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Big Sur's First Restaurant to Open in Over a Decade Brings New Orleans Flavor

Jenna Scatena | Photo: James Hall | August 8, 2013

In a town stocked with frozen hamburger patties and fries, the Big Sur Roadhouse is giving NorCal's coastal cuisine a Cajun kick.

Big Sur Roadhouse's mod interior.
(1 of 4)

Local seafood gumbo.
(2 of 4)

The outdoor fire pit.
(3 of 4)

The indoor lounge.
(4 of 4)

After being shuttered for a year and a half for a head-to-toe redesign, the only thing that's still recognizable about the **Big Sur Roadhouse** from its last incarnation is its location. It's still across the street from the Glen Oaks boutique motel, but everthing else is new and improved. Exposed redwood walls and native plants reflect the bounty of Big Sur's forested surroundings while locally-made mod light fixtures and dapper outdoor couches surround a geometric firepit.

Chef Matt Glazer came to the Roadhouse by way of the beloved Big Sur Bakery, to blend inspiration from his hometown of New Orleans with the bounty of good produce in Monterey and Salinas counties, and tapping local foragers and fisherman. Here are some highlights of Glazer's homestyle Cajun cooking:

Chunky gluten-free seafood gumbo with a Dungeness crab leg dangling over the saucer's edge and stick of fried okra

Fried Monterey sea bass served as po' boy sliders, with plenty of heat

Monterey wild king salmon dusted with Glazer's house spice mix and tossed into a screaming hot pan, set on top of bright golden beets

A side of savory bread pudding with spicy Sicilian sausage and Bellweather Farms pepatto cheese

Plus a bounty of Monterey wines on the list to compliment the local fare.

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