

# Café Mamou

## Breakfast Menu

Tuesday – Wednesday: 8am – 2pm  
Thursday - Saturday: 8am – 10pm  
Sunday: 8am – 3pm

### Breakfast served daily from 8am

Tu-Wed: 8am -2pm  
Th- Sat: 8am - 1pm  
Sun: 8am - 3pm

the Big Mamou  
903 Studewood St.  
Houston, TX 77008  
Ph: 713-862-2600

**Café Mamou Beignets** 4<sup>25</sup>

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

**Beignet Special** – Beignets with Coffee (French Roast or Café au lait), Tea or Soda 6<sup>50</sup>

**Eggs Mamou** 9<sup>75</sup>

Perfectly 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** 8

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 or multigrain toast or tortillas (corn or flour)

**Little Mamou Breakfast (NEW!)** 8

1 egg (over-easy, medium, hard or scrambled); 1 pancake; **choice of 2:** Applewood Bacon, TX Pan Sausage, Creole Grits or Home-Style Potatoes; with a buttermilk biscuit or multigrain toast or tortilla (corn or flour)

**Jackson Square Breakfast** 6<sup>75</sup>

3 buttermilk pancakes; **choice of 2:** Applewood Bacon, TX Pan Sausage, Creole Grits or Home-Style Potatoes

**Chartres Street Breakfast Tacos\*** 6<sup>75</sup>

Eggs, Andouille Sausage, grilled peppers and onions rolled into soft corn tortillas, drizzled w/ Cilantro Sauce with **choice of** Home-Style Potatoes or Creole Grits (Flour tortilla available upon request)

**Breakfast Sandwich** 4<sup>25</sup>

Egg w/ choice of 1: Bacon, Ham, Turkey or Sausage on Multigrain Bread, Biscuit or Brioche Roll  
Add Cheese .50 Add Grilled Tomato .75 Add Grilled Peppers 'n Onions .75 Egg Whites only add 1<sup>50</sup>

**Omelet\* (2 or 3 eggs)**

**Vegetarian** – bell peppers, onions, diced tomato, cilantro, shredded cheese, mushrooms, spinach 7<sup>25</sup> / 8<sup>50</sup>

**Greek** – bell peppers, onions, spinach, black olives, diced tomatoes, artichokes, goat cheese 8<sup>25</sup> / 9<sup>50</sup>

**Creole** – bell peppers, onions, diced tomatoes, shredded cheese, Tasso, Andouille, Cajun spices 8<sup>75</sup> / 10

**Add: Shrimp, Crawfish or Crab** 3 (each selection)

**Egg Whites Only, add** 1<sup>50</sup>

## 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 2<sup>75</sup>

Single Egg\* 1<sup>25</sup>

Sausage Gravy 2<sup>50</sup>

Sausage Biscuit 2

Grits\* 2<sup>25</sup>

Waffle (1) 2

Biscuit w/ Sausage Gravy 3<sup>25</sup>

Buttermilk Biscuit 1<sup>25</sup>

Applewood Bacon\* 2

TX Pan Sausage\* 2

Cheese\* .50

Home-Style Potatoes\* 2<sup>25</sup>

Pancake (1) 2

Breakfast Taco\* (1) 2<sup>75</sup>

Gravy 1

Fruit Cup\* 3<sup>50</sup>

Biscuits 'n Gravy 3<sup>50</sup>

Toast / Tortillas (corn/flour) 1<sup>25</sup>

Oatmeal\* 3<sup>75</sup>

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

Substitutions \$2

\*Gluten-Free

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## Appetizers (11am – close)

**Louisiana Meat Pies** 5<sup>25</sup>  
 Flaky pastry filled with ground pork & beef, Cajun spices & the trinity; deep-fried to a golden brown; w/ Remoulade

**Fried Dill Pickles** 5<sup>25</sup>  
 Dill pickle chips breaded w/ spiced bread crumbs; fried to a golden brown; served w/ Cajun Aioli

**Boudin Links\*** 6<sup>25</sup>  
 Traditional Louisiana Boudin links grilled; served w/ grilled peppers & onions

**Boudin Balls** 6<sup>50</sup>  
 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/Tilapia Plate\*** (1/2 filet) 8  
 (fried, blackened or grilled)

