



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

6712 E. Broad Street
Douglasville, GA 30134
770-947-8288
www.gumbeauxs.com

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 of south 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. We appreciate your patience.

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, Brandon & Harrison Regan

- We cannot quote wait times.
- We will seat incomplete parties at our discretion, operationally permitting.
 - To-go orders may not be consumed inside the restaurant.
 - ID required for complimentary birthday dessert.

Appetizers

Tiger Bait Shrimp	\$10.95
Ten fried butterflied shrimp tossed in a homemade spicy honey remoulade sauce.	
Creole Egg Rolls	\$7.95
Four deep fried eggrolls stuffed with Cajun sausage, corn, black beans, cheese, dirty rice and seafood bisque; served with homemade Tiger Bait sauce.	
Homemade Cucumber Salsa with Tortilla Chips	\$2.95
Pan Seared Louisiana Crab Cakes (2)	\$12.95
Two crab cakes pan seared then placed on a bed of homemade jalapeno creamed corn. (Contains no raw egg products.)	
Fried Cajun Crab Cakes (2)	\$12.95
Crab meat, bread crumbs and spices carefully molded into patties then fried golden brown; served with homemade hollandaise sauce. (Contains no raw egg products.)	
Maryland Style Jumbo Lump Crab Cake	Market
Delicious jumbo lump crab meat, mayonnaise and secret spices broiled to perfection. (Contains no raw egg products.)	
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 warm with tortilla chips.	
Crab, Spinach and Artichoke Dip	\$11.95
Crab meat, spinach and artichoke hearts mixed in a rich, creamy florentine sauce; served warm with tortilla chips.	
Tiger Stadium Tailgate Dip	\$11.95
A square of cream cheese covered in crab meat and homemade cocktail sauce; served with club crackers.	
Fried Green Tomatoes	Traditional \$6.95
Served topped with a lemon butter sauce. Add a layer of Crawfish Etouffee & cheese for \$2 more	
	Cajun Style \$8.95
Heart Attack Stack	\$8.95
A fried grit cake on jalapeno creamed corn, topped with a fried crab cake that is sandwiched between two fried green tomatoes, then topped with hollandaise sauce.	
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 ranch or blue cheese.	
Cajun Popcorn	\$9.95
Crawfish tails lightly battered and fried golden brown; served over Cajun fries with homemade Remoulade sauce.	
Popcorn Shrimp	\$9.95
Bite-sized shrimp lightly battered and fried golden brown; served over Cajun fries with homemade Remoulade sauce.	
Bayou Fried Gator	\$10.95
Farm-raised alligator tenderloin cubed and marinated, lightly battered and fried; served over Cajun fries with homemade Remoulade.	
Cajun Popcorn and Gator Combo	\$10.95
Fried Oyster Appetizer (8) Served with Tiger Bait Sauce	\$11.95
Fried Pickle Spears (8) Served with Tiger Bait Sauce.....	\$6.95
Cajun Chicken Tenders (Buffalo style add \$1) Served on Cajun fries	\$7.95
Crabmeat Stuffed Mushrooms	\$10.95
Crabmeat stuffing and spices molded into fresh mushroom caps then broiled; served with lemon butter.	
Cajun Sampler (No substitutions, please.).....	\$12.95
4oz samples each of Crawfish Etouffee, Shrimp Creole, Jambalaya, Chicken & Sausage Gumbo and Red Beans & Rice.	
Garlic Bread (add Monterrey Jack or cheddar cheese for \$3 more).....	\$2.95
Ya Ya's Chicken Wings (specify mild or hot)	(10)\$9.95
Served with blue cheese and celery. Extra blue cheese .50	
	(20)\$18.95
	(30)\$27.95
	(50) \$45.95
Roby R's Special Baked Oysters	Half Dozen \$9.95
Fresh oysters shucked in-house, then topped with garlic butter sauce and mild white cheese, then broiled.	
	Dozen \$13.95
Oysters on the Half Shell **	Half Dozen \$8.95
	Dozen \$12.95

****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 seafood of any type, peanuts, or gluten 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. Please be aware that products that contain peanuts are prepared in our kitchen.**

