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## Louisiana creole gumbo restaurant

I tried the chicken gumbo with added sausage. It seemed like they used a thin broth with celery and tomatoes poured it over rice and topped with chicken chunks and sausage. Flavor was missing. Disappointed. I would not this dish. In my opinion, grocery store box brand made at home is much better. My husband's jambalaya was good though.This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.Don DBeverly Hills115 contributionsGood flavors but overall lacking substanceThe ½ pint portions in the combo platter were adequate and the \$10 price was right. The shrimp creole was nicely flavored but only had 3 shrimp. The jambalaya was mostly broth and okra with very little beef. They do say it is a broth based dish but I was expecting more body and more substantial amount of meat. The beans and rice were just okay. Overall the dishes had nice flavor but were lacking protein. Next time I will try one of the po'boy sandwichesThis review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.Julius G1 found the gumbo and jambalaya to be very good thumbs up for the food and service their menu will meet with most taste for great Creole food.This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.Jennifer HBecause LCG is a neighborhood staple I will not directlY DRAG this place ( clears throat) however the quality of the products used and the attitude from the staff sorta reminds me of a LANDFILL so if you're in the mood for an overall trashy experience check this place out. To Ownership : You should be ashamed of serving the community of which you serve such bottom barrel quality food . I mean for goodness sake look at the posted pics ( catfish seafood gumbo), do better.Written November 18, 2022 This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.HoneyvickRed beans & rice say what??I didn't start eating red beans & rice until about 5 years ago and Louisana Creole Gumbo has the best red beans and rice I've ever had. My daughter & I went through Groupon for an \$18 2 meal deal, that could've fed well up to 4 people. I've been hooked ever since!! I've never been disappointed, knock on wood. LOLThis review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.ceeveeaffordable restaurant where the locals eat. Friendly staff ready to accommodate...and the beans and rice are the best I've hadThis review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.Jen TravelsDetroit6778 contributionsBucket list item fulfilled!I'd been wanting to try this restaurant for years but somehow I just never was able to stop. Until today. We were planning on parking in front, but it was full. So due to seeing a sign about more parking in rear, we drove back there, but couldn't figure out where they want customers to park (street or behind the staffs' cars in the lil parking area where they parked. It had several people in line ahead of me and pretty much everybody was getting somewhat large portions, so I assumed that means that they had good food. It was super hard to pick something cuz everything look good on their menu, but I somehow ended up picking the Hungry Man Platter. The shrimp gumbo was very watery (but it still tasted good), and the cornbread was bland (not sure if it's supposed to be). Also nothing was very spicy, which I was expecting it to be since it was Creole food. I am certainly not a Creole expert, but I just thought it'd be a little more hot in flavor. But I will definitely return to try something else. Service was fast considering how busy it was, as they have several employees. They have a bit of seating inside. Cute decor and beautiful murals on the walls outside. All different prices for a huge menu. I'm sure every person that walks in can find something to eat. They even have a box for people to drop their business card in to win stuff.This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.L Bjust like New Orleans in Detroit!I got tons of food on my first visit and I wasn't disappointed! The Cajun & Creole classic supreme combo meal with dessert. The food was Great! They had music playing it reminded me of being in New Orleans! Someone that was also waiting for their food order at the same time mentioned that the music playing was older than me. The staff was super sweet too!This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.KovalchukBelle River36 contributionsFriendly staff, fair prices, healthy portions and extremely tasty food. I went 2x in one day, before and after the Lions game. Authentic Louisiana in downtown Detroit. A real gem. All flavours of gumbo are excellent, especially the shrimp. Give it a try... the hungry man platter is a great place to start.Written December 16, 2017 This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.swarmbrunnAuthentic Louisiana cuisine This is the real deal.... the red beans and rice was off the chain.... I just came back from New Orleans and would have never imagined great creole food in Detroit but it is y'all. This is a must if you crave authentic creole.... staff was great it's a small place but it's worth it. Written December 15, 2017 This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.TegremanBest Creole food I've had out outside of LouisianaVisited Detroit recently and was looking for a local place to eat with my family. This is a small, mom & pop restaurant with just two tables for dining-in. Most customers ordered their food to go. Be sure to bring change if you want something other than lemonade to drink as you would need to get it from a vending machine. You order at the window and if dining-in they bring your food out to you. My wife had the shrimp jambalaya and mac & cheese. My daughter had the shrimp po' boy and I had the Gumbo supreme and Red Beans & rice. The gumbo was well seasoned with lots of well cooked pieces of shrimp, chicken, sausage and fresh veggies. The star of my meal however was the Red