

Dinner Appetizers

Louisiana Crawfish and Alligator Sausage Cheesecake

A savory - *not sweet!* - delicacy. Fresh Louisiana crawfish and alligator sausage baked in a savory cheesecake mixture with smoked gouda cheese and a buttery pamesan crust. Set in a bed of crawfish cream sauce. A must try \$9.95

Carencro Kicking Shrimp

Fresh shrimp fried golden-brown and tossed in our Carencro kicker sauce and served over a bed of cabbage slaw \$8.95

BBQ Shrimp Inez

Whole shrimp simmered in Abita Turbo Dog beer and Worcestershire herb butter sauce. Served with French bread for dipping. Peeling them is half the fun! \$9.95

Prejean's Oyster Rockefeller Bake

Select fried oysters set in a bed of creamy Rockefeller sauce topped with Brie cheese, melted and finished with a Cajun aioli sauce \$14.95

Eggplant Abbeville

A wheel of fried eggplant topped with sautéed jumbo lump crab meat and shrimp with a cane syrup Worcestershire cream sauce \$8.95

Shrimp Sassafras

Two jumbo shrimp stuffed with pepper jack cheese, grilled Tasso, and wrapped with apple wood-smoked bacon. Breaded and fried and set in our Crawfish Cardinale cream sauce \$8.95

Fried Green Tomatoes

Fresh green tomatoes lightly breaded and deep-fried. Smothered with sautéed crawfish and shrimp in a sherry cream sauce \$7.95

Seafood Stuffed Mushrooms

Six tender mushroom caps filled with a delicate crab and shrimp stuffing, dusted with parmesan cheese, baked and drizzled with crab butter cream sauce \$9.95

Crawfish Enchilada

Made famous at New Orleans Jazz Fest! Fresh crawfish tails bathed in a spicy, creamy cheese sauce, wrapped in flour tortillas, baked and topped with shredded cheeses and Crawfish Sauce \$8.95

Popcorn Crawfish with Sherry Wine Sauce

Lightly battered crawfish tails, fried golden and served with a sherry wine sauce for dipping \$8.95

Croc de Jacques

Tender alligator filets and boulettes seasoned, breaded and lightly fried \$9.95

Tout Que' Chose (Lil' Bit of Everything)

Fried frog legs, crawfish tails, mushrooms, alligator, popcorn shrimp and crawfish Boudin balls served with Sherry Wine and Creole sauces. Serves two. \$17.95

Crab Cake Cardinale

A pan sautéed or fried crab cake set in a rich Crawfish Cardinale Sauce \$9.95

Crawfish Boudin Balls

Our chef's house recipe of savory crawfish and rice boulettes, fried golden and served by the half dozen \$9.95

Seafood Skillet Fondeaux for Two

A true Prejean's Original! Succulent Crabmeat, plump shrimp, and fresh sautéed spinach, which is drizzled with crab butter cream sauce and topped with mozzarella. Baked to perfection and served with garlic toast points. \$14.95

Dinner Best Sellers

Yellow Fin Tuna Rockefeller

Mesquite grilled Tuna tenderloin, recommended med-rare and set in a pool of creamed spinach, etched with lobster sauce & blackened shrimp \$19.95

Crab Lovers Extravaganza

Fresh angel hair pasta tossed in a creamy crab sauce with lump crabmeat; accompanied by our savory grilled crab cake and a crispy fried soft shell crab \$22.95

Pepper Jack Shrimp

Three large shrimp stuffed with pepper jack cheese and Tasso, wrapped with apple wood-smoked bacon fried golden and set atop Crawfish Cardinal sauce served with rice dressing and corn macque choux \$20.50

Eggplant Pirogue Louis

Half an eggplant lightly breaded and fried. Filled with shrimp, crawfish and crab topped with our creamy Louis Sauce served with rice dressing and corn macque choux \$19.95

Catfish Oscar Prejean

Crispy fried catfish topped with jumbo lump crab and mesquite-grilled asparagus, set over a brown butter wine sauce, served with a baked potato and drizzled with Béarnaise \$19.95

