

DeJAVU

AUTHENTIC CREOLE & VEGETARIAN RESTAURANT

by the Williams Family



APPETIZERS

Fried Oysters—15

Fried Crawfish—10

Hot Wings (six)—8

BBQ Shrimp—13

Boudin—5

Side Salad—6

Jambalaya—8

Gumbo—8

Etoufee—8

Gator Stew—9

Gator Bites—13

Bayou Rolls—9

Veggie Rolls—7

Spinach Mushroom

Quesadilla—16

Vegan Tacos—13

NEW ORLEANS PO-BOYS

All Po-Boys are served on authentic French baguette dressed with lettuce, tomatoes and mayo and one side

Roast Beef—13

Catfish—12

Hot Sausage—14

Gator Sausage—17

Shrimp 16

Fried Crawfish 15

Oyster—18

Fried Gator—19

½ & ½ Po-Boys—19

SPECIALTY SANDWICHES

All Specialty Sandwiches served with one side

Mock Chicken Salad—12

Served on a wheat roll

Veggie Burger—11

On a wheat bun, veganaise, lettuce and tomatoes

Mushroom Hoagie Rolls—13

Your choice of honey roast, BBQ or teriyaki sauce served on a wheat hoagie bun dressed with lettuce and tomatoes

NEW ORLEANS SPECIALTY ITEMS

Shrimp Creole—19

Sautéed shrimp with assorted bell peppers, onion, garlic, and other New Orleans spices in a tomato base sauce served over steamed rice

New Orleans Crawfish Etoufee—15

Sautéed crawfish tailmeat with a special blend of fresh seasoning in a rich stew like sauce served over steamed rice

Chicken and Sausage Jambalaya—15

Tender chicken breast and smoked sausage cooked to perfection, chopped tomatoes, sauce with other fresh and dried herbs. This rice dish is a crowd pleaser!

Canal Street Shrimp and Grits—16

Plump shrimp served over creamy grits in a rich dejavu roux. A classic.

Arkansas Outlaw—16

Fried catfish topped with our famous New Orleans crawfish etoufee. Served with one side.

Toni's Voodoo Roux—18

A New Orleans family classic of sautéed bell peppers, onions, sausage and shrimp in creole okra over a bed of white rice.

Alligator Stew—17

Sautéed gator tailmeat with house blend of creole seasoning in a rich New Orleans stew over steamed rice.

New Orleans Creole Sampler—26

An excellent way to taste four of our fan favorites. A cup each of shrimp creole, seafood gumbo, alligator stew and crawfish etoufee. Served with a bowl of rice.

New Orleans Seafood Platter—21

Combination of catfish, shrimp, and oysters seasoned and fried golden brown, served with one side

Seafood Gumbo—15

Our blend of chicken, sausage, shrimp, blue crab and fresh lump crab meat in a rich New Orleans filé roux served with rice. There's no telling what else we might add to this New Orleans favorite

Big Keith's Bayou Classic—18

Your choice of catfish or tilapia grilled or fried topped with a rich, creamy reduction of fresh lump crabmeat, crawfish, and shrimp. A seafood lover's dream. Served with one side

Vegan Menu Items

Vegetarian Menu Items

Don't forget about our complete catering service. Gift Cards available.

51 South Main Street • Memphis, TN 38103 • 901.505.0212 • dejavurestaurants.com

"Let the good times roll" • Laissez bon temps roulez

Join us for lunch at our original location at 936 Florida Street • Memphis, TN 38106 • 901.942.1400



DeJAVU



AUTHENTIC CREOLE & VEGETARIAN RESTAURANT
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— ENTRÉES —

CHICKEN

Boneless, skinless chicken breast served with one side

Honey Roasted—13

Roasted in our special honey glazed tarragon herb sauce

BBQ—13

Our sweet and tangy sauce is finger licking good

Smothered—14

In our rich brown gravy and served over steamed rice.

Southern Fried—13

Dropped in a New Orleans flour batter and fried to a golden brown

TOFU

🌿 Tofu Your Way—11

Honey Roast, BBQ, teriyaki, or curry, served with one side

FISH

Served with one side

Deep Fried Catfish—14 Talapia—15

Tossed in a New Orleans fish fry and fried golden brown

Grilled Catfish—14 Talapia—15 Salmon—19

Perfectly seasoned and grilled to moist perfection

Blackened Catfish—14 Talapia—15 Salmon—19

Seasoned with DeJavu's special dry herb blend

PORK CHOPS

Served with one side

Fried—13

Double dipped in a wash, floured and fried to a golden brown.

Grilled—13

Seasoned with our special dry blend and grilled to perfection

Smothered—14

In our rich brown gravy and served over steamed rice

NEW ORLEANS PASTA

Jambalaya Pasta—15

Sautéed chicken & smoke sausage, bell peppers, and onions in a rich tomato sauce, tossed with penne pasta

Mardi Gras Pasta—16

Sautéed shrimp or chicken with multi colored peppers, sun-dried tomatoes, onion, garlic in a dejavu cream sauce tossed with penne pasta

The Big Easy Pasta—22

Sautéed chicken, shrimp, and sausage, fresh seasonings of onion, garlic, sun-dried tomatoes and spice blend in dejavu cream sauce tossed with penne pasta

👑 Pasta Primavera—14

Sautéed fresh vegetables (broccoli, squash, zucchini, carrots and cauliflower) in coconut milk and tossed with penne pasta

👑 Portabella & Sun-Dried Tomato Pasta—15

Sautéed portabella mushrooms, sun-dried tomatoes, fresh spinach, garlic, onions, and bell peppers in a rich tomato basil sauce, tossed with penne pasta

SIDES

Side Items—3

- Red Beans and Rice -
- Collard Greens -
- Smothered Okra -
- Steamed Mixed Vegetables -
- Candied Yams -
- Citrus Spinach -
- Grilled Cabbage -
- Roasted Garlic Potatoes -
- French Fries -
- Sweet Potato Fries -
- Fried Plantains -

Veggie plate (four sides)—12

BEVERAGES

Fountain Drinks (free refills)—2

- Diet Coke -
- Coca-Cola -
- Dr Pepper -
- Fanta Strawberry -
- Minute Maid Lemonade -
- Sprite -

New Orleans Big Shot Drinks—3

Sweet Tea—2

Hot Tea—3

Coffee—3

Abita Root Beer—3

DESSERTS

👑 Vegan Banana Nut Bread—5

👑 Vegan Carrot Raisin Bread—5

👑 Vegan Chocolate Cake with Strawberry Sauce—6

New Orleans Bread Pudding with Whiskey Sauce—6

Peach Cobbler 5

Assorted Cheesecakes—6

Beignets—5

Bananas Foster—8

Bananas Foster Cheesecake—8



Vegan Menu Items



Vegetarian Menu Items