Beans & Rice, this was so good. There were many flavor layers in the sauce, wasn't too runny and beans and rice were not overcooked. MY family also remarked that their meals were super tasty. This was a great find, at a great price. Definitely a must try if you like or want to try creole food in Detroit.Written September 29, 2017 This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.Charmain DCharlotte2403 contributionsNot what I expected at Louisiana Creole GumboWe had a Groupon so while in Detroit we decided to stop by this restaurant. Our first stop was at the location on Michigan ave which was closer to our hotel. But that location has closed. So we took Uber to the spot on Gratiot. The food was good as expected but the place is small and they really don't have much room for people to eat in. They have about 3 tables. Most people get their food to go! They also serve your food out of containers. When one patron asked for a plate for her young son they said they don't have any! Surprising for a restaurant. Tastes like you are in NO!Written September 15, 2017 This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.bevoWPhiladelphi41 contributionsThis is a small place (3 tables) with a great Shrimp Po'Boy. They also have a multitude of other southern dishes and combos like chicken and rice. I had peach cobbler for dessert, but it was far too sugary for me. While we waited for our food and ate, there was a steady stream of customers, so it must be a popular take out place for regulars. This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.Michael KMilwaukee183 contributionsI had the Hungry-Man's platter which consisted of 4 half pints of red beans & rice, shrimp gumbo, shrimp creole, and beef jambalaya. Everything was very good but it's more of a take out restrurant then dine in. Prices are a little steep for amount of food you get. I don't think we'd stop there again. This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.Food (Gumbo, BBQ chicken, greens) was flavorful, but please ensure the rice is completely done, which impacted the overall experience because it is an essential ingredient in the gumbo we ordered. This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our transparency report to learn more.Showing results 1-15 of 23 Gumbo is one of the best-known staples of Louisiana cuisine and has come to symbolize the state's multicultural heritage. The dish is best described as a stew over rice, with base seasoning of bay and sassafras leaves. Gumbo can be made with seafood, or chicken and sausage, but there is no hard-and-fast rule, as each bowl of gumbo is an individual creation. Enjoy our list of the best places in Louisiana to get a steaming bowl of gumbo. Cochon | Courtesy of NewOrleansOnline.com Billedeaux's Cajun Kitchen is a local favorite in Lake Charles, Louisiana. In addition to hearty chicken and sausage gumbo, Billedeaux's Kitchen is also known for its jambalaya, smoked game meats and house-made boudin. Additionally, enthusiasts can order boudin to be shipped home. Boudreaux and Thibodeau are central characters in Cajun lore and humor, with numerous stories told about their adventures and mishaps. These stories are passed down from generation to generation, as are Cajun culinary traditions. At Boudreaux & Thibodeau, guests can sample seafood gumbo or chicken and sausage gumbo. Restaurant, American, Seafood Housed in a historic building in Breaux Bridge, Louisiana, Café des Amis is an important piece of Southern Louisiana History. The original owner Dickie Breaux is an avid historic preservationist, which carries over into the way the restaurant is run. Café des Amis serves shrimp and okra gumbo or chicken and sausage gumbo. The restaurant also features regular live music performances. Restaurant, Cajun Serving traditional Cajun food with a modern twist, Cochon is one of New Orleans's most popular restaurants. The restaurant is owned and operated by Chef Donald Link and his partner Chef Stephen Stryjewski, one of the most prominent chefs hailing from Southern Louisiana. Diners love the chicken and andouille gumbo, which is known for its especially dark and flavorful roux. Located right across the way from the New Orleans French Market, Coop's Place has been a French Quarter staple since 1983. The menu features traditional Cajun and Creole fare, including Coop's Place house specialty seafood gumbo. In addition to gumbo, this casual dining establishment is also well known for its rabbit and sausage jambalaya. Become a Culture Tripper! Sign up to our newsletter to save up to \$800 on our unique trips. Restaurant, American, Italian Courtesy of NewOrleansOnline.com Situated in downtown Thibodaux, Louisiana, Fremin's is housed in the old Roth Drugstore, which was originally built in 1878. The Fremin brothers purchased the building in 1998 and spent two years restoring its original decor. The restaurant concept was inspired by the brothers' parents, Myrtle and Lester Fremin, who cherished Italian and Creole cooking styles. In the heart of the New Orleans French Quarter, the Gumbo Shop is well known as one of the best spots in the city to get a steaming bowl of gumbo. Guests can choose between seafood okra gumbo or chicken andouille gumbo, the latter of which has been selected by locals as the best bowl of gumbo in the city. Restaurant, Seafood Opened in 1936, Herby-K's has been setting the standard for Shreveport comfort food for many years. The restaurant was originally a shop where locals could buy tobacco, liquor, or a sandwich before Herbert J. Busi, Jr. transformed it into a fully-fledged restaurant. Herby-K's serves a popular gumbo entrée unrivaled across the state. Restaurant, Seafood Middendorf's restaurant has been open for business for over 75 years and is a destination stop for diners in Southern Louisiana. Middendorf's serves three different types of seafood gumbo, featuring different combinations of crab and shrimp. To