Prejean's Seafood Platter (Fried or Grilled*)

Frog legs, shrimp, oyster, catfish, alligator, stuffed shrimp & stuffed crab served with rice dressing, Cajun fries and corn macque choux \$22.50

*Grilled Platter served with baked potato and macque choux

Catfish Catahoula

Fresh filet, stuffed with shrimp, crawfish and crab baked and served in our Crawfish & Tasso Cream Sauce served with rice dressing and corn macque choux \$18.95

Stuffed Tilapia

Stuffed with shrimp and crabmeat lightly seasoned and grilled. Served with rice dressing and corn macque choux \$18.95

Southern Fried Catfish

Fresh catfish seasoned and fried golden brown, served over a bed of French fries. This is the talk of the south! \$17.50

Blackened Catfish Etouffée

Tender catfish filet blackened with the Magic of the Bayou and served atop a bed of steaming crawfish étouffée set over steamed white rice served with corn macque choux \$17.95

Pasta

Shrimp Fettuccini

Plump shrimp sautéed in fresh herbs and garlic, finished with a crab butter cream sauce and served over fresh fettuccini noodles \$17.95

Chicken Pasta Inez

Blackened chicken strips, seasoned Cajun-style and tossed with Crawfish Creole Sauce served over penne pasta and mixed vegetables \$16.95

Steaks

Ribeye

Our choice ribeye steak, charbroiled or blackened to your specification, and served with a twice-baked potato and corn macque choux. *Blackened add \$1.00*

10 oz ... \$25.95 14 oz ... \$31.95

Cajun Surf & Turf

Choice ribeye cooked to order, smothered with crawfish étouffée. Accompanied with six blackened shrimp, corn macque choux and twice-baked potato

10 oz ... \$33.95 14 oz ... \$39.95

Dinner Wild Game

Fried Alligator

Prime white meat filets, seasoned, breaded and fried. Served with grilled alligator sausage, baked potato and corn macque choux \$19.95

Crispy Cajun Duckling

Fresh pound of a partially-deboned roasted duck, fried crispy Served over steamed Louisiana rice with a rich wild mushroom Hunter's Sauce and mesquite grilled asparagus \$25.95

Alligator Grand Chenier

Tender white tail meat, seasoned Cajun style, wrapped around our scrumptious crab and shrimp stuffing. Grilled and served with rice dressing and corn macque choux \$20.95

Prejean's Traditional Crawfish, Shrimp, Oyster and Crab Dishes "Cajun Food is what Cajuns Eat"

Crawfish Enchiladas

Fresh crawfish tails, chilies & cheeses rolled in flour tortillas, topped with our Crawfish and Creole Sauce, cheddar cheese and baked golden served with rice dressing and corn macque choux \$19.95

Crawfish Platter

Fried crawfish, crawfish étouffée, crawfish cornbread pie, crawfish boulettes & crawfish bisque served with French fries, corn macque choux and fried crawfish salad \$25.95

Gold Medal Crawfish Etouffée

Our three-time Gold Medal winning crawfish étouffée is served atop a mound of steamed white rice and accompanied by a plump, homemade crawfish pie \$20.50

Crawfish Half & Half

A combination of crawfish étouffée and fried crawfish tails served around a mound of steamed white rice \$19.50

Louisiana Zydeco Fried Shrimp

Twelve large white shrimp lightly battered and fried golden brown served over a bed of French fries \$18.95

Shrimp Festival Platter

A combination of shrimp grilled, stuffed, fried & blackened, served with a shrimp butter cream sauce for dipping, french fries, rice dressing, shrimp gumbo and shrimp salad \$24.95

The Original Grand Isle Oyster

A dozen oysters fried golden brown and served over a bed of French fries \$21.95

Crab Cakes Covington

Two crab cakes, fried or pan sautéed, and topped with a Crawfish Louis Sauce. Served with rice dressing and corn macque choux \$19.95

