

# Gumbo YaYa's Menu

We Offer Delivery @  
Doorstepdelivery.com  
[904-404-3663](tel:904-404-3663)

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

Owners: Lauren & Robert Alley  
904-223-0202 or 1-877-66GUMBO  
14333 Beach Blvd. Suite 101 Jax, FL 32250



= Vegetarian = Spicy

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:

- Mardi Gras Salad**- romaine lettuce (green), mandarin orange (gold), red onions (purple), walnuts & poppy seed dressing \$6.95
- NOLA Salad**- romaine lettuce, olive salad \$6.45
- House Salad** – romaine lettuce, tomato, onions, croutons & choice of dressing \$5.95
- Muffuletta Salad** – A Muffuletta served on romaine lettuce without the bread \$9.95
- (Add sautéed shrimp to any salad) \$4.45

## Specialties:

- |   | <u>8oz.</u> | <u>16 oz.</u> |
|---|-------------|---------------|
| <b>Seafood Gumbo</b> – It's seafood and it's gumbo ----- shrimp & crab---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>Conch Fritters</b> – 1 dozen per serving.  |             | \$9.95        |
| <b>NEW Shrimp or Crawfish Pie Bites</b> – 6 fried mini bite size pies stuffed with either shrimp or crawfish Etouffee.        |             | \$7.95        |
| <b>NEW Blue Crab Dip</b> – cold Blue crab meat blended with mayo, seasonings and spices. Served with toasted French bread.    |             | \$8.95        |
| <b>Fried Gator Tail</b> – ½ pound of cubed gator tail meat fried in seasoned bread crumbs. (it's not like chicken tenders)    |             | \$11.95       |
| <b>Baked (Oysters or Shrimp) YaYa</b> – baked select seafood smothered in a spicy seasoned garlic/butter sauce and cheese.    |             | \$11.95       |
| <b>Trios Choix</b> – Choose any 3 from our 2 Gumbo's, Entrées or Sides. (Excludes Soft-shell Crab, Shrimp w/grits & Crawfish) |             | \$14.95       |

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

- |  | <u>small</u>  | <u>medium</u> | <u>large</u>   |
|--|---------------|---------------|----------------|
|  | <u>6 inch</u> | <u>8 inch</u> | <u>12 inch</u> |
| <b>Ham &amp; Swiss Poboy</b> - sweet deli ham topped with imported Swiss cheese                        | \$7.25        | \$9.25        | \$13.95        |
| <b>Deep Fried Turkey Poboy</b> – all white meat turkey breast injected and deep fried.                 | \$7.25        | \$9.25        | \$13.95        |
| <b>Sloppy French Fry Poboy</b> – crispy shoestring fries covered in Mama's gravy (add cheese 50 cents) | \$5.25        | \$7.25        | \$10.25        |
| <b>Sloppy Roast Beef Poboy</b> - choice roast beef slow cooked in Mama's gravy                         | \$7.25        | \$9.25        | \$13.95        |
| <b>Hot Sausage Poboy</b> - homemade spicy pork butt patties with lettuce, tomato & Creole mustard      | \$7.25        | \$9.25        | \$13.95        |
| <b>Bayou Burger</b> – spicy grilled chicken jalapeno sausage patties                                   | \$7.25        | \$9.25        | \$13.95        |
| <b>Voodoo Burger</b> - choice ground beef grilled in Cajun spices                                      | \$7.25        | \$9.25        | \$13.95        |
| <b>Crawfish Poboy</b> – crawfish tail meat fried to golden brown perfection                            | \$9.95        | \$12.95       | \$18.95        |
| <b>Shrimp Poboy</b> - shrimp fried to golden brown perfection  | \$7.95        | \$9.95        | \$14.95        |
| <b>Oyster Poboy</b> - select oysters fried to perfection   | \$7.95        | \$9.95        | \$14.95        |
| <b>Catfish Poboy</b> - farm raised catfish nuggets fried to perfection                                 | \$7.95        | \$9.95        | \$14.95        |
| <b>Chicken Tender Poboy</b> – strips of breast of chicken fried to perfection                          | \$7.25        | \$9.25        | \$13.95        |
| <b>Crab Cake Poboy</b> – crispy fried southern crab cakes  | \$7.95        | \$9.95        | \$14.95        |
| <b>Battered Shrooms Poboy</b> – white cap mushrooms fried golden brown.                                | \$7.95        | \$9.95        | \$14.95        |
| <b>Grilled Cheese Poboy</b> – American and mozzarella with butter                                      | \$3.95        |               |                |
| <b>Combo any Poboy</b> – Zapp's chips or Cajun Fries and a fountain drink (No substitutions)           |               | \$2.55/\$3.55 |                |

