



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

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

Lunch Menu

Welcome to Gumbeaux's, A Cajun Café! We're glad you're here. Gumbeaux'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 Gumbeaux'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 Gumbeaux'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
<i>A 5oz portion of delicious jumbo lump crab meat, mayonnaise, and secret spices broiled to perfection.</i>	
Fried Cajun Crab Cakes (2)	\$10.95
<i>Fresh crab meat, breading and spices carefully molded into patties and fried golden brown. (Served with homemade Hollandaise sauce)</i>	
Jumbo Lump Crab Cocktail	Market
<i>Jumbo lump crab meat served in a martini glass with a splash of Homemade Remoulade sauce</i>	
Bourbon Street Crawfish Dip	\$8.95
<i>Crawfish tails sautéed in a rich, spicy etouffee and cheese sauce. (Served hot with tortilla chips)</i>	
Crab, Spinach and Artichoke Dip	\$9.95
<i>Fresh crab meat, spinach and artichoke hearts mixed in a rich, creamy blend (served hot with tortilla chips).</i>	
Tiger Stadium Tailgate Dip	\$9.95
<i>A square of cream cheese covered in fresh crab meat and homemade cocktail sauce. (Served with club crackers)</i>	
Chilled Shrimp and Crabmeat Dip	\$7.95
<i>Diced shrimp and fresh crab meat blended into a spicy sour cream, cream cheese and horseradish mixture. (A 6oz. portion served with club crackers)</i>	
Fried Green Tomatoes	<i>Traditional</i> \$6.95
<i>Fresh green tomato slices fried in seasoned corn flour until golden brown.</i>	
<i>Spice it up with a layer of crawfish Etouffee and cheese for \$2 more.</i>	
Fried Crab Claws (Seasonal)	<i>Cajun Style</i> \$8.95
Buffalo Shrimp (specify mild or hot)	Market
<i>Butterflied shrimp fried golden brown then tossed in Ya Ya's hot sauce. (Served with blue cheese and celery)</i>	
Cajun Popcorn	\$10.95
<i>Crawfish tails lightly battered and fried golden brown. (Served over Cajun fries)</i>	
Bayou Fried Gator	\$8.95
<i>Farm raised alligator tenderloin cubed and marinated, lightly battered and fried. (Served over Cajun fries)</i>	
Cajun Popcorn and Gator Combo	\$8.95
<i>The best of both served over Cajun fries.</i>	
Cajun Chicken Tenders (Buffalo style add \$1)	\$7.95
<i>Served on Cajun fries.</i>	
Crabmeat Stuffed Mushrooms	\$9.95
<i>Fresh crabmeat stuffing and spices molded into fresh mushroom caps then broiled.</i>	
Cajun Sampler	\$10.95
<i>4oz samples each of Crawfish Etouffee, Shrimp Creole, Jambalaya, Chicken & Sausage Gumbo, and Red Beans & Rice. No substitutions, please.</i>	
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
Fresh oysters shucked in-house then broiled with garlic butter sauce and mild white cheese	Dozen	\$11.95
Oysters on the Half Shell**	Half Dozen	\$6.95
Fresh oysters shucked in-house.	Dozen	\$10.95

****The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish, or eggs which may contain harmful bacteria, may cause serious illness. Eat at your own risk. If you have had an allergic reaction to shellfish or other seafood or have a medical history of a liver, immune system or blood disorders, please use caution in consumption of such products. We take extreme measures to ensure that all shells and bones are removed from our menu items; however, please be aware of the possibility that some may be unintentionally missed. Please ask your server or the chef if you are not absolutely sure about a particular dish or ingredient.**

Gumbos and Salads

<i>Dressings: Light Ranch, Italian Vinaigrette, Raspberry Vinaigrette, 1000 Island, Honey Mustard, Homemade Blue Cheese and Remoulade</i>		
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, potatoes and corn.		
Atchafalaya Salad		\$9.95
Crawfish tails (fried or sautéed) over a bed of crisp lettuce and seasonal vegetables.		
Shrimp Salad		\$10.95
Large, peeled shrimp (boiled, fried, or sautéed) over a bed of crisp lettuce and seasonal vegetables.		
Chicken Breast Salad (grilled, blackened or fried)		\$9.95
A large seasonal vegetable salad with fresh chicken breast diced and placed on top.		
Blackened Salmon Salad		\$11.95
Fresh, blackened salmon on a large seasonal vegetable salad.		
Entrée Salad		\$3.95

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 \$1.00.

