



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

BYOB

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

We will continue to keep your favorite purees and mixes in stock. 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

- *Ahi Tuna Poke* – with Pineapple Salsa, Avocado Cream, and House Made Idaho Potato Crisps. \$15
- *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 Day Boat Scallops* – with Pineapple Salsa ... \$18
- *Fried Green Tomatoes* – with Mozzarella, Balsamic Reduction and Pesto... \$15

Soups/Salad

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

Dinner Salads

- *Beet Salad* Spring Mix, Red and Yellow Beets, Goat Cheese, & Mango Vinaigrette...\$12
- *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 & Champagne Vinaigrette....\$12
- *Crab and Watermelon Salad*- Lump Crab, Spinach Lettuce, Cashews, Goat Cheese, & Champagne Vinaigrette....\$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 sausage\$28
- **All Jambalaya is Gluten Free / Etouffee is not**
** *Please Note Jambalaya Contains Andouille Sausage!*
- *Blackened Chicken, Shrimp & Scallops* - Over Dirty Rice w/ Andouille and Honey & Creole Mustard...\$29
- *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...\$20
- *Seared Ahi Tuna* – with House Teriyaki & Wasabi Aioli (Gluten Free)...\$28
- *Bone In Double Cut Pork Chop* – with Bourbon Crawfish Cream, Mashed Potato, and Veggies (Gluten Free).....\$28
- *Blackened Chicken* – with Honey Mustard.....\$16
- *Blackened Red Snapper* - Over Shrimp Jambalaya.....\$29
- *Grilled Salmon* – with Chimichurri Sauce, Mashed Potato, and Veggies.....\$28
- *Chicken Syracuse* – Chicken, Spinach, Prosciutto, Artichokes, Sun-Dried Tomato, Fettuccini and Pesto.....\$25
- *Seafood Fra Diavlo* – Shrimps, Scallops, Crawfish & Calamari Tossed with Fettuccini 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, Mashed Potato, and Veggies....\$29

- *Blackened Chicken & Shrimp Alfredo*.....\$25
- *Braised Short Rib & Gnocchi* in a White Truffle Cream Sauce....\$29

Tacos, Burgers & Wraps

- *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....\$14
- *Jerk Chicken Tacos* – House Kimchi, Peanuts, Sweet Soy.....\$10
- *Jambalaya Wrap* – Chicken, Holy Trinity, Rice, Andouille, Honey Mustard, Fries...\$12
- *Blackened Shrimp Tacos*- with Cajun Slaw, Avocado Cream, and Pineapple Salsa...\$15

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 Mousse*.....\$7
- *Chocolate Chipotle Torte*....\$7
- *Key Lime Pie*.....\$8
- *Bourbon Pecan Pie*.....\$8
- *Mascarpone Cheese Cake*.....\$7
- *Bananas Foster*....\$8