Gumbos

Cajun Seafood Gumbo	cup \$7.95.....	bowl \$10.95
<small>Shrimp, oysters, crab meat & okra cooked slowly in a rich, spicy roux-based seafood stock, served over steaming rice.</small>		
Chicken & Sausage Gumbo	cup \$6.95.....	bowl \$8.95
<small>Fresh chicken breast and spicy Cajun sausage cooked slowly in a rich, spicy roux-based Chicken stock, served over steaming rice.</small>		
Seafood Chowder	cup \$7.95.....	bowl \$9.95
<small>This house favorite is a rich, creamy chowder full of crawfish, crabmeat, shrimp, potatoes & corn.</small>		
Lobster and Shrimp Bisque	cup \$7.95.....	bowl \$10.95
<small>Lobster meat and white gulf shrimp cooked in a creamy tomato and lobster cream broth.</small>		

Salads

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

Atchafalaya Salad		\$12.95
<small>Crawfish tails (fried or sautéed) served on a bed of spring mix lettuce and seasonal vegetables.</small>		
Shrimp Salad (Boiled, Sauteed or Fried)		\$12.95
<small>Large, peeled tail-on shrimp served on a bed of spring mix lettuce and seasonal vegetables.</small>		
Chicken Breast Salad (Grilled, Blackened or Fried)		\$11.95
<small>A large seasonal spring mix salad with fresh chicken breast diced and placed on top.</small>		
Blackened Salmon Salad		\$16.95
<small>Fresh, blackened Scottish salmon served on a large seasonal spring mix salad.</small>		
Entrée Salad		\$5.95

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 \$3.00. Add cheddar, Swiss, Monterey Jack or American cheese for \$1.00

Dinner & All Day Saturday
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Fried Catfish Strip Po Boy		\$12.95
Fried Shrimp Po Boy		\$12.95
Fried Gator Po Boy		\$12.95
Fried Oyster Po Boy		\$15.95
Fried Crawfish Po Boy		\$12.95
Fried Tilapia Strip Po Boy		\$12.95
Fried Soft Shell Crab Po Boy		Market
Fried Grouper Strip Po Boy (Fresh Day-Boat Grouper)		\$21.95
Chicken Po Boy (Blackened, fried or grilled)		\$11.95
The Brandon		\$12.95
<small>Grilled chicken & Applewood Smoked Bacon po boy with melted Monterey Jack Cheese and Tiger Bait Sauce.</small>		
Cajun Grilled Andouille Sausage Po Boy		\$11.95
Sloppy, Hot Prime Roast Beef Po Boy		\$13.95
New Orleans Angus Burger (3/4 lb.) Specify temperature desired.		\$10.95
Decatur Street Muffuletta		\$11.95
<small>A round Italian sesame bread loaf with thin layers of salami, ham, and olive salad spread, topped with provolone cheese, served warm.</small>		
Fish Taco (Rolled Soft Taco)		\$11.95
<small>A jalapeno tortilla filled with fried tilapia strips, fried shrimp, shredded lettuce, homemade black beans, cheese, & homemade cucumber salsa, topped with a swirl of Tiger Bait Sauce.</small>		

Fried Platters

All Gumboaux's platters are served on a bed of Cajun fries with hushpuppies. You may add a side salad for \$3.00.
All fried food is cooked to order. Homemade sauces: Remoulade, Cocktail and Tartar. Extra sauce .25 each.

Dinner & All Day Saturday
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Fried Catfish Strip Platter		\$15.95
Fried Shrimp Platter		\$14.95
Fried Gator Platter		\$16.95
Fried Oyster Platter		\$18.95
Fried Crawfish Platter		\$15.95
Fried Tilapia Strip Platter		\$15.95
Fried Grouper Strip Platter (Fresh Day-Boat Grouper)		\$26.95
Combination Platter (2 single items)		\$18.95
<small>The Mardi Gras, Captain Creole and Soft Shell Crab Platters are <u>NOT</u> included as choices on the Combination Platter. Grouper is \$8 extra.</small>		
Fried Soft Shell Crab Platter		Market
Mardi Gras Platter		\$22.95
<small>3 Shrimp, 3 oysters, 3 catfish strips and a crab cake, along with your choice of a cup of Seafood Gumbo, Chicken Gumbo, Lobster Bisque, or Seafood Chowder.</small>		
Captain Creole's Platter		\$31.95
<small>A little bit of everything fried: catfish strips, oysters, shrimp, tilapia strips, crawfish, gator and a fried cajun crab cake.</small>		

