Appetizers

Artichokes and Crawfish Nantua Sauce ................................ $6.25
Artichoke hearts pan sautéed and topped with rich crawfish sauce nantua.

Eggplant and Crawfish Incredible .................................. $5.50
Barbecued eggplant wheel fried golden topped with a crawfish remoulade cream and baked.

Mardi Gras Oyster Bake .................................................. $6.95
Shucked fresh and stuffed per order. Three Rockefeller and three Bienville baked to a bubbly finish.

Seafood Skillet Fondues ................................................. $6.95
Shrimp, crawfish and lump crab topped with fresh spinach. Topped with Crab Butter Cream and lots of jack cheese. Baked to a bubbly finish. Served with garlic toast.

Crawfish Andouille Pizza ............................................... $6.95
A cajun blend of crawfish and andouille on the perfect crust in a rich sauce topped with mozzarella and jack cheese.

Shrimp and Eggplant Au gratin ..................................... $5.50
A mini eggplant boat, fried golden and filled with shrimp au gratin.

Boudin Balls .................................................................. $4.25
An authentic Acadian favorite. Rice and pork dressing boulettes, fried golden and served by the half dozen.

People’s Choice .............................................................. $5.75
Your choice of fried crab fingers, fried popcorn shrimp or fried crawfish tails. With Sherry Wine Sauce for dipping.

Cajun-Fried Cheese Sticks .............................................. $4.95
Strips of Monterey Jack, beer battered and fried golden. Served with Creole sauce for dipping.

Crab Cake Covington ...................................................... $6.25
100% blue crab cake, fried and topped with Crawfish Sauce Louis.

Seafood Stuffed Mushrooms .......................................... $5.95
Six whole mushroom caps filled with delicate crab stuffing, baked and drizzled with Crab Butter Cream.

Famous BBQ Shrimp .................................................... $6.50
Six large shrimp simmered in a spicy brown sauce and served with lightly toasted French bread for dipping.

Croc De Jacques .............................................................. $6.50
Tender alligator filets, breaded and lightly fried. Served with boulettes.

“Tout Que’que Chose” (means “Everything”) .................. For Two-$11.95
Fried mushrooms, crawfish tails, crab fingers, alligator, popcorn shrimp, fried cheese and boudin balls. For Four-$21.95

Salads

Your Choice of Dressing: Poppy Seed (house), Honey-Mustard, Ranch, French, Thousand Island, Bleu Cheese, Italian, Parmesan Vinaigrette. All salads topped with homestyle croutons.

Seafood Caesar Salad .................................................... $8.95
Crisp romaine tossed with a creamy homemade parmesan garlic and anchovy vinaigrette topped with fried crawfish, shrimp and croutons.

Mixed Grill Salad ......................................................... $7.95
Charbroiled catfish, chicken and shrimp served hot on a bed of cool crisp greens.

Marinated Seafood Salad .............................................. $9.95
Our Gulf Marine combination of shrimp, crab, crawfish and scallops marinated in red wine, olive oil, garlic and fresh herbs. Chilled and served over garden greens.

Fried Seafood Salad ...................................................... $7.95
Your choice of popcorn shrimp, crawfish or alligator. All Three-$5.50

Boiled Shrimp Salad ..................................................... $7.95
Fresh white shrimp, seasoned and peeled. Served chilled on bed of garden greens.

Gumbos, Soups & Bisques

Bowsls served with steamed rice and potato salad.

Seafood Gumbo ........................................................... Bowl-$7.50 — Cup-$4.25
Chicken & Sausage Gumbo ........................................... Bowl-$6.95 — Cup-$3.95
Shrimp Gumbo ............................................................... Bowl-$6.95 — Cup-$3.95
Crawfish Gumbo ............................................................. Bowl-$6.95 — Cup-$3.95
Alligator Soup ............................................................... Bowl-$6.95 — Cup-$3.25
Turtle Soup .................................................................. Bowl-$7.50 — Cup-$4.25
Crawfish Bisque ............................................................. Bowl-$7.95 — Cup-$4.25
Corn & Crab Bisque ....................................................... Bowl-$7.95 — Cup-$4.25

Side Orders

Vegetable ..................................................................... $1.25
Crawfish Jambalaya ....................................................... $2.75
Red Beans and Rice ...................................................... $2.95
Fried Alligator Sample ................................................ $2.50
Boiled Crawfish Sample ............................................... $2.50
The Prejean Seafood Platter $14.95
Fried shrimp, oysters, catfish, alligator, stuffed shrimp, and stuffed crab. Served with dirty rice, fries and green salad.

