



Damien Chapman

Selected as a 2023 Louisianian of the Year, 2024 Restaurantier of the Year and a Chef to Watch in 2024, Damien R.L. Chapman, culinarily known as Chapeaux, is a proud citizen of Shreveport, Louisiana. He is the 5th generation Chef and Owner of the historic Orlandeaux's Café, a 103 year old Creole restaurant on Cross Lake in Caddo Parish. Chapman is a mechanical engineer from Southern University A&M College, where he was an initiate of the Beta Sigma Chapter of Alpha Phi Alpha Fraternity, Inc. and the Human Jukebox Marching Band. He is member of the Knights of Saint Peter Claver at his Parish, Our Lady of The Blessed Sacrament Catholic Church. He currently reigns as the King XXV of the Krewe of Harambee, as he strives to spread the Carnival cheer while supporting charitable organizations. He loves to fish, listen to zydeco, gospel and country music, and loves his family.

Stimming from 1921, but undergoing a few name changes, (Freeman & Harris Café, Pete Harris Café, Brother's Seafood), Orlandeaux's Café is recognized as the continued legacy of the oldest continuously operating African-American family owned restaurant in the United States. The Orlandeaux's name honors Damien's father, Orlando Chapman.

Orlandeaux's Cafe is famous for its stuffed shrimp and offers Louisiana classics like etouffee, shrimp and grits, gumbo, and po'boys.

