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Lost & Found

Menu Prices — October 24, 2026

Lost & Found menu with prices in United States, updated October 2019: 91 items across 10 categories, prices from $5.00 to $65.00.

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Lost & Found Menu with Prices (United States)

Lost & Found menu with prices in United States, updated October 2019: 91 items across 10 categories, prices from $5.00 to $65.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/lost-found

Menu categories: Picked for you · Appetizers · Entrees · Soup & Salads · Handhelds · Sides · Guzel Desserts · Mains · A La Carte · Brunch Sides

Picked for you

ITEM	PRICE
Cajun Pasta Fettuccine pasta, scallions, red onions, bell peppers, spinach & cherry tomatoes tossed in a spicy Cajun cream sauce top...	**$18.00**
Shrimp and Crawfish Dip Shrimp & crawfish tails served with crispy tortilla chips.	**$18.00**
Jerk Lamb Chops Four Grilled lamb chops topped with Jerk. Served with collard greens and Mac and cheese.	**$56.00**
Mac and Cheese	**$10.50**
Collard Greens with Smoked Turkey	**$10.50**

Appetizers

ITEM	PRICE
Shrimp and Crawfish Dip (Appetizers) Shrimp & crawfish tails served with crispy tortilla chips.	**$18.00**
Fried Wings 8 pc. seasoned and breaded wings	**$18.00**
Cauliflower Seasoned cauliflower florets breaded served with dipping sauce.	**$10.50**
Fried Ribs with Hennessy BBQ Sauce 5 Smoked pork ribs breaded & fried to perfection & served with Henn BBQ sauce.	**$23.50**
Loaded Waffle Fries Seasoned waffle fries topped with our three-cheese queso, pico de gallo & your choice of a protein.	**$12.00**
Grilled Wings 8 pc. seasoned and marinated wings	**$18.00**
Lobster Bites 8 oz of breaded and fried lobster claw meat served with honey sriracha sauce	**$37.50**
Pan Seared Crab Cake Fresh Crab cake served with honey mustard sauce and scallions	**$27.50**
Parmesan Truffle Fries Crispy fries tossed in garlic herb truffle oil. Topped with Parmesan cheese	**$18.00**

Entrees

ITEM	PRICE
Cajun Pasta (Entrees) Fettuccine pasta, scallions, red onions, bell peppers, spinach & cherry tomatoes tossed in a spicy Cajun cream sauce top...	**$18.00**
Lobster Cajun Pasta Fettuccine pasta, scallions, red onions, bell peppers, spinach, and cherry tomatoes, grilled chicken, andouille sausage,...	**$59.00**

ITEM	PRICE
Grilled Salmon and Shrimp 8 oz grilled salmon filet, topped with 4 grilled shrimp, drizzled with our lemon peppercorn aioli sauce. Served with gar...	**$36.50**
14 oz. Hawaiian Ribeye 14 oz. Ribeye in house soy pineapple marinated, topped Hawaiian glaze. Served with collard greens and Mac and cheese.	**$56.00**
Jerk Lamb Chops (Entrees) Four Grilled lamb chops topped with Jerk. Served with collard greens and Mac and cheese.	**$56.00**
Fried Salmon Strips Lightly breaded and fried with lemon pepper sauce on the side. Served with collard greens and Mac and cheese.	**$31.00**
Fried Chicken Wings and Thighs Three Seasoned and breaded chicken wings & Two thighs fried to perfection served with collard greens and Mac and cheese....	**$28.50**
Vegetarian Plate Choice of Three of our signature sides.	**$23.50**
Lemon Pepper Fried Chicken Crispy fried thighs with savory lemon pepper glaze. Served with collard greens and corn maque choux	**$27.50**
BBQ Grilled Salmon Chargrilled salmon with raspberry bbq sauce. Served with collard greens and corn maque choux	**$31.50**
Grilled Chicken Wings and Thighs Three Marinated Chicken Wings and two Thighs Grilled to Perfection. served with collard greens and Mac and cheese.	**$28.50**
Lamb Chop and Lobster Tail Combo 2 Pieces Grilled Lamb Chops served with Jerk Sauce, Grilled Two 4oz cold water Australian rock lobster tails accompanied...	**$65.00**
Lobster Mac and Cheese	**$43.00**
Boneless Short Rib Braised in Natural Reduction, Roasted Mashed Potatoes, and Collard Greens	**$53.00**
Nashville Hot Chicken Boneless Chicken Thigh, Brown Sugar, Chili Powder, Cayenne, Maque Choux	**$20.40**
Fried Pork Chop Apple Cider-Buttermilk Brine, Black Pepper Gravy. Roasted Garlic Mashed Potatoes, Brussel Sprouts	**$39.60**
Grilled Pork Chop Sou-Brown Sugar Marinade, Shitake Mushroom-Cognac Sauce, Roasted Garlic Mashed Potatoes, Brussel Sprouts	**$39.60**
Southern Fried Shrimp 6 Jumbo Shrimp, Cajun Seasoning, Cronbread Breading, Cocktail Sauce, Honey Sriracha Sauce, served with Mac and Cheese an...	**$25.20**

