

Café Mamou

Breakfast Menu

Tuesday: Thursday 7am – 2pm

Friday: Saturday 7am – 1pm

Sunday: 7am – 3pm

the Big Mamou

903 Studewood St.

Houston, TX 77008

Ph: 713-862-2600

Café Mamou Beignets

4

Houston's Best! Made fresh daily in the Mamou kitchen using Bren's family recipe! Served hot & dusted!

Beignet Special – Beignets with Coffee (tea or soda)

6²⁵

Eggs Mamou

9⁷⁵

Poached eggs with hand-whipped Creole Hollandaise Sauce; Louisiana Tasso Ham & Creamed Spinach on a Buttermilk Biscuit; **choice of 2:** Home-Style Potatoes, Creole Grits, Applewood Bacon or TX Pan Sausage

Big Mamou Breakfast

7⁵⁰

3 eggs (over-easy, over-medium, over-hard or scrambled); **choice of 2:** Applewood Bacon, TX Pan Sausage, Creole Grits or Home-Style Potatoes; with a buttermilk biscuit

Jackson Square Breakfast

6⁵⁰

3 buttermilk pancakes; fruit cup and choice of (1): Applewood Bacon, TX Pan Sausage, Creole Grits or Home-Style Potatoes

Chartres Street Breakfast Taco*

6⁵⁰

Eggs, Andouille Sausage, grilled peppers and onions rolled into soft corn tortillas with choice of Home-Style Potatoes, Creole Grits or Fruit Cup (Flour tortilla available upon request)

Breakfast Sandwich

3⁷⁵

Egg w/ choice of 1: Bacon, Ham, Turkey or Sausage on Multigrain Bread or Biscuit

Omelet* (2 or 3 eggs)

Vegetarian – bell peppers, onions, diced tomato, cilantro, shredded cheese, mushrooms, spinach

7 / 8²⁵

Greek – bell peppers, onions, spinach, black olives, diced tomatoes, artichokes, Feta cheese

8 / 9²⁵

Creole – bell peppers, onions, diced tomatoes, shredded cheese, Tasso, Andouille, Cajun spices

8 / 9²⁵

Add: Shrimp, Crawfish or Crab

3 (each selection)

Egg Whites Only, add

1⁵⁰

Kid's Breakfast Menu

(10 & under; Seniors 60+; drink not included)

Pancake Breakfast

3

1 Pancake w/ choice of bacon or sausage

Eggs Breakfast

3

Scrambled; choice of bacon or sausage

ALA CARTE

Pancake Short Stack 2⁷⁵
Single Egg* 1
Sausage Gravy 2⁵⁰
Sausage 'n Biscuit 1⁸⁹
Grits* 1⁷⁵
Yogurt Parfait* 3⁵⁰
Oatmeal 3⁵⁰

Buttermilk Biscuit 1
Applewood Bacon* 1⁸⁵
TX Pan Sausage* 1⁷⁵
Cheese* .50
Home-Style Potatoes* 2
Waffle 1⁸⁵

Breakfast Taco* (1) 2⁵⁰
Gravy .75
Fruit Cup* 2⁹⁵
Biscuits 'n Gravy 2⁷⁵
Multigrain Toast (2) 1²⁵
Pancake 1⁷⁵

20% Gratuity will be added for parties of 5 or more

Substitutions \$2

*Gluten-Free

the Big Mamou

Cajun Restaurant

Tuesday – Thursday: 7am – 2pm
 Friday – Saturday: 7am – 10pm
 Sunday: 7am – 3pm

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Appetizers (11am – close)

- Louisiana Meat Pies** 5
 Flaky pastry filled with ground pork & beef, Cajun spices & the trinity; dee-fried to a golden brown; served w/ Remoulade
- Fried Dill Pickles** 5
 Dill pickle chips breaded w/ spiced bread crumbs; fried to a golden brown; served w/ Cajun Aioli
- Boudin Link*** 6
 Traditional Louisiana Boudin links grilled; served w/ grilled peppers & onions
- Boudin Balls** 6²⁵
 Deconstructed links, reconstructed into balls w/ 3-cheese blend; Cajun spices & jalapenos; rolled, dusted & fried; served w/ Cilantro Sauce

Lunch Specials Served 11am – 2pm

Catfish Basket* (1/2 filet) 6⁷⁵
 (fried, blackened or grilled)

Shrimp Basket (4 jumbo, tail-on) 8
 (fried, blackened* or grilled*)