celebrate the original owners' heritage, the restaurant offers a special Oktoberfest menu every year. Restaurant, Cajun, Seafood, American Prejean's is a true institution in Lafayette, Louisiana, and has been serving meals to locals, visitors, and traveling dignitaries since 1980. The culinary team at Prejean's has received numerous awards, rivaling any other restaurant in the American South. Prejean's serves four types of gumbo - seafood, shrimp, chicken and sausage and smoked duck and andouille. About the author Ann Marshall Thomas is a regular contributor to The Culture Trip, writing primarily about New Orleans and the Southern United States. She studied Political and Social Thought at the University of Virginia and lived in Besancon, France after graduation. An explorer at heart, Ann Marshall has traveled throughout North America and Europe, and in parts of South America and Asia. Her favorite cities are Istanbul, Paris, and her home city, New Orleans. If you click on a link in this story, we may earn affiliate revenue. All recommendations have been independently sourced by Culture Trip. 2830 Gratiot Ave, Detroit, MI 48207, USAThursday: 12-7PMsunday: 12:00 PM-6:00 PMMonday: ClosedTuesday: 12:00 PM-7:00 PMWednesday: 12:00 PM-7:00 PMThursday: 12:00 PM-7:00 PMFriday: 12:00 PM-7:00 PMSaturday: 12:00 PM-7:00 PMPeople typically spend 20 min here The product recommendations in this post are recommendations by the writer and/or expert(s) interviewed and do not contain affiliate links. Meaning: If you use these links to buy something, we will not earn a commission. Louisiana-style cooking has always been a mix of influences, combining the traditions of different people who passed through the state. Gumbo is probably one of the best examples of the multicultural roots of the state, and specifically, New Orleans. However, as Southern Foodways reports, trying to sort out the origins of this famous dish is a challenge. The name itself is a derivative of a West African word for okra, the use of fileé (sassafras leaves) is a contribution of local tribes like the Choctaws, and roux has its origin in French cuisine. The first references to the hearty dish appeared around the start of the 19th century. In 1803, gumbo was served at a gubernatorial reception in New Orleans. There are many gumbo variations, but two are the most common. The first is Creole, made with a dark roux and typically containing seafood, such as shrimp, crab, and oysters. It may also contain chicken or andouille sausage. The other is Cajun, made with a lighter roux and typically containing chicken, sausage, and vegetables, such as okra, onions, celery, and bell peppers. If you haven't tried gumbo, or you're far from home and need a fix, there are several chains around the United States that serve the classic dish, and quite a few of them are very good. Find out below where to sample the official state cuisine of Louisiana, without getting on a plane. Bubba Gump Shrimp Co. Bubba Gump / Facebook With 22 locations around the country, from New York City to San Francisco, Bubba Gump serves up many southern-style comfort dishes. The Mama Blue's Shrimp Gumbo is an easy way to get your fix. The dish is brimming with andouille sausage, fish, poached shrimp, and okra. You can get a cup or a bowl, and it's served with the obligatory steamed rice. 6 Restaurant Chains That Serve the Best Shepherd's Pie Copeland's of New Orleans Copeland's started in 1983 by New Orleans native Al Copeland—also known for a little chicken chain called Popeye's—Copeland's serves Louisiana-style cuisine in 10 locations across the south. The family-friendly restaurant offers a Cajun Gumbo Ya Ya, made with a classic roux that's loaded with shrimp and crawfish. 9 Restaurant Chains That Serve the Best Broccoli Cheddar Soup J. Gumbo's J. Gumbo's With locations in Indiana, Kentucky, Ohio, and Tennessee, this fast-casual Cajun and Creole restaurant prides itself on great service and hearty homestyle Southern cooking. J. Gumbo's chicken and sausage version starts with a deep brown roux, blended with onion, celery, bell peppers, shredded chicken, and savory sausage stirred in for maximum flavor. A scoop of rice is added for a little starch to deliver those flavors. 6 Restaurant Chains That Serve the Best French Onion Soup Landry's Seafood House Landry's Seafood House / Facebook Houston-based Landry's Inc. currently owns and operates over 600 restaurants, hotels, and entertainment destinations nationwide, including Morton's the Steakhouse. But, it all started with Landry's Seafood, which dates back to 1947. Specializing in Gulf Coast cuisine, the chain now includes over a dozen locations in Texas, Louisiana, Missouri, and South Carolina. The house gumbo, a mainstay on the menu, features seafood and andouille sausage, available in a cup or bowl. This savory dish is sure to warm your belly. 6 Restaurant Chains That Serve the Best Chowder The Lost Cajun The Lost Cajun Opening as a gumbo shop in Colorado in 2010, this small chain is considered one to watch by restaurant industry insiders. And, since it started with seafood gumbo, fried catfish, and chicken and sausage gumbo, you know this restaurant is serving up the good stuff. Currently, most franchises offer the chicken and sausage version, which is an excellent choice. However, you won't be disappointed by the seafood gumbo, either. Or, get a classic trio, with both styles of gumbo and jambalaya to boot!6254a4d1642c605c54bf1cab17d50f1e 10 Restaurant Chains That Serve the Best Chili Pappadeaux Seafood Kitchen Pappadeaux / Facebook One of the largest family-owned restaurant businesses in the country, Pappadeaux Seafood Kitchen celebrated 35 years in business in 2021, and operates over 30 locations. The "Louisiana" gumbo, which is a hearty favorite, features shrimp, crab, andouille sausage, and other seafood. Sign up for our newsletter! 3 304 ratings Share your opinion about Louisiana Creole Gumbo