Entrée Salad	\$3.95
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Po Boys

Our New Orleans style French bread is lightly toasted and served with leaf lettuce, red onion, tomato and our own mayonnaise and horseradish sauce. Specify no sauce if desired. Each is served with your choice of one side order and a pickle. Add a side salad for \$2.00. Add cheddar, Swiss, Monterrey Jack or American cheese for just \$1.00.

Fried Catfish Po Boy	\$10.95	Grilled or Blackened Chicken Po Boy	\$10.95
Fried Shrimp Po Boy	\$10.95	Cajun Grilled Sausage Po Boy	\$9.95
FrieGator Po Boy	\$10.95	Sloppy Hot Roast Beef Po Boy	\$10.95
Fried Oyster Po Boy	\$12.95	Decatur Street Muffuletta	\$10.95
Fried Crawfish Po Boy	\$10.95	A round Italian sesame bread loaf with thin layers of ham, salami, and olive salad spread topped with provolone cheese. Served warm.	
Fried Grouper Po Boy	\$10.95	The Davenport	\$9.95
Fried Soft Shell Crab Po Boy	\$12.95	A flour tortilla filled with fried grouper strips, shredded lettuce, homemade black beans, cheese, & homemade cucumber salsa, topped with a swirl of sour cream & remoulade.	
New Orleans Burger	\$8.95		
<i>3/4 lb. certified Angus beef. Specify temperature desired.</i>			

Fried Platters

All Gumbaux's platters are served on a bed of Cajun fries and hushpuppies. You may add a dinner salad for just \$2.00. All fried food is cooked to order. Homemade sauces: Remoulade, Cocktail, and Tartar. Extra sauce .15.

Fried Catfish Platter	\$13.95	Combination Platter (2 single items)	\$15.95
Fried Oyster Platter	\$15.95	The Mardi Gras, Captain Creole and Soft Shell Crab Platters are NOT included as choices on the	
Fried Grouper Platter	\$13.95	Mardi Gras Platter	\$19.95
Fried Crawfish Platter	\$13.95	Shrimp, oysters, catfish and a crab cake , along with your choice of a cup of seafood gumbo, chicken gumbo, or seafood	
Fried Gator Platter	\$13.95	Captain Creole's Platter	\$27.95
Fried Shrimp Platter	\$13.95	A little bit of everything fried: catfish, oysters, grouper, crawfish, gator, and a crab cake.	
Soft Shell Crab Platter	\$23.95		

Cajun Specialties

All Gumbaux's entrees are served with one side order and fresh French bread. Add a side salad to any entrée for \$2.00

	<u>Half</u>	<u>Whole</u>
Roby R's Crawfish Etouffee or Shrimp Etouffee	\$9.95	\$12.95
<i>Crawfish tails or large peeled shrimp simmered in a spicy roux sauce then served on a bed of rice.</i>		
Crawfish Creole or Shrimp Creole	\$9.95	\$12.95
<i>Crawfish tails or large, peeled shrimp simmered in a spicy tomato and vegetable sauce then served over steaming rice.</i>		

Dixie Jambalaya	\$7.95	\$9.95
<i>Fresh diced chicken breast and Cajun sausage cooked slowly in a rich and spicy tomato, vegetable and rice mixture.</i>		
WJ's Famous Red Beans and Rice	\$6.95	\$8.95
<i>Camellia Red Beans and Cajun sausage cooked slowly in an array of spices. Served over rice with links of grilled Cajun sausage.</i>		
Homemade Creole Black Beans and Rice	\$6.95	\$8.95
<i>Black beans cooked slowly in an array of Caribbean Spices, served over rice with Cajun sausage.</i>		
Crawfish Bread	\$8.95	\$12.95
<i>Lightly toasted French bread topped with a cheesy version of our Crawfish Etouffee.</i>		
Blackened <i>or</i> Grilled Chicken Breast	\$9.95	\$12.95
<i>Fresh, tender chicken breasts either blackened or grilled.</i>		
Roby R's Marinated Ribeye	N/A	\$21.95
<i>A 16 ounce cut of fresh beef marinated in our own homemade marinade, then cooked to your specifications. Our ribeyes are thick, so please allow us up to 30 minutes for preparation. (Ribeyes do have a certain degree of fat content marbled throughout.)</i>		
Hot Boiled Shrimp	\$13.95	\$19.95
<i>Large shell-on shrimp boiled in a spicy Louisiana crab boil and served with boiled potatoes and corn instead of a side order.</i>		
Gordeaux's French Quarter Shrimp	\$13.95	\$19.95
<i>This house specialty is a favorite with our regulars! Large shell-on gulf shrimp are broiled in our very own special garlic, pepper, butter and herb sauce. These are peel and eat.</i>		