Crawfish Basket 9

Oyster Basket 9
 Baskets include hushpuppies and 2 sides
 (gumbos, side salad, rb'nr, jambalaya count as 2 sides)

Fish Tacos* 8
 2 fish tacos w/ choice of beans or salad

Soup 'n Salad* 7
 Small Soup and Side Salad

Po-Boys, Wraps & Sandwiches (continued)

- Muffaletta** 7⁵⁰ 10⁵⁰
 New Orleans classic w/ Genoa salami, ham, turkey, provolone, & Olive Mix on 8" Muffaletta Loaf
- Turkey Club** 5 8⁵⁰
 Roasted turkey breast, applewood bacon, smoked ham; provolone; dressed w/ lettuce, tomatoes, mayo on multigrain bread
- Sliders** (single) 2⁵⁰ (triple) 7⁵⁰
 BLT, Cajun Roast Beef, Muffaletta, Turkey Club, Ham & Cheese

Salads*

- House Caesar** 7
 Romaine, carrots, celery, parmesano-regginito, tossed w/ our house Creamy Cajun Caesar dressing
 w/ grilled chicken 9⁵⁰
 w/ grilled shrimp 12
- the Big Mamou Salad** 10
 Romaine, spinach, iceberg, cranberries, goat cheese, toasted pecans; fat-free Raspberry Vinaigrette
 w/ grilled chicken 12⁵⁰
 w/ grilled shrimp 15
- Side Salad** 4
 Romaine, iceberg, purple cabbage, carrots, celery & tomatoes; choice of dressing
- Jalapeno Potato Salad** 2⁵⁰
 Made in-house; southern style mustard potato salad w/ chopped jalapenos & Cajun spices

- Coleslaw** 2²⁵
 Made in-house; shredded cabbage & carrots tossed in our own Southern style Creamy Coleslaw dressing

Salad Dressings

Fat-Free Balsamic-Raspberry Reduction; Bleu Cheese, Cajun Caesar, Cilantro, Creamy Italian Vinaigrette, Mamou Sauce, Ranch, Fat-Free Raspberry Vinaigrette

Po-Boys, Wraps & Sandwiches

Served w/ Cajun Fries, Sweet Thangs or Rings

Po-Boy	Half	Whole/Wrap
Catfish (fried, blackened, grilled)	6	11
Shrimp (fried, blackened, grilled)	6 ⁵⁰	12 ²⁵
Crawfish	7	13 ⁵⁰
Oyster	7	13 ⁵⁰

Served Dressed w/ lettuce, tomatoes, Mamou Sauce or Coleslaw & Coleslaw Dressing (great w/ catfish!)

- Roast Beef Po-Boy** 6⁵⁰ 12²⁵
 Cajun spiced slow-cooked roast beef, Debris gravy, lettuce, tomatoes, horseradish-infused mayo on Gambino's Po-Boy Bread

20% Gratuity will be added for parties of 5 or more

Substitutions \$2

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House Favorites

Gumbo YaYa sm 7 lg 10
Chicken, sausage, Andouille, in a dark roux w/ Cajun spices & the trinity; served over white rice

Seafood Gumbo sm 8 lg 11
TX Gulf Shrimp & crawfish in a dark roux w/ Cajun spices; served over white rice; oysters upon request

the Big Easy Jambalaya* sm 5 lg 7
Chicken, smoked sausage, Andouille, Tasso, bacon, Cajun spices, the trinity cooked slow and easy

N'Awlins Red Beans 'n Rice* sm 5 lg 7
Red beans slow-cooked w/ smoked sausage, Andouille, smoked pork and Cajun spices; served over white rice

Mac 'n Cheese sm 5²⁵ lg 8²⁵
Macaroni pasta in a creamy 3-cheese blend topped w/ parmesan-bread crumbs (Comfort in a bowl!)