The Grilled Seafood Platter $14.95
Grilled shrimp, oysters, catfish, alligator, stuffed shrimp, and stuffed crab. Served with dirty rice, baked potato and green salad.

Eggplant Pirogue Louis $14.95
Half an eggplant, lightly breaded and fried. Topped with creamy Sauce Louis. Served with dirty rice, vegetable and green salad.

Seafood Fettucini $14.95
Fresh shrimp, crawfish and crab sauteed in fresh herbs, scallions and mushrooms. Served with creamy crawfish cream sauce and fresh vegetables. Served with dirty rice, vegetable and green salad.

Shrimp Louella $14.95
Jumbo shrimp stuffed with 100% blue crab meat. Baked and served in a puffle of crab butter cream sauce. Served with dirty rice, vegetable and green salad.

Catfish Catahoula $14.95
Fresh Mississippi filet stuffed with Louisiana shrimp, crawfish and crab. Baked and served in a puffle of crawfish and tasso cream sauce. Served with dirty rice, vegetable and green salad.

Crawfish Enchiladas $13.95
Fresh crawfish tails simmered in a spicy cheese sauce with roast peppers rolled in flour tortillas and topped with crawfish enchilada sauce, cheddar cheese, and baked golden. Served with dirty rice, vegetable and green salad.

Crawfish Dinner $15.95

Crawfish Etouffee $12.95
2 Time Gold Medal Cajun Classic. Served over steamed rice with green salad.

Crawfish Half and Half $12.95
Combination of crawfish etouffee served over steamed rice, with buttered, fried crawfish tails. Served with green salad.

*Boiled Crawfish $10.95
Boiled crawfish served with boiled corn & potatoes and our own crawfish dip.

Crawfish Sauté $12.50
Fresh crawfish sauteed with sweet cream butter, garlic and scallions, seasoned Cajun style. Served with baked potato, vegetable, dirty rice and green salad.

Crawfish Au Gratin $12.95
Crawfish baked in cheeses to a bubble finish. Served with baked potato, vegetable and green salad.

Garlic Shrimp $13.95
Louisiana shrimp sauteed in fresh herbs and garlic butter. Finished with Crab Butter Cream Sauce. Served over piping hot fettucini.

Shrimp Luanne $13.95
Plump Gulf shrimp pan sauteed with mushrooms, scallions, fresh herbs and spices, tossed in shrimp butter cream. Served with steamed rice and green salad.

Shrimp Dinner $13.95
A combination of stuffed shrimp, fried shrimp and grilled shrimp served with french fries and dirty rice.

Boiled Gulf Shrimp $12.95
15 large white shrimp in the shell. Served with boiled corn and potatoes.

Grilled or Fried Shrimp $12.50
Grilled Shrimp - Served with baked potato, vegetable and green salad. Fried Shrimp - Served with french fries and green salad.

Blackened Shrimp Skillet $13.95
Skewered shrimp, blackened and served with Creole red beans and rice and grilled andouille.

Oysters

Mardi Gras Oyster Bake $12.95
Five Rockefeller, topped with spinach and cheese. Five Bienville, topped with a rich sauce of mushrooms, shrimp, crab and cheese. Baked to a bubbly finish and served with dirty rice, baked potato, vegetable and green salad.

Grand Isle Fried Oysters $12.95
Soft Shell Crab Imperial .................................................. $13.95
Jumbo soft shell crab stuffed with crawfish, fried, finished with Crab Butter Cream and grilled tasso. Served with dirty rice and green salad.

Soft Shell Crab ............................................................ Two-$13.95 — One-$9.95
Specifically grilled or fried. Served with baked potato, dirty rice and green salad.

Crab Cakes Covington .................................................. $13.95
100% crabmeat secretly fried, topped with Crawfish Sauce Louis. Served with baked dirty rice, vegetable and green salad.

*Sautéed Lump Crabmeat ............................................. $14.95
Seasoned Cajun style and sautéed in butter. Served with baked potato, dirty rice, vegetable and green salad.

*Crabmeat Au Gratin .................................................. $12.95
Crabmeat baked in cheeses to a bubbly finish. Served with baked potato, vegetable and green salad.