## Groceries to Go:

- Stuffed Artichoke** – a fresh artichoke stuffed with seasoned bread crumbs and special olive oil (steam for 1 hr.) Special Order \$12.00 each
- Stuffed Chickens / Ducks / Turducken**– ask your server what flavors are in stock please inquire
- Creole Stuffed Bread** – 16 oz. Bread stuffed with ground beef, beef sausage and pork sausage. \$10.00
- Café Du Monde Coffee** – by the can \$10.00
- Beignets Mix** – by the box \$5.00
- Muffuletta bread or French bread Loaf** \$3.00
- Roux** – It is used as a thickener for gravy, other sauces, soups and stews. \$10.00
- YaYa Hot Sauce** – our special hot sauce made right here \$6.00
- Olive Salad** – you know what this is – sold by the pint. \$8.00
- Camellia Red Beans** – New Orleans finest beans sold by the Lb. \$2.50 lb.
- Quiche** – Shrimp and crabmeat baked in a pie with eggs, cheese, onions and more. The whole pie to go. \$20.00
- Crawfish Pie** – Crawfish tails baked in a pie with peppers, onions, celery and more. The whole pie to go. \$30.00
- Gambino's King cakes** – Traditional cinnamon, cream cheese or praline. please inquire

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. (Side NOLA salad added to any entrée for \$3.45)

**8oz.      16 oz.**

 <b>White Beans &amp; Rice</b> – Creamy white beans slow cooked with Chicken Jalapeno sausage over rice.	\$4.95	\$8.95
<b>Red Beans &amp; Rice</b> – Red beans slow cooked with Cajun Smoked sausage and Grandma's roux over rice.	\$4.95	\$8.95
<b>Shrimp Etouffee</b> – shrimp sautéed in a creamy butter roux and served over rice.	\$5.45	\$9.45
 <b>Jambalaya</b> – Seasoned rice with Chicken, Cajun & Hot sausage with a pepper medley.	\$5.45	\$9.45
<b>Fried Crawfish Plate</b> – Crawfish tail meat fried to golden brown perfection with choice of one side.		\$18.95
<b>Fried Shrimp Plate</b> – Shrimp golden fried in a traditional New Orleans batter with choice of one side.		\$16.95
<b>Fried Oyster Plate</b> – A lagniappe portion of select oysters fried to perfection with choice of one side.		\$16.95
<b>Fried Catfish Plate</b> – Farm raised catfish nuggets seasoned and fried with choice of one side.		\$16.95
<b>Fried Soft-Shell Crab Plate</b> – 2 Jumbo soft-shell blue crabs seasoned and fried with choice of one side.		\$18.95
<b>Fried Chicken Tender Plate</b> – Breast of chicken filets seasoned and fried with choice of one side.		\$14.95
<b>Roast Beef w/rice</b> – Our sloppy roast beef & gravy served over a bed of white rice with choice of one side.		\$11.95
<b>Shrimp &amp; Grits</b> - sautéed shrimp, garlic, scallions, bacon and spices over grits with choice of one side.		\$14.95
<b>Seafood Quiche</b> – Shrimp and crabmeat in a pie with eggs, cheese, onions and more. Comes with choice of side.		\$11.95
 <b>Crawfish Pie</b> – Crawfish tails baked in a pie with peppers, onions, celery and more. Comes with choice of side.		\$11.95