Baskets, Plates & Platters

Chicken Tenders 9⁵⁰
Fried Chicken Breast Tenders, buttermilk biscuit, gravy or ranch dressing; fries or mashed potatoes

Fish Tacos* 10
Crispy light strips of fried catfish filets, nestled in a corn tortilla with purple cabbage slaw; drizzled w/ Cilantro sauce; served w/ Red Beans

Quiche 8
Bacon-Cheddar-Jack cheese-Spinach (not-your-mother's-quiche!); served w/ side salad

Étouffé sm 10 lg 15
Crawfish & shrimp in a rich, creamy roux-based Etouffee sauce w/ Cajun spices, herbs, bell peppers, onions

Grilled Shrimp Tacos* 12²⁵
Grilled shrimp dusted with Cajun spices, grilled onions & peppers, nestled in a corn tortilla; drizzled with Cilantro Sauce; served w/ red beans

Shrimp 'n Grits* 11
Stone-ground grits cooked til creamy; Cajun spices, parmesan cheese & applewood smoked bacon; sauced w/ Jack-Kissed-Andouille-Tasso Cream; crowned w/ Jumbo Gulf Shrimp

Grilled Chicken Breast * 10⁹⁹
Grilled, Blackened; choice of 2 sides

Baskets, Plates & Platters (continued)

Catfish Platter* 12⁵⁰
Grilled, Blackened or Fried; hushpuppies & choice of 2 sides
Add an extra filet 4

Tilapia Platter* 13⁵⁰
Grilled, Blackened or Fried; hushpuppies & choice of 2 sides
Add an extra filet 4

Texas Gulf Shrimp 16⁵⁰
Grilled*, Blackened* or Fried; hushpuppies & choice of 2 sides

Oyster Platter 17
Fried Gulf Oysters; hushpuppies & choice of 2 sides

Add-a-Sauce* 5
(toppings for platters)

Sauce Pontchartrain – shrimp & crawfish in a brown-butter-white wine reduction

Sauce Louisianne – shrimp & capers in a white wine reduction

Kid's Lunch

(10 & under; Seniors 60+)
(includes small soda or tea)

Catfish Basket* 5

Chicken Nuggets Basket 5

Shrimp Basket (fried/grilled*) 6
Baskets served w/ choice of Fries, Sweet Thangs, Coleslaw, Potato Salad or Applesauce

Mac 'n Cheese 5

Sides

Cajun Fries 2⁷⁵

Sweet Thangs 3

Cajun-Fried Rice 3

Onion Rings (hand-cut & breaded) 3

Mashed Potatoes (skin on) 3

Home-Style Potatoes 2

Hushpuppies 2⁶⁰

Greens 2

Cup-o-Red Beans 'n Rice 3

Cup-o-Jambalaya 3

Cup-o-Gumbo YaYa 4

Cup-o-Seafood Gumbo 5

Basket-o-Bread 1²⁵

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Sugar 'n Spice

Brownies/Cookies/Muffins/Pastries	2
Cinnamabun/ButterCake	2 ²⁵
Bread Pudding	4
Pecan Pie	5

Beverages

Fountain Soda	2 ²⁵
Iced Tea	2 ²⁵
Bottled Water	1 ⁵⁰
Abita Root Beer	2
Milk	1 ⁷⁵ / 2 ⁷⁵
Chocolate Milk	2 ²⁵ / 3 ²⁵
Orange / Apple Juice	2

Coffees

Café au lait^ / Latte	2 ⁷⁵ / 3 ⁷⁵
Café Mamou*	2 ⁵⁰
Cappuccino	3 ⁵⁰ / 4 ⁷⁵
Espresso	2 ⁵⁰
Espresso Shots	1 ²⁵
Iced Coffee	2 ⁷⁵ / 4 ⁰⁰

^ Dark roast coffee with chicory; steamed milk

*French Roast blend

Adult Beverages

Domestic Beer	3
Import Beer	4
Seasonal Beer	4
Mimosa	4 / 14 ²⁵
Bellini	4 ⁵⁰ / 14 ⁷⁵

Wine-by-the-glass or Bottle
(see Wine & Beer Menu)

Special Brunch Menu

(Sunday - 7am – 3pm)

Belgian Waffles 8

Thick, light Belgian Waffles w/ Fruit Cup or choice of 2: Creole Grits, Home-Style Potatoes, Applewood Bacon or TX Pan Sausage

Mardi Gras French Toast 8

Souffle-like baked French Toast w/ a hint of cinnamon, orange & cloves; w/ Fruit Cup or choice of 2: Creole Grits, Home-Style Potatoes, Applewood Bacon or TX Pan Sausage

Pan-Seared Salmon 16

Lightly seasoned, pan-seared salmon filet; served w/ side salad, Sauteed Spinach and Garlic Mashed Potatoes or Garlic Rice

Eggs Mamou & Crab Cakes 15

Our version of Eggs Benedict served on Crab Cakes; w/ Fruit Cup or choice of 2: Creole Grits, Home-Style Potatoes, Applewood Bacon or TX Pan Sausage