



**High Street Caffe**  
Cajun Cuisine since 1996

**Dine In - Take Out – Catering**

322 S High St. West Chester, PA 19382  
610-696-7435

[www.highstreetcaffe.com](http://www.highstreetcaffe.com)

**BYOB**  
**Starting April 20th**

*So grab your favorite adult beverage and head over for dinner tonight!*

*We will continue to keep your favorite purees or mixes in stock, and our bartenders will be happy to make your*


**Martinis for just \$5**  
**Corkage is \$10 for wines**


**OPEN HOURS**

Tuesday: 4:00 pm – 9:00 pm  
Wednesday: 4:00 pm – 9:00 pm  
Thursday: 4:00 pm – 9:00 pm  
Friday: 4:00 pm – 10:00 pm  
Saturday: 4:00 pm – 10:00 pm  
Sunday: 4:00 pm – 8:00 pm

**Gift Certificates Available**

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 High Street Caffe

 @highstreetcaffe

**Starters**

- *Cajun Perogies* – with Sour Cream ..... \$8
- *Blackened Chicken Fingers* – with Honey Mustard....\$10
- *Blackened Alligator* – with Creole Mustard.... \$14
- *Coconut Beer Shrimp* – with Honey Mustard.. \$14
- *House Wings* – with Agave, Chili Glaze .... \$10
- *Cajun Calamari* – with Mango, Chili Sauce.... \$12
- *Cajun Fries* .... \$5
- *Voodoo Shrimp* – Over Rice with Sour Cream.. \$14
- *Smoked Alligator Sausage* - Over Rice with Creole Sauce & Goat Cheese... \$10
- *Cajun Pork Dumplings* – with Soy, Siracha and Lemon.... \$10
- *Crawfish Popcorn* – with Creole Mustard... \$14
- *New Orleans Stuffed Mushroom* – with Artichoke Cream Sauce.... \$17
- *Shrimp Silverio-* Sauteed with Andouille, Onion and Scallions in a Sweet Habanero Sauce Over Rice \$15
- *Blackened u-10 Day Boat Scallops* – with Pineapple Salsa ... \$18
- *Fried Green Tomatoes* – with Mozzarella, Balsamic Reduction and Pesto... \$15

**Soups**

- *Chicken & Andouille Gumbo...* \$8
- *Crab Bisque....* \$9

**Salads**

- *Caesar Salad....*\$8
- *Crawfish Popcorn Caesar Salad....*\$17
- *Jambalaya Salad....*\$15
- *Mixed Greens* with Poached Apples, Blue Cheese, Toasted Walnuts & Raspberry Vinaigrette ... \$10
- *Arugula, Walnuts, Blueberries, Strawberries* and Goat Cheese with Champagne Vinaigrette....\$12
- *Burrata W/Black Truffle Salad* – Arugula, Roasted Red Pepper, Cherry Tomato, Prosciutto, Balsamic Reduction, Pesto....\$15

## Entrees

- *Chicken Jambalaya/Etouffee*.....\$18
- *Chicken and Shrimp Jambalaya/Etouffee*....\$28
- *Seafood Jambalaya/Etouffee* Shrimp, Scallops and Crawfish....\$30
- *Crawfish Jambalaya/Etouffee*.....\$28
- *Country Jambalaya* – Short Rib, Pulled Pork and Andouille....\$28

### All Jambalaya is Gluten Free / Etouffee is not

- *Blackened Chicken, Shrimp & Scallops* - Over Dirty Rice With Honey & Creole Mustard.....\$29
- *Filet Mignon 8 oz* - with Lump Crab Demi, Mashed Potato and Veggies (Gluten Free).....\$34
- *Blackened Mahi – Mahi* with Crawfish Pesto...\$25
- *Seafood Valiado* - with Shrimp, Scallops, Calamari, Farfalle Pasta in a Rose' Cream Sauce.....\$30
- *Lobster Ravioli* - with Blackened Scallops or Blackened Shrimp in a Truffle Crab Cream Sauce.....\$32
- *Bourbon Cashew Chicken & Shrimp Orleans*.....\$28
- *Crab Cakes* with Honey Mustard or Artichoke Cream Sauce.....\$30
- *Jambalaya Fettuccine* – Chicken, Andouille and Crawfish.....\$27
- *Vegan Sauté* – Fresh Veggies, Coconut Cream Sauce, Rice & Cashews....\$19
- *Seared Ahi Tuna* – with House Teriyaki & Wasabi Aioli (Gluten Free)...\$28
- *Bone In Double Cut Pork Chop* – with Chimichurri, Demi-Glaze (Gluten Free).....\$28
- *Blackened Chicken* – with Honey Mustard.....\$16
- *Blackened Red Snapper* - Over Shrimp Jambalaya.....\$28
- *Grilled Salmon* – over Coconut Pad Thai Noodles.....\$28
- *Chicken Syracuse* – Chicken, Spinach, Prosciutto, Artichokes, Sun-Dried Tomato, Farfalle Pasta and Pesto.....\$25
- *Seafood Fra Diavlo* – Shrimps, Scallops, Crawfish & Calamari Tossed with Linguine in Spiced Marinara..\$32
- *Chicken Imperial* – Seasoned Chicken and Crab Cake with Mashed Potato and Veggies....\$29

- *Pan Seared Moulard Duck Breast* - Served with a Raspberry Demi....\$29
- *Blackened Chicken & Shrimp Alfredo*.....\$25
- *Braised Short Rib & Gnocchi* with White Truffle Cream Sauce....\$29

## Burgers & Sandwiches

- *Grilled Chicken Sandwich* – Bacon, Tomato, Cheddar & Dijonnaise.....\$12
- *HS Burger 8 oz Beef Burger* – Lettuce, Tomato, Pickles, American Cheese & Burger Sauce....\$12
- *HS Cheesesteak* – Andouille, Onions, Peppers, American Cheese....\$10
- *Blackened or Fried Shrimp Po Boy* – Lettuce, Tomato, Pickles with Remoulade....\$12
- *Salmon BLT* – Dijonnaise....\$12
- *Johnny Cash Burger* – Bacon, Blue Cheese, Voodoo Sauce....\$12
- *Jerk Chicken Tacos* – House Kimchi, Peanuts, Sweet Soy.....\$10
- *Jambalaya Wrap* – Chicken, Holy Trinity, Rice, Andouille, Honey Mustard, Fries...\$12

## Kids

- *Cheeseburger* with Fries.....\$9
- *Crispy Chicken Tenders* with Fries....\$8
- *Plains Flatbread Pizza*....\$8
- *Pasta* with Butter or Marinara....\$7

## Flatbreads

- *Jambalaya*.....\$12
- *Apple & Prosciutto*.....\$12
- *Veggie*.....\$12

## Desserts

- *Chocolate Torte*.....\$7
- *Bourbon Pecan Pie*....\$8
- *Mascarpone Cheesecake*.....\$7
- *Chocolate Mousse*.....\$7
- *Bananas Foster*.....\$8