

# Muffulettas & Poboy

## Muffulettas

**Muffuletta** Half \$8.79 Whole \$15.79

fresh-sliced Genoa salami, mortadella, baked ham and provolone cheese

**Gulfuletta** Half \$10.99 Whole \$17.99

Stacked with a layer of fried shrimp, fish fillet and oysters

**Vegeletta** Half \$6.99 Whole \$11.99

Central Grocery's olive salad and sliced tomato and topped with melted provolone cheese

## Seafood Poboy

**Shrimp Poboy** \$9.99

**Crawfish Poboy** \$9.99

**Soft Shell Crab Poboy** One Crab \$10.99

Two Crabs \$17.99

(subject to seasonal availability)

**Fish Fillet Poboy** \$9.99

**Oyster Poboy** \$9.99

**Combo Poboy** \$9.99

## Meat Poboy

**Bayou Burger** \$8.79

medium- well done only add cheese for \$.60

**Boudin Link Poboy** \$8.79

**Cajun Roast Beef Poboy** \$8.79

**Grilled Chicken Poboy** \$8.79

**JSB Poboy (Jerry's Special Boudin)** \$8.79

add jalapeños for \$.60.

**Smoked Sausage Poboy** \$8.79

**Ham and Cheese Poboy** \$8.79

**Cup and a Half** \$8.99

Your choice of a cup of delicious seafood gumbo, jambalaya, or red beans and rice, plus half of a poboy: fresh fish fillet, shrimp, oyster, crawfish or roast beef. Soft shell crab not included. House salad can be substituted for the cup if you wish.

All Muffulettas and Poboy served with Zydecajun Fries  
for Sweet Potato Fries or Onion Rings add \$.60  
Poboy also available on wheat bread

# Sides & Desserts

## Sides

**Brenda's Sweet Potato Fries** \$3.99

Cajun seasoning or cinnamon sugar

**Cajun New Potatoes** \$3.59

We take fresh new potatoes cut into quarters and boil them in a fantastic blend of Cajun seasonings, topped with butter and parsley. Spicy, not hot!

**Jerry's Cajun Slaw** \$3.49

Fresh chopped cabbage and carrots combined with our own Cajun seasonings.

**Cajun Bread** \$1.49

Brought in from Gambino's Bakery in New Orleans. Lightly buttered and sprinkled with our own ZydeCajun seasoning, then toasted.

**Crawfish Etouffe'** (side order) \$5.59

**Red Beans and Rice with Sausage** \$3.49

**Chicken and Sausage Jambalaya** \$3.49

**Chicken Sauce Piquant'** \$3.99

**Zyde Cajun Fries** \$3.59

**Jerry's Fresh-cut Onion Rings** \$3.79

**Fried Pickle Slices** \$5.99

## Desserts

**Jerry's Famous Bread Pudding** w/ rum sauce \$4.99

**Kenny's Key Lime Pie** \$4.99

**New York style Cheesecake** \$4.99

**Reese's Chocolate Peanut Butter Pie** \$4.99

**Caramel Granny Smith Apple Pie** \$4.99

**Molten Chocolate Cake** \$4.99

**Ice Cream** \$2.99



# Take out Menu

**A Pensacola tradition since 1993**

Visit our website:  
[www.jerryscajun.com](http://www.jerryscajun.com)

*Prices Subject to change without notice.  
Last update September 22, 2011*

# Appetizers & Salads

## Appetizers

### Special Boudin \$7.99

Boudin removed from the sausage casing, placed in a bowl, covered with a special sauce and mild chili. Topped with fresh cheddar cheese and baked. Served with Cajun bread. (Add Jalapeño peppers - \$.60)

### Boudin Link \$5.99

Rice dressing made from fresh ground pork, aromatic vegetables: onions, green onions, celery and garlic and Cajun spices, stuffed into a sausage casing. This 6oz. link is served hot with Cajun bread.

### Boudin Balls \$6.99

The same great boudin, formed into bite sized balls, lightly breaded and deep fried to a golden brown. Served with Cajun bread. (6 per order) Choose: Regular or Jalapeño

### Louisiana Meat Pies \$5.99

Flavorful beef or crawfish fillings enfolded in savory pastry. Meat pies, a tradition on Christmas Eve, were brought to Louisiana by the Cajuns upon their exile from Nova Scotia in 1750.

### Seafood Gumbo \$4.79 (cup) \$7.99 (bowl)

First we make a roux, then add shrimp, crab meat, oysters and aromatic vegetables to make the best gumbo around. Served with Cajun bread.

### Crawfish Tails \$8.99

Peeled crawfish tails, slightly dusted in our own Cajun Dust and deep fried to a golden brown. Or sauteed in butter, herbs and our ZydeCajun seasoning. Served with Cajun bread.

### Cajun Catfish Bites \$6.59

Farm raised catfish fillets, marinated, bite sized nuggets, dusted with our own Cajun Dust, and fried to a golden brown. Served with Cajun bread.

### Fried Pickle Slices \$5.99

Kosher Dill croos cut pickle slices, lightly coated with Jerry's own CajunDust fry seasoning, and fried to a golden brown.

## Salads

### Crawfish Salad \$10.99

Garden fresh lettuce, tomato and cucumber piled high. Then we top it with plump crawfish, seasoned with Jerry's own ZydeCajun seasoning. Choose: fried or sauteed

### Shrimp Salad \$10.99

Large Gulf shrimp, cooked in a blend of Cajun seasonings piled on top of crisp lettuce, tomato and cucumber.

