



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
<i>Served with a warm Andouille Vinaigrette</i>	
** Spinach & Strawberry Salad	\$12.00
<i>Spinach & Strawberry Salad with Goat Cheese, Pistachios, Balsamic Vinaigrette</i>	
** Smoked Duck Breast Salad	\$18.00
<i>Baby Arugula, Blackberries, Goat Cheese, Pistachios, Blood Orange Vinaigrette</i>	
JAMBALAYA SALAD	\$16.50
<i>Blackened Chicken and Shrimp sauteed with onions, peppers and Andouille sausage. Served over fresh gourmet greens with rice, finished with honey mustard.</i>	
CRAB & WATERMELON SALAD	\$17.00
<i>Crab, watermelon, baby spinach, goat cheese, cashews and champagne vinaigrette.</i>	
GREEN APPLE SALAD	\$13.00
<i>Poached Green Apples, blue cheese, candied walnuts, baby Spinach, Raspberry Vinaigrette</i>	

Thin Crust Flat breads & Sandwiches

JAMBALAYA FLATBREAD	\$15.00
<i>Chicken, andouille, peppers and onions topped with creole-honey mustard.</i>	
** Soft Shell Crab Sammie	\$16.00
<i>with Lettuce, Tomato, & House Remoulade</i>	
** FISH TACOS	\$12.00
<i>Blackened Mahi Mahi, Pineapple Salsa, Avocado Crema</i>	
GREEN APPLE & PROSCIUTTO Flatbread	\$15.00
<i>Gorgonzola, fig-balsamic syrup</i>	
Jerk Chicken Tacos	\$11.00
<i>House Kimchi, peanuts, teriyaki drizzle</i>	
Blackened Shrimp Po'Boy	\$15.00
<i>Served with Lettuce, Tomato, & House Pickles, finished with Remoulade</i>	
HS CHEESESTEAK	\$12.00
<i>onions, peppers & american cheese</i>	
JAMBALAYA WRAP	\$14.00
<i>onions, peppers, andouille, cheddar, rice & honey mustard</i>	
** Spicy Crab Wrap	\$18.00
<i>Our famous Spicy Crab Cocktail, Bacon, Lettuce, Tomato</i>	
** Peach Flatbread	\$14.00

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

BLACKENED ALLIGATOR	\$13.00
<i>Alligator tail meat blackened with Chef Jay's Cajun spices, served with Creole Mustard</i>	
Blackened Chicken Tenders	\$9.00
<i>Served with Honey mustard-the Kid's favorite</i>	
HOUSE WINGS	\$12.00
<i>Agave-Chili Glaze</i>	
CAJUN PIEROGIES	\$9.00
<i>Sauteed with red onion and scallion in a Cajun garlic butter sauce, served with a side of sour cream.</i>	
Cajun Fries	\$4.00
COCONUT BATTERED BEER	\$13.00

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>	
JAMBALAYA FETTUCCINE	\$29.00
<i>Chicken, Andouille & Crawfish sauteed with the Holy Trinity in creole rosa sauce-tossed with Fettuccine</i>	
Voodoo Fria Diablo	\$37.00
<i>Shrimp, Crawfish & Mussels sauteed in our own Blackened Voodoo Lager Fri Diablo sauce, tossed with Fettuccine & Parmesan</i>	
Grilled 8oz Filet	\$35.00
<i>with jumbo lump crab demi</i>	
BOURBON CASHEW	\$30.00
CHICKEN & SHRIMP ORLEANS	
<i>Chicken, Shrimp & cashews sauteed in a Cajun garlic bourbon cream sauce Served over 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
IMPERIAL	
<i>Topped with Blackened Crab Cake, Served with day veg, Cajun mash Potatoes and Honey mustard</i>	
Blackened Red Snapper	\$31.00
<i>Snapper over shrimp jambalaya.</i>	
BLACKENED OR MUSTARD	\$22.00
FRIED CATFISH	
<i>Served with honey mustard</i>	
BLACKENED OR MUSTARD	\$27.00

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

SHRIMP

You see them everywhere since we started 13 years ago But ours are the BEST! Drizzled with OUR Honey mustard.

Flash Fried Calamari \$10.00

Mango chili dipping sauce

VOODOO SHRIMP \$13.20

Tiger Shrimp sauteed in our own XXX SPICY barbecue sauce, served over rice with sour cream

Smoked Alligator Sausage \$11.00

Served over rice with crumbled chevre & Creole sauce

Cajun Pork Dumplings \$10.00

Sesame-Soy dipping sauce

CAJUN POPCORN \$15.40

Creole fried Crawfish tails served with Creole mustard! Finger food at it's best.

FRIED CATFISH with chicken

Jambalaya

BLACKENED CRAB CAKES \$25.00

Served with creole and honey mustard

BLACKENED CRAB CAKES \$35.00

with Artichoke

Served with an Artichoke cream sauce

BLACKENED CHICKEN \$31.00

SHRIMP & SCALLOPS

Served over dirty rice with Creole honey mustard

Desserts

Key Lime Tart \$8.00

**Lemon-Ricotta Cheesecake \$8.00

with Blueberry Compote

** Chocolate Chip Cannolis \$8.00

Bourbon Pecan Pie \$8.00

Cheesecake \$8.00

Chipotle Chocolate Flourless \$9.00

Torte

Chocolate Mousse \$8.00