

COCKTAILS

LAVENDER LEMONADE 7  
non-alcoholic house infused lemonade  
ADD TITO'S HANDMADE VODKA 3

NEW ORLEANS LADY 12  
house infused pineapple rum, piña colada martini

CRAZY FRENCHMAN 12  
jalapeño margarita with patrón reposado tequila

SANGRIA 11  
red or white

HAILEE'S COSMO 10  
white cranberry cosmopolitan

PINEAPPLE MOJITO 10  
pineapple infused rum shaken with pineapple, mint, lime

BLUE BAYOU 12  
jameson irish whiskey, blueberry and ginger beer

CAJUN PALOMA 12  
1800 silver tequila, grapefruit, lime, jalapeño, habanero

TROPICAL STORM 10  
our twist on the famous new orleans cocktail

SOUTHERN PEACH TEA 10  
bullet rye, limoncello, peach puree, sweet tea

1927 15  
devil's river bourbon, old fashioned

PINK LADY 12  
sparkly watermelon lemon drop martini

S'MORES MARTINI 12  
baileys, godiva dark chocolate liqueur, stolichnaya vodka

RASPBERRY COLLINS 13  
empress gin, chambord, lime juice, soda water

GIN MULE 11  
hendrick's gin, ginger beer, fresh squeezed lime

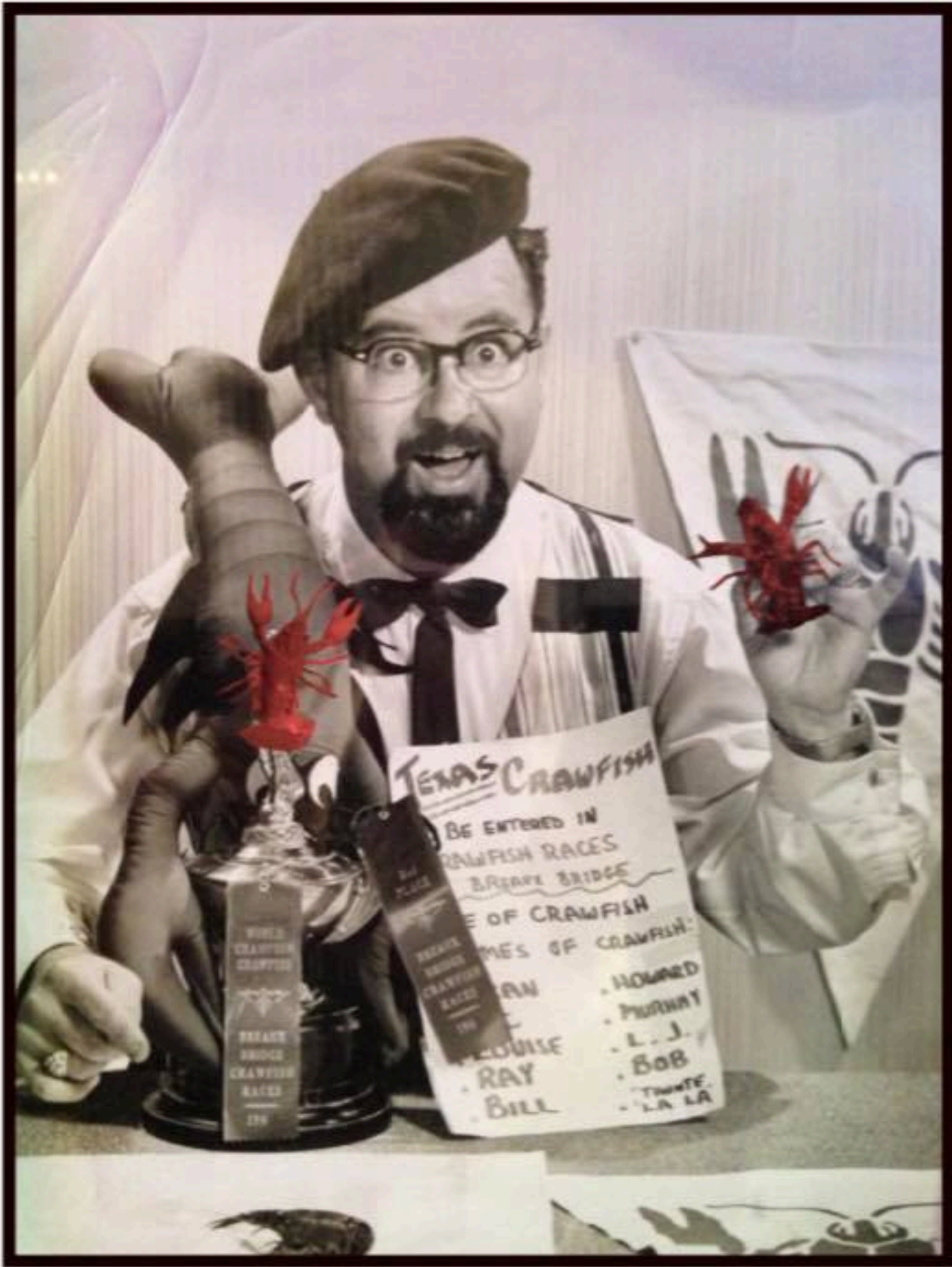
BEERS

16 OZ. DRAFT 6  
26 OZ. DRAFT 10  
domestic • imports • craft

DOMESTIC BOTTLE 5  
IMPORT BOTTLE 6

HOUSE WINE 6  
red • white

FULL BEER SELECTION AND WINE MENU UPON REQUEST



Judice's  
1927

A LITTLE ABOUT US

In 1925, Albin Judice, Senior moved to Port Arthur, Texas from Loreauville, Louisiana with his uncle, Edgar Vaughn, who owned a grocery store. It was there Albin learned the art of butchering. Albin ("Tabin" to family and friends) was a very talented butcher. He married Lariza Berard "Maw Maw" in 1927. They opened the first Judice's French Market on the corner of 13th and Waco Street. In 1937, they purchased the present day store on 7th Street, specializing in meat with Maw Maw making boudin, a spicy Cajun sausage, and selling it for 50¢ a pound. Their son, Albin Joseph, "A.J." Judice, Junior, also known as the "Crazy Frenchman," began his career of promoting the Cajun culture through Cajun festivals and crawfish racing all over Texas. In 1963, the Governor of Texas, Preston Smith, appointed A.J. Crawfish Racing Commissioner. A.J., who became a long-time cultural icon, continued to run the store on 7th Street with his sons, Larry, Al and Kevin. Larry eventually bought the family store in Groves, Texas and turned it into Larry's French Market & Cajun Restaurant. Al Judice III purchased Judice's French Market on 7th Street in 1975, adding the deli and sandwich shop. After successfully running the store for many years, Al III sold the store to his son, Al IV in 2010.