Soup & Salads

ITEM	PRICE
Seafood Gumbo House Dark roux base with andouille sausage, smoked turkey, braised chicken, and shrimp. Served with Texas Toast and whi...	**$27.00**
Blackend Salmon or Shrimp Salad Romaine Salad, Berries, Feta, Avocado, Red Onions, Maple Balsamic Dressing	**$46.80**
Grilled Steak Salad 7 Oz Ribeye Sliced, Romaine Lettuce, Pineapple, Cucumbers, Roasted Peppers, and Jalapeno-Ranch Dressing	**$36.00**

Handhelds

ITEM	PRICE
Classic Cheese Burger Two 4 oz Hickory grilled patties on a brioche bun topped with pepper Jack & American cheese, lettuce, tomatoes, red onio...	**$21.00**

ITEM	PRICE
Fried Chicken Sandwich Marinated and fried chicken thigh on a brioche bun. Comes with pickles and chipotle mayo. Served with waffle fries.	**$21.00**
Turkey Mac and Cheeseburger Two 4 oz blended turkey patties on brioche. Topped with Cajun Mac & cheese. Comes with lettuce, tomatoes, and red onions...	**$21.00**
Beyond Burger 6 oz beyond meat patty served on a brioche bun topped with lettuce, tomatoes, and red onions. Served with sweet potato f...	**$23.50**

Sides

ITEM	PRICE
Mac and Cheese (Sides)	**$10.50**
Collard Greens with Smoked Turkey (Sides)	**$10.50**
Garlic Mashed Potatoes	**$8.00**
Classic Waffle Fries	**$8.00**
Jalapeno Cheddar Cornbread	**$8.00**
Side House salad Served with ranch	**$8.00**
Corn Maque Choux	**$10.50**
Sautéed Green Beans	**$8.00**
Sweet Potato Waffle Fries	**$8.00**
Brussel Sprouts Flash Fried with a Garlic-Parmesan Aioli	**$12.00**
Roasted Garlic Whipped Potatoes Black Pepper-Creamy Gravy	**$8.40**
Sweet Potatoes Crispy Fried, Honey Butter, Cinnamon, Marshmallows	**$8.00**

Guzel Desserts

ITEM	PRICE
Banana Pudding	**$10.50**
Strawberry Shortcake	**$10.50**
Bourbon Praline	**$10.50**
Biscoff Cookie and Oreo	**$10.50**
Toffee Chocolate Pecans and Oreos	**$10.50**

Picked for you

ITEM	PRICE
Cajun Pasta Fettuccine pasta, scallions, red onions, bell peppers, spinach & cherry tomatoes tossed in a spicy Cajun cream sauce top...	**$15.50**
Collard Greens	**$10.50**
Homemade Belgian Waffle Maple glazed waffle. Served with butter, syrup, whipped cream, and dusted with powdered sugar.	**$22.00**

