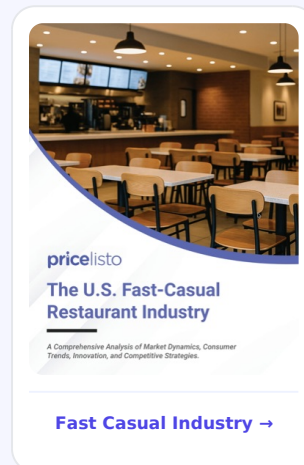




Lost & Found

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

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
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

ITEM	PRICE
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
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
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
Crab Cake	\$19.00
Cheddar Biscuit	\$5.00
Chicken Thigh	\$10.00
Four Grilled Shrimp	\$10.00

ITEM	PRICE
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