Cajun Specialties

All Gumbaux's entrees are served with one side order and fresh French bread.
Add a side salad to any entrée for \$3.00

	<u>Half</u>	<u>Full</u>
Crawfish Etouffee or Shrimp Etouffee	\$12.95	\$16.95
<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	\$12.95	\$16.95
<i>Crawfish tails or large, peeled shrimp simmered in a spicy tomato and vegetable sauce then served over steaming rice.</i>		
Dixie Jambalaya	\$9.95	\$11.95
<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 & Rice	\$8.95	\$10.95
<i>Camelia 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 & Rice	\$8.95	\$10.95
<i>Black beans and Cajun ham cooked slowly in an array of Caribbean Spices. Served over rice with links of grilled Cajun sausage.</i>		
Crawfish Bread	\$10.95	\$13.95
<i>Lightly toasted French bread topped with a cheesy version of our Crawfish Etouffee.</i>		
Peel & Eat Hot Boiled Shrimp	\$14.95	\$20.95
<i>Large shell-on shrimp boiled in a spicy Louisiana crab boil; served with boiled potatoes and corn instead of a side order.</i>		
French Quarter Shrimp	\$15.95	\$21.95
<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>		
Blackened or Grilled Chicken (3)		\$13.95
<i>Fresh, tender chicken breasts, either blackened or grilled.</i>		
Roby R's Marinated Angus Ribeye		\$27.95
<i>A 16oz. cut of fresh beef marinated in our own homemade marinade, then cooked to your specifications. Our ribeyes are thick, so please allow us at least 30 minutes for preparation. Keep in mind that Ribeyes do have a certain degree of fat content marbled throughout.</i>		
Blackened Fish on Dirty Rice		\$16.95
<i>Choose one: Catfish, Tilapia, Mahi, Salmon (add \$4) , or Grouper (add \$8).</i>		

Chef's Specials

Our Chef's Specials include a side salad, one side order and garlic bread.

Grilled Marinated Pork Chops (2)	\$24.95
<i>Two 8oz. Frenched rack pork chops marinated in Roby R's marinade and served on garlic mashed potatoes.</i>	
Soft Shell Crab Opelousas	Market Price
Tilapia Opelousas	\$21.95
<i>Tilapia fillet is lightly breaded and fried golden brown. It's served on a bed of steaming rice and topped with our homemade Crawfish Etouffee and a sprinkle of cheddar cheese. If you prefer grouper, add \$8.00.</i>	
Seafood Rotini	\$21.95
<i>Gulf shrimp, Cajun sausage, crawfish tails and crab meat are sautéed in a splendidly creamy seafood sauce and then tossed with tri-color rotini.</i>	
Gumbaux's Fish Ponchartrain (Mahi, Catfish or Tilapia)	\$23.95
<i>A generous portion of fish fillet blackened, fried or pan broiled and topped with shrimp, crawfish and crab meat in a rich cream sauce. Served on a bed of steaming rice. If you prefer grouper, add \$8.00; Scottish Salmon, add \$4.</i>	
Crabmeat Stuffed Shrimp	\$23.95
<i>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 seafood bisque sauce.</i>	
Ya Ya's Sesame Salmon	\$22.95
<i>A fresh Scottish salmon fillet that is lightly blackened then finished in the oven with a sesame teriyaki sauce; served on homemade garlic mashed potatoes.</i>	
Fried Cajun Crab Cakes (3)	\$21.95
<i>Gumbaux's own Cajun version of a Louisiana favorite. Crabmeat, spices and Japanese bread crumbs are carefully molded into patties and deep fried. They're topped with our homemade Hollandaise sauce.</i>	
Blackened Catfish Imperial	\$24.95
<i>Farm raised catfish fillets dipped in Cajun seasonings, blackened, and then placed on a bed of homemade dirty rice. They're topped with Crawfish Etouffee & a sprinkle of cheddar cheese.</i>	
Pan-Seared Scallops	\$29.95
<i>Fresh, pan-seared scallops topped with a seafood bisque sauce and served on homemade potato Andouille hash or three cheese grits.</i>	
Shrimp and Three Cheese Grits (Blackened or Fried)	\$21.95
<i>Butterflied shrimp, blackened or fried, served on homemade three cheese grits and topped with a spoonful of Crawfish Etouffee.</i>	
Creole Chicken AuGratin	\$20.95
<i>Two fried chicken breasts on potato andouille hash, garlic mashed potatoes or black beans & rice. Your choice, so please specify. Topped with homemade tasso cheese sauce.</i>	