Crabmeat au Gratin

Our classic creamy *au gratin* sauce full of blue crab lump meat topped with seasoned bread crumbs and shredded cheddar cheese, baked to a bubbly finish \$18.95

Soft Shell Crab Imperial

Jumbo soft shell crab stuffed with crawfish dressing, fried and finished with crab butter cream, grilled Tasso and served with rice dressing and grilled asparagus \$18.50

Add a Side Salad to any Entrée 2.95

Parmesan Vinaigrette, Italian, Bleu Cheese, Honey Mustard, French, Ranch, Caesar, Thousand Island or Oil and Vinegar

Dinner Salads

House Salad

Our crisp green salad blend with teardrop tomatoes and your choice of dressing \$5.95

Caesar Salad

Crisp Romaine lettuce, shredded parmesan cheese and croutons tossed in our homemade Caesar dressing \$6.95

The above salads can be served with a choice of:

Fried or Grilled Shrimp 5 oz \$5.75
Fried or Grilled Catfish 6 oz \$5.75
Fried Oysters 6-8 \$8.50
Fried or Grilled Chicken Strips 6 oz \$5.25
Grilled Ahi Tuna 6 oz \$7.75
Fried or Grilled Crawfish Tails 5 oz \$6.25

Fried Oyster Spinach Salad

Select Oysters deep fried and served over a bed of spinach with roasted peppers and feta cheese tossed in a pepper jelly vinaigrette \$14.95

Cold, Crispy, Marinated Seafood Salad

Shrimp, crawfish, crabmeat and mozzarella cheese with red onions, marinated in a zesty herb, garlic & Dijon vinaigrette. Blanketed over a bed of fresh garden greens \$12.95

Blackened Shrimp Spinach Salad

Six plump, blackened shrimp are set atop a bed of fresh green spinach tossed with bleu cheese crumbles, spiced pecans and teardrop tomatoes. Served with raspberry vinaigrette \$11.75

Gumbos, Soups, & Bisques

All bowls of Gumbo/Bisque are accompanied with French bread and potato salad

Seafood Gumbo

Shrimp, crawfish, & crabmeat simmered in a rich stock and a dark roux. Cup ... \$7.95 Bowl ... \$12.95

Shrimp Gumbo

Dark roux and a delicious seafood stock filled with succulent shrimp Cup ... \$6.95 Bowl ... \$11.95

Chicken & Sausage Gumbo

Our three-time World Champion Gumbo – it doesn't get any better than this! Cup ... \$5.95 Bowl ... \$10.95

Smoked Duck & Andouille Gumbo

A rich stock full of smoked Dixie duck and Acadian Andouille, flavored with a dark Cup ... \$6.65 Bowl ... \$11.95

Crawfish Bisque

Plum Crawfish tails in a thick, rich soup stock with stuffed crawfish shells Cup ... \$7.95 Bowl ... \$11.95

Corn & Crab Bisque

Fresh, sweet corn and white tender crabmeat in velvety bisque. A true indulgence. Cup ... \$7.95 Bowl ... \$12.95

Desserts

White Chocolate Bread Pudding \$4.95
Acadiana Bread Pudding with Jack Daniel's Sauce \$4.95
Coconut Cream Pie \$4.95
Turtle Cheesecake \$4.95
Fried Banana Fosters Cheesecake \$4.95
New York Style Cheesecake with Strawberries \$4.95
Banana Nut Bread with Warm Praline Sauce \$4.95
Black Bottom Peanut Butter Mousse Pie \$4.95

Dinner
The Lighter Side

Charbroiled Chicken Prejean

Lightly seasoned boneless chicken breast, charbroiled and served with sauce supreme. Served with corn macaque choux and rice dressing \$15.95

Lemon Tilapia Creole

Tilapia filet glazed with a lemon sauce, served with white rice and Lobster Shrimp Sauce and mixed vegetables \$15.95

Veggie Loaded Eggplant

An eggplant pirogue coated with Japanese bread crumbs, friend golden and filled with yellow squash, bell peppers, zucchini, fresh spinach, mushrooms, black olives, sundried and fresh tomatoes, tossed in a Thai Chili Sauce \$14.50