Judice's French Market in Port Arthur is best known for his fresh-cut meats, gumbo, live crawfish étouffé, fresh hamburgers, hog cracklins, and their famous boudin recipe, all staples in a "Cajun diet." While still operating the store in Port Arthur, Al IV decided to bring the same, known and loved recipes to Bridge City and opened Judice's Cajun Café in February of 2015. He has now created Judice's 1927, as our Flagship store, to promote Cajun & French cuisine in a more elegant setting. 4 generations of Judice's have been in business for 90 years promoting the rich and delightful Acadian cuisine and Cajun culture. As you look around the room, you will see photos from the life of A.J. Judice, Junior, "The Crazy Frenchman". His zest for life, joie de vivre, and passion for promoting the Cajun culture are quite apparent. A.J. never met a stranger, treated everyone like royalty and loved to read the "Cajun Night Before Christmas" to young and old audiences. He spent many years bringing fun and laughter to the Southeast Texas community. A.J.'s most famous cheer "Hot Boudin, Cold couche couche, Come on Crawfish, Push Push Push" still brings smiles to those who chant it. The Judice family hopes to share with visitors their proud heritage and delicious Cajun food for many generations to come. A.J. would say, "Laissez le bons temps rouler."





3520 NEDERLAND AVE | NEDERLAND TEXAS 77627

## STARTERS

**BOUDIN EGG ROLL 11**  
served with sweet chili or jalapen  ranch

**CHICKEN WINGS (6) 10**  
crispy fried wings with jerk seasoning hot honey or salt and pepper

**BOUDIN BALLS (6) 6 • (12) 10**  
mild or spicy

**PISTOLETTES WITH  TOUFF E (3) 11**  
deep fried bread filled with our famous  touff e

**CRAB CAKES (3) 15**  
with r moulade sauce

**CRAB DIP 15**  
served with fresh pita chips

**PORK KABOBS 10**  
served with your choice of sauce:  
spicy mustard • hot honey • jerk

**CAJUN DELIGHT 13**  
1/2 pound boudain smothered with  touff e

## SALADS

**HOUSE SALAD 10**  
arugula and spring mix blend with shaved carrots, red onion, cucumber,  
and tomato tossed in our house dressing and finished with parmesan