All menu prices are subject to change based on market conditions and availability.

Side Orders

Spicy Boiled Potatoes	\$2.00
Spicy Boiled Corn	\$1.50
Homemade Potato Salad	\$2.00
Homemade Cole Slaw	\$2.00
Red Beans & Rice.....	\$2.00
Fries (Cajun or Plain)	\$3.00
Cajun Turnip Greens	\$2.00
Cajun Green Beans	\$2.00
Cajun Black Eyed Peas.....	\$2.00
Black Beans & Rice.....	\$2.00
Three Cheese Grits.....	\$2.00
Garlic Mashed Potatoes.....	\$2.00
Jalapeno Creamed Corn.....	\$2.00
Homemade Hushpuppies.....	\$1.00
Dirty Rice.....	\$2.00
Potato Andouille Hash	\$3.00
Corn & Andouille Maque Choux.....	\$3.00

Just a Crock

Jambalaya Crock	\$5.95
Crawfish Etouffee Crock.....	\$6.95
Shrimp Etouffee Crock.....	\$6.95
Shrimp Creole Crock.....	\$6.95
Crawfish Creole Crock.....	\$6.95
Red Beans & Rice Crock.....	\$4.95
Black Beans & Rice Crock.....	\$4.95
French Quarter Sauce Crock.....	\$3.95

Beverages

Soft Drinks.....	\$2.95
(Coke, Diet Coke, Sprite, Mr. Pibb, Coke Zero, Lemonade)	
Abita Root Beer Bottle	\$2.50 each
Community Iced Tea.....	\$2.50
Community Dark Roast Coffee.....	\$1.50
Whole Milk	\$3.00 each
Orange Juice.....	\$3.00 each
Kid's Meals (10 and under) include a soft drink or tea, but...	
other beverages	\$3.00 each

Full bar available.

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

Homemade Desserts

New Orleans Bread Pudding with Rum Sauce	\$4.95
with vanilla ice cream.....	\$5.95
Chocolate Chip Bread Pudding with Rum Sauce.....	\$4.95
with vanilla ice cream.....	\$5.95
Key Lime Pie Slice.....	\$4.95
Mrs. Gail's Peanut Butter Pie Slice	\$4.95
Skip's Banana Pudding	\$4.95
Vanilla Ice Cream Crock.....	\$3.00
Banana's Foster	(small) \$6.95
Sliced bananas, 151 Rum, brown sugar and butter flambéed and served over vanilla ice cream.	(large) \$8.95

****10 required for complimentary birthday dessert.**

The Large Bananas Foster is not an option for complimentary birthday dessert.

Kids' Menu

For children 10 years old and younger ONLY

All-Beef Hot Dog..... \$3.95

Chicken Tenders..... \$3.95

Kid's Burger\$5.50

Kid's Platter\$5.95

Choose one: shrimp, oyster, gator, crawfish, tilapia strips, catfish strips

Grilled Cheese\$2.95

Kids' Meals include a fountain soft drink or tea, but other beverages are \$3 each.



Ask your server about our limited edition gleece prints. Created by Vermont watercolor artist Peter Huntoon, each collectible print is signed and numbered.

Weekday Lunch Portions

Appetizers, Soups, Salads and Chef's Specials are also available at lunch

The portions and prices below are only available Tuesday - Friday from 11am - 2pm.
No exceptions. Thank you!