## Sides:


<b>Corn Dog</b> – For the kid's (young or old)		\$1.95
  <b>Cajun Fries</b> – French fries seasoned the bayou way.		\$2.95
 <b>Zapp's Cajun Potato Chips</b> – Ask server for available flavors.		\$1.45
  <b>Battered Rings</b> - fresh sliced onions covered in Chef's secret batter and fried golden brown.		\$5.95
  <b>Battered Schroom's</b> - white cap mushrooms covered in Chef's secret batter and fried golden brown.		\$5.95
 <b>Green Bean Artichoke Casserole</b> – green beans and artichoke baked in seasoned bread crumbs and romano/parm cheese.		\$5.45
<b>Dirty Rice</b> – seasoned rice with <b>ground beef</b> .		\$4.95
 <b>Mac &amp; Cheese</b> - no explanation needed. (Every kids favorite)		\$3.95
<b>Muffuletta Pasta Salad</b> – everything in a muffuletta mixed with cold Rotini pasta.		\$3.95
  <b>Cajun Creamed Corn</b> – corn kernels cooked in low country boil seasoning and cream sauce.		\$3.95
  <b>Boudin Balls</b> – Louisiana rice & pork sausage rolled into balls, double battered, fried and seasoned.		\$5.95

## Desserts:

<b>Jack Daniel's Bread Pudding</b> – Spiced bread pudding made with a real Jack Daniel's sauce.	\$4.95
<b>Red Velvet Cheesecake</b> – two layer of red velvet cake around a cheesecake center.	\$5.45
<b>Mini King Cake</b> – traditional Mardi Gras cinnamon dough covered with icing and colored sugars.	\$4.95
<b>Hammond's delight</b> – A combination of fresh pineapple and cherry cobbler covered with a crunchy butter crust.	\$3.95
<b>Petit Fours</b> – 4 mini almond flavored cakes. Shipped here straight from New Orleans.	\$3.45
<b>Beignets</b> - 3 French pastries made from deep-fried Choux dough covered with powdered sugar. <b>(Served Monday thru Thursday ONLY)</b>	\$4.95

## Daily Specials:

(All daily specials have limited amounts of availability – check with server)  
(Not available for Delivery)

<b>Sunday:</b>	<b>Creole Stuffed Bread</b> – 16 oz. Bread stuffed with ground beef, beef sausage and pork sausage with one side.	\$14.95
<b>Monday:</b>	 <b>Shrimp Creole</b> –16 ounce bowl of shrimp simmered with vegetables in a tomato base with choice of one side.	\$11.95
<b>Tuesday:</b>	<b>New Orleans BBQ Shrimp</b> – 1 pound of peel-n-eat shrimp cooked in a spiced butter beer sauce and one side.	\$17.95
<b>Wednesday:</b>	<b>Crawfish Etouffee'</b> –16 ounce bowl of tails sautéed in a creamy butter roux served with choice of one side.	\$14.95
<b>Thursday:</b>	<b>Pulled Pork Poboyos</b> – Slow cooked pork shoulder in a Louisiana tangy Jack sauce.	<b>small   medium   large</b> \$6.95   \$8.95   \$12.95

## Friday & Saturday: (Friday 5 pm to close and Saturday 12 noon to close)

<b>Seafood Boil</b> – Your choice of Shrimp, (Crawfish-seasonal) or Dungeness Crabs served with potatoes, corn and sausage.	Market Price
Seafood Boil Extras:    Corn \$1.00                      Sausage \$1.50                      Potatoes \$1.50	

**Good Authentic Food Takes Time.**