

# Gumbo YaYa's Menu

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

Owners: Lauren & Robert Alley

1-877-66GUMBO or 904-223-0202

14333 Beach Blvd. Suite 101 Jacksonville, FL 32250



Sorry.....No split Checks on Pick-Up/To-Go Orders, or Tables of 8 or more We accept Cash, Visa, MasterCard, Discover, and Amex.....no checks.  
Monday thru Saturday 11 a.m. – 9 p.m. Sunday Noon – 8 p.m.

## Salads:

<b>Mardi Gras Salad</b> - romaine lettuce (green), mandarin orange (gold), red onions (purple), walnuts & poppy seed dressing	\$6.95
<b>NOLA Salad</b> - romaine lettuce, olive salad	\$6.45
<b>House Salad</b> – romaine lettuce, tomato, onions, croutons & choice of dressing	\$5.45
<b>Muffuletta Salad</b> – A Muffuletta without the bread	\$8.95
(Add sautéed shrimp to any salad)	\$2.95

## Specialties: French bread served with all specialty dishes.

	<u>Cup</u>	<u>Bowl</u>
<b>Seafood Gumbo</b> – It's seafood and it's gumbo ----- nothing else to say but SPECIAL.	\$5.45	\$9.45
<b>Chicken &amp; Sausage Gumbo</b> – Guess what's in it. And it's SPECIAL too.	\$5.45	\$9.45
<b>Lagniappe Soup</b> – (Lan-yap) Beans, tomatoes, chicken sausage, pasta, seasonings. (Seasonal – winter time)	\$5.45	\$9.45
<b>Baked (Oysters or Shrimp) YaYa</b> – baked Louisiana seafood smothered in a spicy seasoned garlic/butter sauce and cheese.	\$7.95	
<b>Trios Choix</b> – If you can't make up your mind – your choice of any three specialties, entrées or sides. (Excludes Baked YaYa)	\$14.95	

## New Orleans Style PoBoys: (If you're from New Orleans forget about it, if not please read)

All Poboyos come dressed with lettuce, tomato & mayo.

	<u>Reg.</u>	<u>Large</u>
<b>Ham &amp; Swiss Poboy</b> - sweet deli ham topped with imported Swiss cheese	\$6.45	\$9.95
<b>Sloppy Roast Beef Poboy</b> - choice roast beef slow cooked in Mama's gravy	\$6.95	\$10.95
<b>Hot Sausage Poboy</b> - shipped fresh from "Folsom, Louisiana" with lettuce, tomato & Creole mustard	\$6.95	\$10.95
<b>Bayou Burger</b> – spicy chicken jalapeno patties grilled	\$6.95	\$10.95
<b>Voodoo Burger</b> - spiced Cajun choice ground beef grilled in Chef's secret sauce	\$6.95	\$10.95
<b>Shrimp Poboy</b> - shrimp fried to golden brown perfection	\$7.95	\$11.95
<b>Oyster Poboy</b> - golden brown farm oysters fried to perfection	\$7.95	\$11.95
<b>Catfish Poboy</b> - golden brown farm catfish fried to perfection	\$7.95	\$11.95
<b>NEW Chicken Tender Poboy</b> - golden brown breast of chicken fried to perfection	\$7.95	\$11.95
<b>Crab Cake Poboy</b> – crispy fried southern crab cakes	\$7.95	\$11.95
<b>Combo any Poboy – Zapp's chips</b> (regular or spiced crawtator) and a fountain drink	\$2.45	

## Groceries to Go:

<b>Boudin</b> - (Mild or Hot Pork)	\$10.00 per lb.
<b>Stuffed Artichoke</b> – a fresh artichoke stuffed with seasoned bread crumbs and special olive oil (steam for 1 hr.) Special Order	\$12.00 each
<b>Stuffed Chickens / Ducks</b> – ask your server what flavors are in stock	\$4.99 / \$6.99 per lb.
<b>Café Du Monde Coffee</b> – by the can	\$10.00
<b>Beignets Mix</b> – by the box	\$5.00
<b>Muffuletta bread</b> or <b>French bread Loaf</b>	\$3.00
<b>Savoie's Roux</b> – It is used as a thickener for <u>gravy</u> , other <u>sauces</u> , <u>soups</u> and <u>stews</u> .	\$10.00
<b>YaYa Hot Sauce</b> – our special hot sauce made right here	\$6.00 / \$12.00
<b>Zapp's Potato Chips</b> – (5.5 oz.) assorted flavors.	\$3.95
<b>Olive Salad</b> – you know what this is – sold by the pint.	\$8.00
<b>NEW Camellia Red Beans</b> – New Orleans finest beans sold by the Lb.	\$2.50 lb.
<b>Quiche</b> – Shrimp and crabmeat baked in a pie with eggs, cheese, onions and more. The whole pie to go.	\$20.00
<b>NEW Crawfish Pie</b> – Crawfish tails baked in a pie with peppers, onions, celery and more. The whole pie to go.	\$30.00

Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Gumbo YaYa's cannot ensure that items do not contain ingredients to which customers may have an allergic reaction. We do our best to remove all shells, pearls, etc. from oysters and all pit fragments from olive salad, but we can't catch everything. Customers eat at your own risk.