ITEM	PRICE
Lemon Pepper Fried Chicken Crispy fried thighs with savory honey lemon peppr glaze. Served with collard greens and corn Maque Choux.	**$27.50**
Jerk Lamb and Eggs Four grilled lamb chops served with white cheddar scrambled eggs, and collard greens. Consuming raw or undercooked meats...	**$49.50**

Mains

ITEM	PRICE
Cajun Pasta (Mains) Fettuccine pasta, scallions, red onions, bell peppers, spinach & cherry tomatoes tossed in a spicy Cajun cream sauce top...	**$15.50**
Lobster Cajun Pasta Fettuccine pasta, scallions, red onions, bell peppers, spinach, and cherry tomatoes, grilled chicken, andouille sausage,...	**$52.00**
Seafood Omelette Three egg omelette stuffed with shrimp, crab, crawfish, spinach, and white cheddar. Finished with creamy crab sauce and...	**$36.50**
Jerk Lamb and Eggs (Mains) Four grilled lamb chops served with white cheddar scrambled eggs, and collard greens. Consuming raw or undercooked meats...	**$49.50**
Fried Salmon Lemon pepper salmon strips over a bed of creamy cajun grits. Served with collard greens. Consuming raw or undercooked me...	**$31.00**
Lemon Pepper Fried Chicken (Mains) Crispy fried thighs with savory honey lemon peppr glaze. Served with collard greens and corn Maque Choux.	**$27.50**
Fried Lamb Chops Lightly battered and fried lamb chops. Served with raspberry BBQ sauce, collard greens, and corn Maque Choux. Consuming...	**$49.50**
Lemon Blueberry Biscuits House baked biscuit stuffed with blueberry compate, topped with lemon glaze.	**$21.00**
Homemade Belgian Waffle (Mains) Maple glazed waffle. Served with butter, syrup, whipped cream, and dusted with powdered sugar.	**$22.00**
Fried Egg Breakfast Sandwich Over hard fried eggs, andouille sausage, crispy bacon, American cheese, and spicy mayonnaise on brioche. Served with waf...	**$23.50**
Sweet Potato Pancakes Stack of three and smothered in sweet vanilla cream with honey butter. Topped with powdered sugar.	**$25.00**
BBQ Grilled Salmon Chargrilled salmon with raspberry BBQ sauce. Served with collard greens and corn Maque Choux. Consuming raw or undercook...	**$31.00**
Funfetti French Toast House French toast topped with vanilla cream, powdered sugar, whipped cream, and rainbow sprinkles.	**$22.00**
Crab Cake Biscuit Fresh crab cake, American cheese, hard fried egg, and crispy bacon served in between a cheddar jalapeno biscuit. Comes w...	**$39.00**
Braised Beef and Jalapeno Cornbread Jalapeno cheddar cornbread topped with braised beef in au jus sauce.	**$37.50**
Coconut Curry Shrimp and Grits Coconut grits topped with sauteed shrimp, bell peppers, red onions with a curry cream sauce.	**$28.50**
Seasonal Fruit Plate Sliced fruit and berries with vanilla yogurt and granola	**$19.50**

A La Carte

ITEM	PRICE
Salmon	**$12.00**

ITEM	PRICE
Crab Cake	$19.00
Cheddar Biscuit	$5.00
Chicken Thigh	$10.00
Four Grilled Shrimp	$10.00
Jalapeno Cornbread	$6.00

Brunch Sides

ITEM	PRICE
Cajun Grits	$8.00
Collard Greens (Brunch Sides)	$10.50
Waffle Fries	$8.00
Corn Maque Choux	$10.50
Two Fried Eggs with Crispy Bacon	$6.50
Coconut Grits	$8.00
Two Fried Eggs and Andouille Sausage	$6.50