



610-363-6606

<http://www.cuisinetogo.net>

# High Street Caffe

## Soup

Gazpacho Verde	\$9.00
Gumbo of the Day	\$7.50
Crab Bisque	\$10.00

## Salads

SPINACH & GOAT CHEESE SALAD \$11.00

*Served with a warm Andouille Vinaigrette*

CAJUN POPCORN CAESAR SALAD \$18.70

*Creole fried Crawfish tails served on top of our own Style of Caesar Salad and drizzled with creole mustard.*

\*\*Spinach & Strawberry Salad \$12.00

*Spinach & Strawberry Salad with Goat Cheese, Pistachios, Balsamic Vinaigrette*

\*\* Smoked Duck Breast Salad \$18.00

*Baby Arugula, Blackberries, Goat Cheese, Pistachios, Blood Orange Vinaigrette*

JAMBALAYA SALAD \$16.50

*Blackened Chicken and Shrimp sauteed with onions, peppers and Andouille sausage. Served over fresh gourmet greens with rice, finished with honey mustard.*

CRAB & WATERMELON SALAD \$17.00

*Crab, watermelon, baby spinach, goat cheese, cashews and champagne vinaigrette.*

GREEN APPLE SALAD \$13.00

*Poached Green Apples, blue cheese, candied walnuts, baby Spinach, Raspberry Vinaigrette*

## Thin Crust Flat breads & Sandwiches

FRESH VEGGIE Flat bread \$11.00

*Basil Drizzle, Fresh Mozzarella*

JAMBALAYA FLATBREAD \$15.00

*Chicken, andouille, peppers and onions topped with creole-honey mustard.*

\*\*Soft Shell Crab Sammie \$16.00

*with Lettuce, Tomato, & House Remoulade*

\*\* FISH TACOS \$12.00

*Blackened Mahi Mahi, Pineapple Salsa, Avocado Crema*

GREEN APPLE & PROSCIUTTO Flatbread \$15.00

*Gorgonzola, fig-balsamic syrup*

Jerk Chicken Tacos \$11.00

*House Kimchi, peanuts, teriyaki drizzle*

Flame Grilled 8oz. Fillet Burger \$16.50

*topped with house short rib, fried egg, smoked gouda, bourbon cider barbeque*

Blackened Shrimp Po'Boy \$15.00

*Served with Lettuce, Tomato, &*

## Wine To Go

Louis Martini Cabernet	\$27.00
Proverb Sauvignon Blanc	\$22.00
Montpelier Pinot Noir	\$22.00
Shooting Star Chardonnay	\$25.00
Mark West Pinot Noir	\$25.00
Nobilo Sauvignon Blanc	\$25.00
Santa Margherita Pinot Grigio	\$35.00
Josh Cellars Chardonnay	\$28.00
Josh Cellars Cabernet	\$28.00
Kim Crawford Sauvignon Blanc	\$32.00
Oyster Bay Sauvignon Blanc	\$30.00
Talbott Chardonnay	\$30.00
Conquista Malbec	\$25.00
Shooting Star Riesling	\$20.00
Fleur de Mer Rose	\$25.00
Predator Zinfandel	\$25.00
Pio Pinot Grigio 1.5L	\$40.00

## 4 & 6 Packs To Go

Miller Lite	\$12.00
Coors Lite	\$12.00
Corona	\$14.00
Corona Light	\$14.00
Yard s Philly Pale Ale	\$14.00
Yard s Brawler	\$14.00
Harpoon UFO White	\$14.00
Stella Artois	\$14.00
Levante Cloudy & Cumbersome	\$18.00
Levante Tickle Parts	\$20.00
Peak Summer Session IPA	\$16.00
Hoegaarden	\$16.00
Abita Strawberry Lager	\$14.00
New Belgium Voodoo Ranger	\$14.00
Weyerbacher Blithering Idiot	\$18.00
Allagash White	\$17.00
Flying Dog Raging Bitch	\$17.00
Ballast Point Sculpin	\$17.00
Woodchuck Apple Cider	\$16.00
Truly Grapefruit	\$16.00
Chimay Red	\$16.00
Chimay Blue	\$16.00

