

Cajun Dictionary

A La Mer—Literally “of the sea”, a parmesan cream with shrimp & krab meat .

Andouille—Cajun smoked pork sausage.

BBQ—Not your typical BBQ, sauteed with beer, worcestershire & Rosemary

Beignets—French Quarter doughnut, great with chicory coffee.

Beinville—Seafood stuffed with bacon, and Parmesan Cream.

Caccitore—Cajun seasoned sauce & chicken over fettucine.

Cajun—From Acadian, immigrants to Louisiana then mixed with Vegetables.

Cajun Bloody Mary—Spicy, made from scratch with Absolute Peppar.

Chantilly—Brandy & triple sec whipped with heavy cream, & vanilla.

Chicory—A root ground to a powder, traditionally added to coffee to mellow the brew. Café Au Lait is half chicory coffee & half hot milk.

Coonass—Loving slang term used by Cajuns to describe themselves. Garlic butter sauce with shrimp & krab to us.

Creole—Urban cajun word meaning mixed. Tomato, peppers & onions to us.

Czarina—Parmesan cream sauce with shrimp, lemon juice, cayenne & julienne vegetables.

Diane—Garlic mushroom butter sauce, onions.

Étouffée—Spicy, dark roux & stock sauce, another cajun staple.

Gumbo—Spicy, dark roux & stock “soup” with andouille, shrimp, and catfish, seasoned with gumbo filé.

Hurricane—Traditional French Quarter social lubricant, “redrum”.

Jambalaya—Andouille, beef & tasso jumbled with sauce picante & rice.

Laissez Les Bons Temps Rouler—Let the good times roll, pronounced “la zay lay bon tons rulay”, so start dancin’ on your table.

Mamou—Cajun seasoned sauce picante.

New Orleans—Shrimp & krabmeat creole smothering sauce to us.

Cajun Popcorn—Beer-battered popcorn shrimp.

JAZZ SUPPORTS THE DESIGNATED DRIVER PROGRAM!
PLEASE DON'T DRINK AND DRIVE....



LUNCH MENU
Monday - Friday
11am - 2pm

Blackened Specialties

All served with Veggie Medley and
Choice of New Potatoes or Dirty Rice

Blackened Catfish	11.00
Blackened Chicken	11.00
Blackened Shrimp	13.00

Cajun Fried Cuisine

All served with French Fries, Cajun Coleslaw and Hushpuppies

Beer Battered Shrimp	10.50
Cajun Chicken Strips	10.00
Shrimp & Oyster Combo	13.00
Fried Catfish	11.00
Fried Oysters	13.50

House Specialties

Chicken A La Mer	14.00
Cajun Stir Fry (Beef, Chicken and /or Shrimp)	10.50
Coonass Chicken	14.00

Pasta Favorites

Crawfish Fettuccine	14.25
Crawfish and Andouille Fettuccine	14.25
Chicken Fettuccine	12.00
Blackened Chicken Fettuccine	13.00
Garlic Seafood on Pasta	15.25
Seafood Fettuccine	15.75
Shrimp Fettuccine	15.25
Shrimp Czarina	15.25
Fettuccine Alfredo	9.00
Cajun Caccitore	12.00
French Quarter Diane on Pasta	13.50

PoBoy Sandwiches

Served with French Fries, Cajun Coleslaw and Hushpuppies

Shrimp Poboy*	11.50
Crawfish Poboy	11.50
Catfish Poboy*	11.50
Chicken Poboy*	11.50
Oyster Poboy	13.50
Andouille/Jack Poboy	10.50
Andouille/Mamou Poboy	10.50
All American Burger	11.00
Al Hirt Burger	11.50
Louis Armstrong Burger	12.00

Can be Fried or Blackened



a Louisiana kitchen...

Laissez Les Bon Temps Rouler...

3703C 19th Street • Lubbock, Texas 79410 • (806) 799-2124



“Let the Good Times Roll!”

To Go Orders Welcome • Catering Available

Visit our website @ www.jazzkitchen.com

Soups and Salads

Gumbo	
cup	6.00
bowl	8.00
Boston Bib Salad	4.00
with dinner	2.50
Shrimp Salad w/Hazel Dressing	14.50
Grilled Chicken Salad	12.50
Blackened Tuna Salad*	15.00

Jazzy Appetizers

Stuffed Zucchini	11.50
Crawfish Popcorn	10.50
Cajun Popcorn	11.00
Stuffed Mushrooms	8.00
Beans & Rice	7.50
Beans & Rice w/ Andouille	8.50
Jambalaya	9.00
Zukes & Shrooms	8.00
Catfish Nuggets	10.50
Beer Battered Onion Rings	5.50
Mixed Platter	12.50