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 \$3.00. Add cheddar, Swiss, Monterey Jack or American cheese for \$1.00.

Fried Catfish Strip Po Boy	\$10.95
Fried Shrimp Po Boy.....	\$10.95
Fried Gator Po Boy	\$11.95
Fried Oyster Po Boy.....	\$13.95
Fried Crawfish Po Boy.....	\$10.95
Fried Tilapia Strip Po Boy.....	\$10.95
Fried Soft Shell Crab Po Boy.....	Market
Fried Grouper Strip Po Boy (Fresh Day-Boat Grouper).....	\$19.95
Chicken Po Boy (Blackened, fried or grilled)	\$11.95
The Brandon.....	\$12.95
Grilled chicken & Applewood Smoked Bacon po boy with melted Monterey Jack Cheese and Tiger Bait Sauce.	
Cajun Grilled Andouille Sausage Po Boy.....	\$9.95
Sloppy, Hot Angus Roast Beef Po Boy	\$11.95
New Orleans Angus Burger (3/4 lb.) Specify temperature desired.	\$9.95
Decatur Street Muffuletta.....	\$11.95
A round Italian sesame bread loaf with thin layers of salami, ham, and olive salad spread, topped with provolone cheese, served warm.	
Fish Taco (Rolled Soft Taco)	\$11.95
A jalapeno tortilla filled with fried tilapia strips, fried shrimp, shredded lettuce, homemade black beans, cheese, & homemade cucumber salsa, topped with a swirl of Tiger Bait Sauce.	

Cajun Specialties

All Gumbaux's entrees are served with one side order and fresh French bread.
Add a side salad to any entrée for \$3.00

	<u>Half</u>	<u>Full</u>
Crawfish Etouffee or Shrimp Etouffee	\$7.95	\$12.95
Crawfish Creole or Shrimp Creole	\$7.95	\$12.95
Dixie Jambalaya.....	\$5.95	\$9.95
WJ's Famous Red Beans & Rice Served with Cajun sausage.....	\$5.95	\$8.95
Homemade Creole Black Beans & Rice Served with Cajun sausage.....	\$5.95	\$8.95
Crawfish Bread.....	\$8.95	\$12.95
Blackened or Grilled Chicken (2)		\$10.95
Grilled Marinated Pork Chop Served with garlic mashed potatoes	(1)\$12.95	(2)\$24.95
Shrimp and Three Cheese Grits (Blackened or Fried)		\$12.95
Topped with a spoon of Crawfish Etouffee.		
Blackened Fish		\$14.95
Choose one: Catfish, Tilapia, Mahi, Salmon (add \$2), or Grouper (add \$8). Served on dirty rice.		
Fried Chicken Au Gratin		\$11.95
Choose mashed potatoes, potato andouille hash, or black beans & rice, topped with tasso cheese sauce.		

Fried Platters

All Gumbaux's platters are served on a bed of Cajun fries and hushpuppies. You may add a side salad for \$3.00.
All fried food is cooked to order. Homemade sauces: Remoulade, Cocktail, and Tartar. Extra sauce .25 each.

Fried Catfish Strip Platter	\$11.95
Fried Shrimp Platter.....	\$11.95
Fried Gator Platter	\$12.95
Fried Oyster Platter.....	\$13.95
Fried Crawfish Platter	\$11.95
Fried Tilapia Strip Platter	\$11.95
Fried Grouper Strip Platter Fresh Day-Boat Grouper	\$21.95
Combination Platter (2 single items)	\$13.95
The Mardi Gras, Captain Creole and Soft Shell Crab Platters are NOT included as choices on the Combination Platter. Grouper is \$8 extra.	
Fried Soft Shell Crab Platter	Market Price
Mardi Gras Platter.....	\$22.95
3 Shrimp, 3 oysters, 3 catfish strips and a crab cake, along with your choice of a cup of seafood gumbo, chicken gumbo, lobster bisque, or seafood chowder.	
Captain Creole's Platter	\$31.95
A little bit of everything fried: catfish strips, oysters, shrimp, tilapia strips, crawfish, gator and a fried cajun crab cake.	