## The Famous New Orleans Muffuletta: (muff-uh-LOT-uh)




This unique bread and olive salad is made special from New Orleans. Born in a city where the food is as diverse as the people and their culture, this rich and flavorful sandwich delights and surprises all who taste it. The olive salad is combined with Genoa salami, hard salami, sweet ham, provolone and mozzarella cheeses. (Try it baked)

**Half**      **Whole**






\$9.95      \$17.95

## Entrees: French bread served with all entrees. (NOLA salad added to any entrée for \$2.99)

**Cup**      **Bowl**

	White Beans & Rice — Creamy white beans slow cooked with Chicken Jalapeno sausage over rice.	\$4.95	\$8.95
	Red Beans & Rice — Red beans slow cooked with Cajun Smoked sausage and Grandma's roux over rice.	\$4.95	\$8.95
	Shrimp Etouffee — gulf shrimp sautéed in a creamy red roux and served over rice.	\$5.45	\$9.45
	Jambalaya — Seasoned rice with Cajun sausage and a whole lotta other stuff.	\$5.45	\$9.45
	Fried Shrimp Plate — Shrimp golden fried in a traditional New Orleans batter with choice of one side.	\$11.95	
	Fried Oyster Plate — A Lagniappe dozen of Louisiana oysters fried to perfection with choice of one side.	\$11.95	
	Fried Catfish Plate — Farm raised catfish filets seasoned and fried with choice of one side.	\$11.95	
<b>NEW</b>	Fried Soft-Shell Crab Plate — 2 Jumbo soft-shell blue crabs seasoned and fried with choice of one side.	\$15.95	
<b>NEW</b>	Fried Chicken Tender Plate — Breast of chicken filets seasoned and fried with choice of one side.	\$11.95	
	Roast Beef w/rice — Our sloppy roast beef & gravy served over a bed of white rice with choice of one side.	\$10.95	
	Seafood Quiche — Shrimp and crabmeat in a pie with eggs, cheese, onions and more. Comes with choice of side.	\$10.95	
<b>NEW</b> 	Crawfish Pie — Crawfish tails baked in a pie with peppers, onions, celery and more. Comes with choice of side.	\$10.95	

## Sides:

	Corn Dog — For the kid's (young or old)	\$1.95
	Cajun Fries — French fries seasoned the bayou way.	\$2.95
	Zapp's Cajun Potato Chips — Crawtator or regular	\$1.95
	Battered Rings - fresh sliced onions covered in Chef's secret batter and fried golden brown.	\$4.95
	Battered Schroom's - white cap mushrooms covered in Chef's secret batter and fried golden brown.	\$4.95
	Eggplant Casserole - fresh eggplant slow cooked and seasoned with <b>ground beef</b> , cheeses and bread crumbs.	\$4.95
	Dirty Rice — seasoned rice with <b>ground beef</b> .	\$4.95
	Mac & Cheese - no explanation needed. (Every kids favorite)	\$3.45
	Fried Gator Tail — a cup of battered and crispy fried alligator.	\$5.95
<b>NEW</b> 	Creole Potato Salad — potatoes mixed with olive salad, mayo, Creole mustard and spices.	\$3.45

## Desserts:

	Jack Daniel's Bread Pudding — Spiced bread pudding made with a real Jack Daniel's sauce. (Not for kids)	\$4.95
	Hammond's delight — A combination of fresh pineapple and cherry cobbler covered with a crunchy butter crust.	\$3.95
	Mardi Gras King Cake — We bake this cinnamon Danish and cover it with glaze and colored sugar.	\$4.95
	Banana Foster Cheesecake — banana cheesecake covered with a bourbon-rum sauce.	\$4.95
<b>NEW</b>	Bourbon St. Pecan Pie — fresh pecans baked with a sweet filling and a bourbon sauce.	\$4.95

## Beverages:

	Café du Monde coffee — Special blends of gourmet coffee straight from the French Quarter of New Orleans.	\$2.95	(1.00 refills)
	Fountain Drinks — we proudly serve Coca-Cola brand products and assorted Teas.	\$1.95	
	Assorted Bottled Beverages — we stock a variety of bottled beverages in our cooler display. (Ask your server)	Prices vary	
	Draft Beer:      Abita Amber & Abita Purple Haze    \$3.00      Bud Light    \$2.50		
	Domestic Bottles:      Bud, Bud Light, Miller Lite, Coors Light, Yuengling      \$3.00 / \$13.00 bucket		
	Import Bottles:      Corona, Corona Light, Abita Brands and Heineken      \$3.50 / \$16.00 bucket		
	Pat O'Brien's Hurricane —	\$7.00	
	Wine by the glass or bottle — House glass      \$5.00      Wine by the bottle (Ask your server)	Prices vary	

**Laissez Les Bons Temps Rouler!**  
**(Let the Good Times Roll)**

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