Fresh from the Sea

Subject to Availability

Oysters on the Half Shell	
1/2 dozen	Market Price
Dozen	Market Price
U-Peel Shrimp	
1/2 pound	Market Price
pound	Market Price
Hot Boiled Crawfish	Market Price

MARKET PRICE

Jazzy Extras

French Fries	3.50
Dirty Rice	2.50
Cajun Coleslaw	2.50
Veggie Medley	3.50
Hushpuppies	3.50
Garlic Mashed Potatoes	4.50
New Potatoes	3.50

♥ JAZZY LOWER CALORIE DISHES ♥

🌶️ SPICY DISHES 🌶️

Please allow us to add 15% gratuity on parties of 6 or more.
Please, NO separate checks on parties of 5 or more.
There is a risk associated with eating raw oysters.

Blackened Specialties

All served with Veggie Medley and
Choice of New Potatoes or Dirty Rice

	full order	not full order
Blackened Catfish	15.50	11.50
Blackened Fish	15.50	11.50
Blackened Fish with Shrimp Czarina	18.50	
Blackened Filet Mignon	28.00	
Blackened Steak Diane	29.50	
Blackened Chicken	15.00	12.00
Blackened Chicken Diane	15.50	12.50
Blackened Shrimp	16.00	13.00
Blackened Tuna w/ Dill Hollandaise	21.00	14.00
Blackened Salmon Pontchartrain	21.00	
Blackened Snapper	18.00	

Cajun Fried Cuisine

All served with French Fries, Cajun Coleslaw and Hushpuppies

	full order	not full order
Beer Battered Shrimp	16.00	11.00
Cajun Chicken Strips	15.00	10.50
Shrimp & Oyster Combo	17.00	13.50
Fried Catfish	15.50	11.50
Fried Oysters	17.50	14.00
Seafood Platter	18.00	

House Specialties

	full order	not full order
Lemon Peppered Chicken and/or Shrimp	16.75	
Cajun Stir Fry		
(Beef, Chicken and/or Shrimp)	15.00	11.00
Panneed Chicken with Fettuccine	15.00	
Garlic Seafood Platter	17.00	Sub Snapper 21.00
Blackened Fish New Orleans	18.50	Sub Snapper 22.50
Stuffed Catfish	15.50	
Grilled Chicken	15.00	11.00
Chicken A La Mer	18.50	14.50
Coonass Chicken	18.50	14.50
Cajun Fried Chicken w/Bib salad	12.00	
Substitute Pasta on any entree	3.00	

Beverages

Coke, Diet Coke, Sprite, Dr. Pepper,
Orange Soda, Lemonade, Iced Tea, Coffee, Decafe,
Café Au Lait, Milk.

🌶️ SOME LIKE IT HOT...SOME NOT 🌶️

At Jazz, our Louisiana Style Cooking is traditionally spicy, but if you prefer
a milder flavor just tell us and our chef will prepare it the way you like it.

Please allow 50 cents for all substitutions

Sauteed Specialties

All served with Dirty Rice

Louisiana B.B.Q. Shrimp	16.50
Shrimp Creole	16.50
French Quarter Creole	16.00
Crawfish Creole	16.50
Cajun Two-Step	17.50
Shrimp Étouffée	16.50
Crawfish Etouffée	16.50
Shrimp Diane	16.50

Pasta Favorites

	full order	not full order
Crawfish Fettuccine	17.75	14.75
Crawfish and Andouille Fettuccine	18.75	14.75
Chicken Fettuccine	16.50	12.50
Blackened Chicken Fettuccine	17.00	13.00
Papa Vic's Pasta	16.50	12.50
Garlic Seafood on Pasta	18.75	15.00
Seafood Fettuccine	18.75	15.00
Shrimp Fettuccine	18.00	14.00
Shrimp Czarina	18.75	15.25
Pasta Primavera	13.00	10.50
Garden Cream on Pasta	13.00	10.50
Fettuccine Alfredo	12.00	9.00
Cajun Cacciatore	16.50	12.50
Shrimp Little Mamou	18.00	15.00
French Quarter Diane on Pasta	17.00	14.00

PoBoy Sandwiches

Served with French Fries, Cajun Coleslaw and Hushpuppies

Shrimp Poboy*	12.00
Catfish Poboy*	12.00
Chicken Poboy*	12.00
Crawfish Poboy	12.00
Oyster Poboy	14.00
Andouille/Jack Poboy	11.00
Andouille/Mamou Poboy	11.00
All American Burger	11.50
Al Hirt Burger	12.00
Louis Armstrong Burger	12.50

Can be Fried or Blackened

IN LIEU OF COVER CHARGE, 50¢ WILL BE ADDED TO EACH ITEM WHILE THE BAND IS HERE.