## Appetizers

**House Pulled Pork , Kimchi fried	\$12.00
<i>rice: topped with fried egg</i>	
**Ahi Tuna Poke	\$17.00
<i>Mint, scallion, macadamia nut</i>	
FRIED SHRIMP WENNER	\$14.00
<i>Sauteed with andouille, onion &amp; scallion in a sweet &amp; spicy habanero sauce, served over rice</i>	
Blackened Shrimp	\$13.00
<i>Bourbon Cider Barbeque, Andouille-smoked gouda Grits</i>	
BLACKENED ALLIGATOR	\$13.00
<i>Alligator tail meat blackened with Chef Jay's Cajun spices, served with Creole Mustard</i>	

## Entrees

JAMBALAYA with Chicken	\$21.00
<i>A highly seasoned rice dish flavored in our own creole sauce consisting of tomatoes, onions, peppers, celery, and Andouille sausage!</i>	
JAMBALAYA with Seafood	\$33.00
** GRILLED SALMON	\$27.00
<i>over Coconut Pad Thai Noodles</i>	
COUNTRY JAMBALAYA	\$30.00
ETOUFFEE with Chicken	\$21.00
<i>Means smothered in liquid: Ours is smothered in a mahogany Roux, with the "holy trinity." Onions, peppers and celery served over rice.</i>	
ETOUFFEE with Seafood	\$33.00
** GNOCCHI ARRABIATA	\$20.00
<i>with sausage</i>	
BRAISED SHORTRIB	\$31.00
<i>Over house made gnocchi in marinara</i>	
LOBSTER RAVIOLI	\$35.00
<i>Blackened scallops in a Truffle crab cream sauce.</i>	
Hanger Steak	\$31.00
<i>Hangar Steak with Chimichurri</i>	
Pulled pork & Short Rib	\$30.00
JAMBALAYA	
<i>Vudu Pulled Pork &amp; boneless Short rib saut ed with andouille &amp; the Holy Trinity in a spicy Pork broth, tossed with white rice</i>	
JAMBALAYA FETTUCCINE	\$29.00
<i>Chicken, Andouille &amp; Crawfish sauteed with the Holy Trinity in creole rosa sauce-tossed with Fettuccine</i>	
Voodoo Fria Diablo	\$37.00
<i>Shrimp, Crawfish &amp; Mussels saut ed in our own Blackened Voodoo Lager Fri Diablo sauce, tossed with Fettuccine &amp; Parmesan</i>	
Grilled 8oz Filet	\$35.00
<i>with jumbo lump crab demi</i>	
BOURBON CASHEW	\$30.00
CHICKEN & SHRIMP	
ORLEANS	
<i>Chicken, Shrimp &amp; cashews sauteed in a Cajun garlic bourbon cream sauce Served over rice</i>	
BLACKENED SCOTTISH	\$29.00
SALMON FILET	
<i>Served with Shrimp Creole over White rice</i>	
House Braised Cajun Short Rib	\$30.00
<i>Served with Cajun Mashed Potatoes, Day Veg, Porcini Andouille Demi</i>	
Vegan Sautee	\$23.00
<i>Fresh Vegetables sauteed with Coconut milk and Cashews over rice</i>	
** Gluten Free** Blackened Ahi	\$29.00
Tuna	
<i>Served with Day Veg, White Rice, house teriyaki and wasabi aioli</i>	
BLACKENED CHICKEN	\$26.00

<i>House Pickles, finished with Remoulade</i>	
<b>HS CHEESESTEAK</b>	<b>\$12.00</b>
<i>onions, peppers &amp; american cheese</i>	
<b>JAMBALAYA WRAP</b>	<b>\$14.00</b>
<i>onions, peppers, andouille, cheddar, rice &amp; honey mustard</i>	
<b>** Spicy Crab Wrap</b>	<b>\$18.00</b>
<i>Our famous Spicy Crab Cocktail, Bacon, Lettuce, Tomato</i>	
<b>** Peach Flatbread</b>	<b>\$14.00</b>