**Shrimp Plate** (4 jumbo, tail-on) 8<sup>75</sup>  
 (fried, blackened\* or grilled\*)

**Crawfish or Oyster Plate\*** 9

Plate lunches include hushpuppies and 1 side

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

**Pasta du jour** 6  
 Pasta, Side Salad & Garlic Bread  
 (ask server for details)

Add grilled/blackened chicken 4<sup>00</sup>

Add grilled/blackened shrimp 5<sup>00</sup>

**Substitutions & Shared Plates \$2**

## Po-Boys & Sandwiches

Served w/ Cajun Fries, Sweet Thangs or Rings

**Po-Boy** (8" Gambino's PoBoy Bread)

Catfish (fried, blackened, grilled) 11

Shrimp (fried, blackened, grilled) 12<sup>25</sup>

Crawfish 13<sup>50</sup>

Oyster 13<sup>50</sup>

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

## Po-Boys & Sandwiches (continued)

**Roast Beef Po-Boy** 12<sup>25</sup>  
 Cajun-spice, slow-cooked roast beef, Debris gravy, lettuce, tomatoes, horseradish-infused mayo on Gambino's Po-Boy Bread

**Muffaletta** (half) 8 (whole) 11  
 New Orleans classic w/ Genoa salami, ham, turkey, provolone, & Olive Mix on Gambino's 8" Muffaletta Loaf

**Turkey Club** 8<sup>50</sup>  
 Roasted turkey breast, apple wood bacon, smoked ham; provolone; dressed w/ lettuce, tomatoes & mayo on multigrain bread or Brioche Roll

## Salads\*

**House Caesar** 7  
 Romaine, carrots, celery, parmesano-regginito, tossed w/ our house Creamy Cajun Caesar dressing  
 w/ grilled/blackened chicken 11  
 w/ grilled/blackened shrimp 12

**the Big Mamou Salad** 10  
 Romaine, spinach, iceberg, cranberries, goat cheese, toasted pecans; fat-free Raspberry Vinaigrette  
 w/ grilled/blackened chicken 14  
 w/ grilled/blackened shrimp 15

**Side Salad** 4  
 Romaine, iceberg, purple cabbage, carrots, celery & tomatoes; choice of dressing

**Jalapeno Potato Salad** 2<sup>50</sup>  
 Made in-house; southern style mustard potato salad w/ chopped jalapenos & Cajun spices

**Coleslaw** 2<sup>25</sup>  
 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

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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 12  
TX Gulf Shrimp & crawfish in a dark roux w/ Cajun spices; served over white rice; oysters upon request

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

**Shrimp 'n Grits\*** 12  
Stone-ground grits cooked until creamy; Cajun spices, parmesan cheese & applewood smoked bacon; sauced w/ Jack-Kissed-Andouille-Tasso Cream; crowned w/ Jumbo Gulf Shrimp

**Fish Tacos\*** 11  
Crispy light strips of fried catfish filets, nestled in a corn tortilla with purple cabbage slaw; drizzled w/ Cilantro sauce; served w/ Red Beans or Side Salad

**the Big Easy Jambalaya\*** sm 7 lg 9  
Chicken, smoked sausage, Andouille, Tasso, bacon, Cajun spices, the trinity cooked slow and easy

**N'Awlins Red Beans 'n Rice\*** sm 6 lg 8  
Red beans slow-cooked w/ smoked sausage, Andouille, smoked pork and Cajun spices; served over white rice

**Mac 'n Cheese** sm 5<sup>50</sup> lg 8<sup>50</sup>  
Macaroni pasta in a creamy 3-cheese blend topped w/ parmesan-bread crumbs (Comfort in a bowl!)

**Chicken Tenders** 9<sup>50</sup>  
Fried Chicken Breast Tenders, buttermilk biscuit, gravy or ranch dressing; fries or mashed potatoes

**Creole Trio (NEW ITEM!)** 12  
If you just can't decide...choose 3 of the following for a sample of our Southern charm: red beans 'n rice; jambalaya; cajun fried rice; gumbo ya-ya; etouffée

## Plates & Platters

**Grilled Shrimp Tacos\*** 12<sup>25</sup>  
Grilled shrimp dusted with Cajun spices, grilled onions & peppers, nestled in corn tortillas; drizzled with Cilantro Sauce; served w/ Red Beans or Side Salad