Pan Grilled Catfish

Crispy pan grilled catfish with sautéed bok choy and Thai Chili Sauce set over a bed of white rice \$14.95

Catch of the Day Market Price

Please inquire about our fresh fish and sauce of the day

Side Items

Garden Vegetables	\$2.95	French Fries	\$2.95
Potato Salad	\$2.95	Sweet Potato Fries	\$3.95
Rice Dressing	\$2.95	Side Salad	\$2.95
Corn Macaque Choux	\$2.95	Grilled Asparagus	\$4.00
Hush Puppies	\$2.95	Side of Etouffée	\$5.95
Baked Potato	\$2.95	Sauteed Jumbo Lump	
Stuffed Potato	\$3.95	Crab Meat	12.95

Prejean's Restaurant

3480 NE Evangeline Thwy.
Lafayette, LA 70507
(337) 896-3247

Open 7 Days a Week

Sunday & Monday 7:00 am - 9:00 pm

Tuesday - Thursday 7:00 am - 9:30 pm

Friday & Saturday 7:00 am - 10:00 pm

Live Cajun Music

Seven Days a Week 7:00 pm - 9:00 pm

Saturday & Sunday 11:00 am - 1:00 pm

Directions:

- From I-10, exit 103b to I-49 North (Towards Opelousas)
- Take Exit 2 for Gloria Switch Rd, and turn right (East).
- At the red light, immediately turn left (North) onto the Service Road.
- Prejean's Restaurant is 1 mile ahead on right.

All Prices and Items are subject to Change



Breakfast

Mon - Fri 7:00 am - 10:15 am

Sat & Sun 7:00 am - 11am

Prejean's Napoleon

A tower of delicacies - a crisp polenta cake rests beneath a plump crab cake, crowned with a poached egg, drizzled in hollandaise, laced with fresh shrimp and smoked Tasso \$10

Breaux Bridge Benedict

A grilled butter biscuit, split and topped with homemade boudin patties and two poached eggs, smothered in crawfish étouffée \$12

Cajun Sunrise

Two Eggs cooked your way with grits and choice of Ham, Bacon or Sausage \$7

The Big Bayou Omelet

A fluffy omelet stuffed with onions, peppers, cheese and a choice of ham, bacon, shrimp or crawfish \$11

Pain Perdu (French Toast)

Crispy Bread dipped in milk, eggs, vanilla, sugar and cinnamon then grilled and sprinkled with powdered sugar. Served with maple or cane syrup \$7.5

Shrimp and Grits

Creamy stone ground grits with sautéed bacon, shrimp and a hint of creole sauce \$13

Zydeco Steak and Eggs

A 6 oz. ribeye steak and three eggs cooked your way served with hash browns \$14

Eggs Benedict

A grilled English muffin, smoked ham and two poached eggs covered with creamy hollandaise sauce \$12

Side Orders:

<i>Grits</i>	\$ 3	Beverages	
<i>Hot Oat Meal</i>	\$3.5	<i>Milk</i>	\$2.5
<i>Toast (White or Wheat)</i>	\$2	<i>Chocolate Milk</i>	\$2.5
<i>Hash Browns</i>	\$2.75	<i>Orange Juice</i>	\$2.5
<i>Ham, Bacon, Sausage</i>	\$ 3.5	<i>Coffee</i>	\$2.5
		<i>Decaf</i>	\$2.5

Lunch
Monday - Friday 10:30 - 2:00 PM

Salads

Blackened Shrimp Caesar

Six large shrimp lightly blackened and served over our full flavored Caesar salad \$9.95

Fried Oyster Salad

Select Oysters deep fried and served over a bed of spinach with roasted red peppers and feta cheese tossed in a pepper jelly vinaigrette \$10.95

Bronzed Tuna Caesar Salad

Bronzed tuna set atop fresh Romaine lettuce tossed with our homemade Caesar dressing \$11.95