### **Kids**

Kids Chicken Tenders & Fries	\$8.00
Kids Cheeseburger with fries	\$8.00
Kids Plain Flatbread Pizza	\$7.00
Kids Pasta with Marinara	\$7.00

<b>Blackened Chicken Tenders</b>	<b>\$9.00</b>
<i>Served with Honey mustard-the Kid's favorite</i>	
<b>HOUSE WINGS</b>	<b>\$12.00</b>
<i>Agave-Chili Glaze</i>	
<b>CAJUN PIEROGIES</b>	<b>\$9.00</b>
<i>Sauteed with red onion and scallion in a Cajun garlic butter sauce, served with a side of sour cream.</i>	
<b>Cajun Fries</b>	<b>\$4.00</b>
<b>COCONUT BATTERED BEER SHRIMP</b>	<b>\$13.00</b>
<i>You see them everywhere since we started 13 years ago But ours are the BEST! Drizzled with OUR Honey mustard.</i>	
<b>Flash Fried Calamari</b>	<b>\$10.00</b>
<i>Mango chili dipping sauce</i>	
<b>VOODOO SHRIMP</b>	<b>\$13.20</b>
<i>Tiger Shrimp sauteed in our own XXX SPICY barbecue sauce, served over rice with sour cream</i>	
<b>Smoked Alligator Sausage</b>	<b>\$11.00</b>
<i>Served over rice with crumbled chevre &amp; Creole sauce</i>	
<b>Cajun Pork Dumplings</b>	<b>\$10.00</b>
<i>Sesame-Soy dipping sauce</i>	
<b>CAJUN POPCORN</b>	<b>\$15.40</b>
<i>Creole fried Crawfish tails served with Creole mustard! Finger food at it's best.</i>	
<b>FIRECRACKER CRAWFISH TAILS</b>	<b>\$14.30</b>
<i>Crawfish sauteed with onion, scallions &amp; tomato in a spiced lemon pepper cream sauce over rice</i>	
<b>Artichoke Hearts</b>	<b>\$10.00</b>
<i>Sauteed with sun dried tomato, onion &amp; garlic in a red pepper herb sauce</i>	

### **Desserts**

Key Lime Tart	\$8.00
<b>**Lemon-Ricotta Cheesecake with Blueberry Compote</b>	<b>\$8.00</b>
<b>** Chocolate Chip Cannolis</b>	<b>\$8.00</b>
Bourbon Pecan Pie	\$8.00
Cheesecake	\$8.00
Chipotle Chocolate Flourless Torte	\$9.00
Chocolate Mousse	\$8.00

<b>IMPERIAL</b>	
<i>Topped with Blackened Crab Cake, Served with day veg, Cajun mash Potatoes and Honey mustard</i>	
<b>Blackened Red Snapper</b>	<b>\$31.00</b>
<i>Snapper over shrimp jambalaya.</i>	
<b>BLACKENED OR MUSTARD FRIED CATFISH</b>	<b>\$22.00</b>
<i>Served with honey mustard</i>	
<b>BLACKENED OR MUSTARD FRIED CATFISH with chicken Jambalaya</b>	<b>\$27.00</b>
<b>BLACKENED OR MUSTARD FRIED CATFISH with Crabcake</b>	<b>\$30.00</b>
<b>BLACKENED CRAB CAKES</b>	<b>\$25.00</b>
<i>Served with creole and honey mustard</i>	
<b>BLACKENED CRAB CAKES with Artichoke</b>	<b>\$35.00</b>
<i>Served with an Artichoke cream sauce</i>	
<b>BLACKENED CHICKEN SHRIMP &amp; SCALLOPS</b>	<b>\$31.00</b>
<i>Served over dirty rice with Creole honey mustard</i>	