**Catfish or Tilapia Platter\*** 14  
Grilled, Blackened or Fried; hushpuppies & 2 sides  
Add an extra filet 5

**Texas Gulf Shrimp Platter** 16<sup>50</sup>  
Grilled\*, Blackened\* or Fried; hushpuppies & 2 sides

## Plates & Platters (continued)

**Oyster or Crawfish Platter\*** 17  
Cornmeal dusted & fried; hushpuppies & 2 sides

**Combo Seafood Platter** 25  
Jumbo Gulf Shrimp, Oysters, Catfish Strips, Crawfish tails, Stuffed Crab, hushpuppies & 2 sides

**Pecan-Crusted Chicken Breast \*** 11  
Oven roasted, in-house pecan breading; choice of 2 sides

**Shrimp Scampi (NEW ITEM)** 18  
Linguini Pasta tossed w/ grilled Jumbo Gulf shrimp in a light, lemon-butter-garlic-white wine sauce w/ side salad & garlic bread

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

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

**Sauce Louisianne** – shrimp, crab, peppers, diced tomato & capers in a white wine-butter reduction

## Kid's Menu

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

Catfish \* 5  
Chicken Tenders 5  
Shrimp (fried/grilled\*) 6  
Above served w/ choice of Fries, Sweet Thangs, Coleslaw, Potato Salad or Applesauce  
Mac 'n Cheese 5

## Sides (Ala Carte)

Cajun Fries 2<sup>75</sup>  
Sweet Thangs 3  
Cajun-Fried Rice (NEW ITEM) 4  
Onion Rings (hand-cut & breaded) 3  
Mashed Potatoes (skin on) 3  
Home-Style Potatoes 2<sup>25</sup>  
Hushpuppies (4) 2<sup>75</sup>  
Greens 2  
Butternut Squash 2  
Veggie-du-jour 2  
Pasta Alfredo/Marinara/Fresca (NEW) 3<sup>50</sup>  
Creole Grits 2<sup>50</sup>  
Side Salad 4  
Cup-o-Red Beans 'n Rice 4  
Cup-o-Jambalaya 4  
Cup-o-Gumbo YaYa 4  
Cup-o-Seafood Gumbo 5

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## Sugar 'n Spice (ask your server for specials)

Brownies/Cookies/Muffins/Pastries	2
Butter Cake	2 <sup>25</sup>
Bread Pudding	4
Pecan Pie	5

## Beverages

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

## Coffees

Café au lait / Latte	2 <sup>75</sup> / 3 <sup>75</sup>
French Roast	2 <sup>50</sup>
Cappuccino	3 <sup>50</sup> / 4 <sup>75</sup>
Espresso	2 <sup>50</sup>
Espresso Shots	.50
Iced Coffee	2 <sup>75</sup> / 4 <sup>00</sup>
Americano	2 <sup>50</sup>
Machiato	3 <sup>25</sup>
Mocha	4

\*Shot of Vanilla or Hazelnut .75

## Adult Beverages

Beer	(dom) 3	(import) 4
Mimosa	(glass) 4	(carafe) 14 <sup>25</sup>
Bellini	(glass) 4 <sup>50</sup>	(carafe) 15
Michelada	4	
Shandy (Abita Purple Haze w/ Pink Lemonade) 5		
Wine-by-the-glass or Bottle (see Wine & Beer Menu)		
<b>Happy Hour Thurs – Sat 4-7pm</b>		

## Special Brunch Menu

(Sunday - 8am – 3pm)

### **Belgian Waffles** 8

Thick, light Belgian Waffles with choice of Applewood Bacon or TX Pan Sausage; Mrs. Butterworth's Syrup; sugar-free syrup available upon request; add bananas, berries & whipped cream 2<sup>00</sup>

### **Mardi Gras French Toast** 8

Souffle-like baked French Toast w/ a hint of cinnamon, cloves & orange; sugar-free syrup available upon request; choice of: Applewood Bacon or TX Pan Sausage; add bananas, berries & whipped cream 2<sup>00</sup>

### **Pan-Seared Salmon** 18

Lightly seasoned, pan-seared salmon filet topped w/ Pontchartrain Sauce; served w/ Cajun Fried Rice & Grilled Veggies

### **Eggs Mamou & Crab Cakes** 16

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

### **Chicken 'n Waffles** 12

Our Belgian Waffles topped with spicy, fried chicken wings 'n drums

### **Kid's Waffle** w/ bacon or sausage 3

**Side of French Toast** 3<sup>75</sup>  
Add bananas, berries & whipped cream 2<sup>00</sup>

### **Kid's French Toast** w/ bacon or sausage 3

**Grilled Banana Bread** 3<sup>75</sup>  
Add bananas, berries & whipped cream 2<sup>00</sup>

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