Garlic Chicken Caesar Salad

Fresh Romaine lettuce tossed with our homemade Caesar dressing and roasted garlic chicken \$8.95

Soup and Salad

A cup of any house soup, bisque or gumbo & house or Caesar salad topped with grilled Cajun Chicken breast \$9.95

Soup and Sandwich

Your choice of half of any of our po-boys, wraps, clubs or Muffuletta, served with a cup of soup \$9.95

Sandwiches

Muffuletta Panini

Genoa salami, honey-cured ham, mortadello, olive salad and provolone cheese on focaccia bread with Prejean's own homemade horseradish spread. Pressed and served warm and crispy \$9.95

Prejean's Chicken Club Panini

Marinated grilled chicken breast, apple wood smoked bacon, sliced tomatoes, fresh sliced avocado and lettuce on focaccia bread with a homemade ranch spread \$8.95

Prejean's Po-boys

Served on French bread, fully dressed. Your choice of shrimp, catfish, or hamburger \$9.95
Crawfish or oysters \$10.95

Pork Tenderloin Po-Boy

Cajun seasoned pork tenderloin breaded and lightly fried, served on a French roll with fried onion rings and remoulade dip \$9.95

Chicken Caesar Wrap

Marinated chicken breast lightly grilled and tossed with romaine lettuce and roma tomatoes in our homemade Caesar dressing and wrapped in spinach tortilla and pressed on a Panini press \$8.95

Blackened Shrimp Caesar Wrap

Blackened shrimp tossed in our Caesar dressing with parmesan cheese and croutons, wrapped in a spinach wrap and pressed on a Panini press \$9.95

Fried Oyster Salad Wrap

Deep fried oysters tossed with spinach, feta cheese, roasted peppers and pepper jelly vinaigrette, wrapped in a spinach wrap and pressed on a Panini press \$10.95

Lunch
Monday - Friday 10:30 - 2:00 PM

Entrées

Crab Cake Express

Blue crab cake pan seared or fried and topped with crawfish Louis sauce, served with rice dressing, and corn macaque choux \$10.25

Cochon Du Lait Pie

Slow roasted pork topped with chive mashed potatoes and cheddar cheese and baked to perfection \$9.95

Blackened Tilapia

Tilapia filet dusted with Magic of the Bayou seasoning, grilled, then topped with crawfish étouffée, served with steamed rice and crispy fried okra \$10.95

Oyster Saxophone

Toasted bread pirogue filled with fried oysters topped with grilled capers drizzled with lemon parsley beurre blanc \$10.95

Carencro Mixed Grill

Four ounces each of catfish and chicken breast mesquite-grilled over an open flame and served with fresh garden vegetables and grilled potato slices \$9.95

Catfish Prejean

Catfish battered and fried golden brown, topped with a shrimp étouffée sauce, served with corn macaque choux and rice dressing \$9.95

Chicken Fettuccini

Tender chicken breast seasoned Cajun-style, sautéed in fresh herbs, scallions & mushrooms, finished in a delicate cream sauce served over hot pasta \$9.95

Eggplant Pirogue Prejean

Eggplant fried golden, filled with pan-fried Redfish topped with crawfish Creole cream sauce. Served with rice dressing and corn macaque choux \$10.95

Blackened Shrimp Skillet Creole

Six large shrimp dusted with our own blackening seasoning and served with red beans and white rice \$9.95

Catfish Grand Chenier

Southern catfish rolled around Prejean's seafood stuffing, fried golden brown & smothered with crawfish étouffée Served with rice dressing and corn macaque choux \$9.95

Add a side Salad to any Entrée \$2.95

Parmesan Vinaigrette, Italian, Blue Cheese, Honey Mustard, French, Ranch, Caesar, Thousand Island, Oil & Vinegar



Daily Specials \$11.95

Monday: Crawfish Enchiladas

Tuesday: Jalapeno Pepperjack Shrimp (3)

Wednesday: Fried Catfish Dinner

Thursday: Stuffed Tilapia Friday: Shrimp Etouffée