**COBB SALAD 12**  
fried or grilled chicken, bacon, cheese, bleu cheese, avocado

**CAESAR SALAD 10**  
crisp romaine lettuce with house-made caesar dressing, shaved  
parmesan and croutons

**SALAD ADD-ONS 5**  
shrimp • chicken

## OYSTERS

**RAW ON HALF SHELF (6) 12**  
straight from the gulf

**JALAPE O JAMMER 14**  
chargrilled with pickled jalapen s and bacon jam

**J27'S 14 NEW**  
chargrilled with parmesan garlic and herbs

## GUMBO &  TOUFF E

cup • bowl | all served with riced  
**CHICKEN & SAUSAGE 8 • 13**  
**SEAFOOD 9 • 14**  
** TOUFF E 9 • 14**  
bowls are served with choice of side:  
cole slaw • side salad • potato salad

## KIDS MENU

served with french fries and a drink  
**CHICKEN STRIPS 8**  
**FRIED SHRIMP OR FISH 8**  
**HAMBURGER 8**

## DESSERTS

**CHOCOLATE MOUSSE CAKE 7**  
filled with simplified mousse, covered with semi-sweet ganache

**HOMEMADE BREAD PUDDING 7**  
our famous dessert, topped with rum sauce

**CR ME BR L E CHEESECAKE 7**  
buttery graham cracker crust, cheesecake, brittle sugar

## SIDES

**COLE SLAW**  
**POTATO SALAD**  
**ONION RINGS**  
**BRUSSELS SPROUTS**  
**SWEET POTATO FRIES**

**SIDE SALAD**  
**RICE DRESSING**  
**BAKED POTATO**  
**FRENCH FRIES**  
**CORN MAQUE CHOUX**

## SEAFOOD

fried or grilled  
**SEAFOOD BASKET 16**  
shrimp, fish, oyster, crawfish or trio, served with one side

**CRAB CAKES 18**  
r moulade drizzle served with one side

**JUMBO BBQ CRABS 28**  
served with one side

**BOILED SHRIMP 25**  
1 lb. jumbo shrimp boiled in our cajun seasoning, served with one side

## PO' BOYS

one side • fried or grilled  
**SHRIMP 16**  
**FISH 16**  
**OYSTERS 16**  
**CRAWFISH TAIL 16**  
topped with r moulade sauce

## CHEF'S SPECIALTIES

**BLACKENED RED FISH 24**  
served over maque choux, ponchatrain, topped with lump crab meat  
beurre blanc

**LOBSTER MONTE CRISTO 25**  
eggattered bread with cheddar prosciutto and lobster

**TACOS 1927 (2) 16**  
pulled pork or blackened fish with housemade hot sauce, coleslaw and  
pickled onions

**LOBSTER ROLL 25**  
served cold on a buttered split top bun

**14 OZ. RIBEYE 30**  
served over roasted potatoes with our signature steak sauce

**BAYOU DELIGHT 18**  
catfish over dirty rice with  touff e and topped with fried crawfish

**LOBSTER MAC & CHEESE 25**  
mini shells with gouda and gruyere cheeses

**FRIED CHICKEN 16**  
whiskey and jalapen , brined chicken, corn relish, served with one side

**BEEF WELLINGTON 32**  
8 oz. tenderloin wrapped in pastry with demi glac 

**STEAK FRITES 30**  
8 oz. tenderloin with fried potatoes and garlic aioli

**GRILLED SALMON 18**  
sweet and spicy moroccan spiced with cilantro rice

## FLAT BREADS

**MARGARITA 16**  
marinara, basil, mozzarella

**PULLED PORK 16**  
pickled onions, jalapen s, homeade cr ma

**SHRIMP PESTO 18**  
mozzarella, grape tomatoes, balsamic

## BURGERS & SANDWICHES

one side • choice of bun: pretzel or jalape o  
**1/2 LB. SMASH 10**  
100% beef cooked 7th street style  
ADD PATTY 3

**CRISPY CHICKEN SANDWICH 10**  
crispy panko-cruste chicken

**PULLED PORK SLIDER 10**  
jalape o marmilade topped with coleslaw

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk  
may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Judice's 1927

3520 Nederland Ave • Nederland • Texas • 409.344.4396

## Lunch Specials

11 AM - 2 PM • Monday - Friday

**Seafood Platter** ..... \$12.00

*1 Fish, 5 Shrimp & Side*

**Taco 1927** ..... \$10.00

*Fish or Pulled Pork & Side*

**1/2 lb Smash Hamburger & Side** ..... \$10.00

**Cup of Gumbo & Side** ..... \$10.00

**Grilled Chicken Salad** ..... \$10.00

*Choice of Dressing*

**Grilled Salmon & Cilantro Rice** ..... \$12.00

**3 Jumbo BBQ Crabs & Side** ..... \$12.00

## Sides

Coleslaw

Potato Salad

Onion Rings

Brussels Sprouts

Sweet Potato Fried

Side Salad

Rice Dressing

Baked Potato

French Fries

Corn Maque Choux