Fried Catfish Po Boy	\$8.95
Grilled or Blackened Chicken Po Boy	\$9.95
Fried Shrimp Po Boy	\$8.95
Sloppy Hot Roast Beef Po Boy	\$8.95
Fried Crawfish Po Boy	\$8.95
New Orleans Burger (3/4 lb)	\$7.95
Fried Gator Po Boy	\$8.95
Decatur Street Muffuletta	\$9.95
Fried Oyster Po Boy	\$9.95
Fried Grouper Po Boy	\$8.95
Cajun Grilled Sausage Po Boy	\$7.95
The Davenport	\$9.95
Fried Soft Shell Crab Po Boy	\$11.95

A round Italian sesame bread loaf with thin layers of salami, ham and olive salad spread topped with melted provolone cheese. (Served warm)

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

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	\$9.95
Fried Oyster Platter	\$11.95
Combination Platter (2 single items)	\$11.95
Fried Grouper Platter	\$9.95
Fried Crawfish Platter	\$9.95
Mardi Gras Platter	\$19.95
Fried Gator Platter	\$9.95
Fried Shrimp Platter	\$9.95
Captain Creole's Platter	\$25.95
Soft Shell Crab Platter	\$23.95

The Mardi Gras, Captain Creole and Soft Shell Crab Platters are **NOT** included as choices on the

Shrimp, oysters, catfish and a **crab cake**, along with your choice of a cup of seafood gumbo, chicken gumbo, or seafood

A little bit of everything fried: catfish, oysters, grouper, crawfish, gator, and a crab cake.

Cajun Specialties

All Gumboaux'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>
Blackened Shrimp and Grits Ten blackened shrimp on three cheese grits, topped with homemade cucumber salsa.	N/A	\$10.95
Blackened Fish (Mahi Mahi, Catfish, <i>or</i> Salmon) Your choice of fish blackened and served on white rice.	N/A	\$10.95
Chicken Creole Au Gratin A fried chicken breast on a thin layer of black beans and rice, topped with our homemade cheese sauce.	N/A	\$9.95
Roby R's Crawfish Etouffee <i>or</i> Shrimp Etouffee Crawfish tails <i>or</i> shrimp simmered in a spicy roux sauce and served on a bed of steaming rice.	\$5.95	\$8.95
Crawfish Creole <i>or</i> Shrimp Creole Crawfish tails <i>or</i> shrimp simmered in a spicy tomato and vegetable sauce and served over steaming rice.	\$5.95	\$8.95
Dixie Jambalaya Fresh diced chicken breast and Cajun sausage cooked slowly in a rich and spicy tomato, vegetable and rice mixture.	\$4.95	\$7.95
WJ's Famous Red Beans and Rice Camellia Red Beans and Cajun sausage cooked slowly in an array of spices. Served over rice with a link of grilled Cajun sausage.	\$4.95	\$6.95
Crawfish Bread Lightly toasted French bread topped with a cheesy version of our Crawfish Etouffee.	\$6.95	\$9.95
Blackened or Grilled Chicken Breast Fresh chicken breasts either blackened or grilled.	\$7.95 (2)	\$9.95 (3)
Roby R's Marinated Ribeye 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.)	N/A	\$21.95
Hot Boiled Shrimp Large shell-on shrimp boiled in a spicy Louisiana crab boil and served with boiled potatoes and corn instead of a side order.	\$13.95	\$19.95
Gordeaux's French Quarter Shrimp 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.	\$13.95	\$19.95

Homemade Desserts

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

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	

Beverages

Soft Drinks	\$1.95
Coke, Diet Coke, Sprite, Mr. Pibb	
Abita Root Beer	\$2.00ea
Community Iced Tea	\$1.95
Community Coffee	\$1.25
Whole Milk	\$2.00ea
Orange Juice	\$2.00ea