Homemade Desserts

New Orleans Bread Pudding w/ Rum Sauce	\$3.95
with Vanilla Ice Cream	\$4.95
Chocolate Chip Bread Pudding w/ Rum Sauce	\$3.95
with Vanilla Ice Cream	\$4.95
Key Lime Pie	\$3.95
Mrs. Gail's Peanut Butter Pie	\$3.95
Bananas Foster	small \$4.95
	Large \$5.95
Skip's Banana Pudding	\$3.95
Vanilla Ice Cream Crock	\$2.50

Beverages

Soft Drinks	\$1.95
<i>Coke, Diet Coke, Sprite, Mr. Pibb</i>	
Abita Root Beer (Bottle)	\$2.00
<i>each</i>	
Community Iced Tea	\$1.95
Community Coffee	\$1.25
Whole Milk	\$2.00 each
Orange Juice	\$2.00 each

Full bar available. Ask your server about your favorite beer, wine, or mixed drink.

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Chef's Specials

Served Daily after 5 pm. Our Chef's Specials include a salad, one side order and garlic bread.

- Grouper Opelousas or Soft Shell Crab Opelousas** **\$17.95**
White meat grouper or a soft shell crab lightly breaded and fried golden brown; served on a bed of steaming rice and topped with our homemade Crawfish Etouffee and a sprinkle of cheddar cheese.
- Seafood Rotini ~~or~~ Blackened Chicken and Sausage Rotini** **\$17.95**
Fresh Gulf shrimp, Cajun sausage, crawfish tails and fresh crab meat sautéed in a splendidly creamy seafood sauce and then tossed with tri-color rotini. ~~OR~~ Blackened Chicken and Cajun Sausage tossed with tricolor rotini in a seafood cream sauce.
- Gumbaux's Fish Ponchartrain** **\$18.95**
A generous portion of fresh fish fillet blackened or pan broiled, served on a bed of steaming rice and topped with shrimp, crawfish and fresh crab meat in a rich cream sauce.
- Crabmeat Stuffed Shrimp** **\$19.95**
8 large, white shrimp stuffed with crab meat, Monterrey jack cheese, seasonings, and bread crumbs, then deep fried. Served over garlic mashed potatoes and topped with a bisque sauce.
- Ya Ya's Sesame Salmon** **\$16.95**
A generous portion of fresh salmon fillet, lightly blackened then finished in the oven with a sesame teriyaki sauce. Served on homemade garlic mashed potatoes.
- Fried Cajun Crab Cakes (3)** **\$16.95**
Gumbaux's own version of a Louisiana favorite. These consist of fresh, real crabmeat, spices and breading carefully molded into patties and deep fried. Topped with our homemade crab meat Hollandaise sauce.
- Blackened Catfish** **\$16.95**
Farm raised catfish fillets dipped in Cajun seasonings, blackened, and placed on a bed of homemade dirty rice and topped with Crawfish Etouffee.
- Blackened Scallops** **\$19.95**
Fresh, blackened scallops on homemade potato andouille hash topped with a seafood bisque sauce.
- Blackened Shrimp and Three Cheese Grits** **\$15.95**
Twelve butterflied shrimp, blackened and served on homemade three cheese grits and topped with cucumber salsa.
- Creole Chicken and Hash Au Gratin** **\$16.95**
A fried chicken breast on potato andouille hash, topped with homemade Tasso cheese sauce.
- Captain Creole's Fried Lobster Tails** **\$16.95**
Six fried miniature lobster tails on garlic mashed potatoes, topped with a seafood bisque sauce.

Side Orders

Spicy Boiled Potatoes	\$1.50	Spicy Boiled Corn	\$1.50
Homemade Potato Salad	\$1.50	Homemade Cole slaw	\$1.50
Red Beans and Rice	\$1.50	Fries (Cajun or Plain)	\$1.50
Cajun Turnip Greens	\$1.50	Cajun Green Beans	\$1.50
Homemade Hushpuppies	\$1.00	Three Cheese Grits	\$2.00
Garlic Mashed Potatoes	\$1.50	Black beans & Rice	\$1.50

Just a Crock

Jambalaya	\$4.95
Crawfish Etouffee	\$5.95
Shrimp Etouffee	\$5.95
Shrimp Creole	\$5.95
Red Beans & Rice	\$3.95
Dirty Rice	\$3.95
French Quarter Sauce	\$2.95
Black Beans & Rice	\$3.95

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