### Chef's Salad \$9.99

A large bowl of fresh lettuce, tomato and cucumber, topped with cheddar cheese, provolone cheese and diced ham.

### Cajun Grilled Salad \$10.99

Boneless chicken breast, lightly seasoned with Jerry's own ZydeCajun seasoning, and grilled to perfection over an open flame. Sliced and nestled among fresh lettuce, tomato and cucumber.

### House Salad \$4.49

Fresh crisp lettuce, tomato and cucumber. (Add crawfish, sauteed or fried, for only \$2.25 extra.)

Served with Cajun bread and your choice of salad dressing.

# Seafood Entrees

## Seafood Platter -The House Specialty \$19.99

This sumptuous, South Louisiana style platter is loaded with all of the favorites: a cup of seafood gumbo plus perfectly seasoned golden fried shrimp, oysters, fresh fish fillet and crawfish tails Complimented with Cajun new potatoes.

Recommended wine: Chateau Ste. Michelle Riesling

## New Orleans Style BBQ Shrimp \$17.99

Originated at Pascal's Manale, a popular New Orleans restaurant, our version is equally appealing (and a-peeling!) We simmer large shell-on gulf shrimp in a buttery, uniquely seasoned, made-from-scratch pepper and herb sauce. Served with Cajun corn on the cob and fresh Gambino's french bread for sopping up the extra sauce.

Recommended wine: Cavit, Pinot Grigot

## Crawfish Etouffé (a too fay) \$14.99

This is definitely one of South Louisiana's favorite dishes. We use plump crawfish tail meat and aromatic vegetables simmered in a smooth, creamy sauce and seasoned with Cajun herbs and spices. Served over steamed rice.

Recommended wine: Clos Bu Bois, Pinot Noir

## Seafood Single \$11.99

Choose one of the following: fresh fish fillet, shrimp, oysters, or crawfish. Served with Cajun new potatoes.

Recommended wine: Casa Lapastolle - Sauvignon Blanc

## Seafood Double \$17.99

Choose two of these wonderful seafood items: fresh fish fillet, shrimp, oysters, crawfish or soft shell crab. (Sorry, limit one soft shell crab.) Served with Cajun new potatoes.

Recommended wine: Casa Lapastolle, Savignon Blanc

## Ahi Tuna Steak \$15.99

An 8oz. filet of ahi tuna prepared as you wish, grilled or blackened. Served with Cajun new potatoes, vegetable medley. Wasabi sauce available upon request.

Recommended wine: Alice White, Lexia

## Soft Shell Crab Plate one crab \$13.99 two crabs \$18.99

Beautiful soft shell crabs lightly battered and deep fried to perfection. Served with Cajun new potatoes. Available sauteed. (Seasonal)

Recommended wine: Chateau St. Jean, Chardonnay

## Cajun Catfish \$10.99

Farm raised catfish, bathed in our own delicious marinade and seasoned with our Zyde Cajun seasoning, and deep fried. Served with Cajun new potatoes.

Recommended wine: True earth, Organic, Chardonnay

*All seafood entrees come with Cajun bread and your choice of salad or Cajun slaw.*

*Seafood prepared fried, sauteed, grilled or blackened.*

# Cajun Favorites

## Ribeye Steak 12oz. \$14.99

Fresh, hand-cut, never frozen, Certified Hereford beef. Marinated in a zesty blend of herbs and spices. Charbroiled or Blackened Served with new potatoes. (allow extra cook time for medium to well done.)

Recommended wine: Ravenswood Vintners Blend, Zinfandel

## Cajun Sampler Platter \$18.99

Includes a cup of our famous homemade seafood gumbo, red beans and rice with smoked sausage, chicken and sausage jambalaya, crawfish etouffe, chicken sauce piquant.

Recommended wine: Clos Du Bois, Pinot Noir

## Jerry's Pasta Entrees \$15.99

Crawfish or shrimp & andouille, sauteed in butter, garlic, green onions, Cajun seasonings, herbs and then blended together in a cream sauce with the fettuccine, provolone and Parmesan cheeses. Served with Cajun corn on the cob.

Recommended wine: Ravenswood Vintners Blend, Zinfandel

## Red Beans & Rice with Smoked Sausage \$8.99

A South Louisiana tradition usually served on wash day: Monday. We serve them everyday. We use Camellia red kidney beans and aromatic vegetables, along with fresh smoked Louisiana sausage. Served over a bed of steamed rice.

Recommended wine: Celler #8, Merlot

## Chicken and Sausage Jambalaya \$8.99

Boneless chicken, Manda's smoked sausage and aromatic vegetables are cooked slowly together with rice and Cajun seasonings.

Recommended wine: Chateau St. Jean, Chardonnay

## Chicken Sauce Piquant \$9.79

Boneless chicken simmered in a tomato-based sauce with aromatic vegetables, mushrooms, and Cajun seasonings. This is also served over a bed of steamed rice.

Recommended wine: Rodney Strong, Cabernet Sauvignon

## Chicken Dippin' Strips for Adults \$8.99

Boneless chicken breasts cut into strips, then lightly dusted with our own CajunDust, and deep fried to a beautiful golden brown. Served with Cajun fries, and ranch dressing for dippin'.

Recommended wine: Cavit Pinot Grigio

*Cajun entrees come with Cajun bread and your choice of salad or Cajun slaw.*

Consuming raw or undercooked meat, fish, or dairy may pose a health risk to certain individuals.