BBQ Soft Shell Crabs .................................................. $13.95
Two whales cleaned and simmered in a famous delicate brown sauce. Served with french bread for dipping, dirty rice and green salad.

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**Fish**

Always fresh, never frozen. Guaranteed.

Blackened Redfish Louis .............................................. $13.95
Fresh redfish lightly blackened and topped with a jumbo lump crab butter cream. Served with vegetable, dirty rice and green salad.

Blackened Catfish Etouffee ......................................... $13.95
Catfish filet, dusted with the magic of the bayou, lightly blackened and topped with Crawfish Etouffee. Served with baked potato, dirty rice, vegetable and green salad.

Grilled Speckled Trout Meunier .................................... $13.95
8 oz. filet fresh from gulf waters. Seasoned, grilled and topped with Shrimp Meunier Sauce. Served with dirty rice, vegetable and green salad.

Stuffed Speckled Trout ................................................ $13.95
Stuffed with shrimp and crabmeat, seasoned and grilled. Served with baked potato, dirty rice, vegetable and green salad.

Red Snapper Pontchartrain ........................................... $13.95
8 oz. filet of fresh Gulf Red Snapper, grilled and topped with Crawfish Sauce Pontchartrain. Served with baked potato, dirty rice, vegetable and green salad.

Stuffed Red Snapper ................................................... $13.95
Stuffed with shrimp and crabmeat, seasoned and grilled. Served with baked potato, dirty rice, vegetable and green salad.

Fried or Grilled Catfish ................................................ $11.95
Fried Catfish - Served with baked potato, vegetable and green salad.

Grilled Catfish - Served with french fries and green salad.

Smoothered with Etouffee - Add $2.00

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**Alligator**

Alligator Montoucet .................................................. $13.95
Alligator shoulder 8 tusso sauteed with fresh green vegetables, wrapped in a delicate cream sauce and tossed with fetuccini pasta. Served with green salad.

Alligator Grand Chenier ............................................. $12.95
Tender white tail meat, seasoned Cajun style, wrapped around our scrumptious shrimp and crab stuffing. Grilled and served with baked potato, dirty rice, vegetable and green salad.

Alligator Dinner ........................................................ $13.95
A cup of alligator soup, fried and grilled filets, fried boulettes. Served with dirty rice, french fries and green salad.

Grilled Alligator ...................................................... $11.95
Prime white meat filets, seasoned and grilled. Served with dirty rice, baked potato, vegetable and green salad.

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**Steaks**

Cajun Rack of Elk ...................................................... $15.95
Gourmet, shimmering crusted rack of Cenaried elk. Served medium in an andouille and wild mushroom cream sauce. Served with dirty rice, vegetable and green salad.

Whistling Dixie Venison ............................................ $15.95
Our Three Time Gourmet Medal winner. Tenderloin cutlet broiled served medium in a hazelnut butter sauce with dirty rice and vegetables.

Filet Jumonville ....................................................... $15.95
7 oz. filet medallion with crawfish, cheese and sautéed vegetables. Cajun grilled and served over eggplant toast. Finished with Crawfish and Brandy Sauce Jumonville.

Steak Prejean ............................................................ $15.95
9 oz. filet medallion with smoked oysters, shrimp and julienne vegetables charcoal grilled to perfection, set in a brown butter sauce and finished with Bernaise sauce.

Petit Filet Mignon .................................................... $14.95
oz. tenderloin, bacon wrapped, charcoal grilled and served with a side of Bernaise Sauce.

Rib Eye ................................................................. 9 oz. -$12.95 — 12 oz.-$14.95
Blackened add $1.00

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**Chicken**

Served with dirty rice, vegetable and green salad.

Chicken Vermilion .................................................... $12.95
Pan sauteed chicken breast topped with sauteed artichoke and shrimp in a rich, dark gravy. Served with dirty rice and vegetable.

Crawfish Stuffed Chicken .......................................... $12.95
A tender boneless breast stuffed with a delicious crawfish dressing. Cajun grilled. Dipped with Crab Butter Cream.

Blackened Chicken Creole .......................................... $11.95
White meat fillet, dusted with the magic of the bayou and lightly blackened. Served with a spicy tomato sauce and Creole Red Beans.

Chicken Bayou Pon-Pon .............................................. $10.95
Boneless breast seasoned Cajun style, stuffed with shrimp and crabmeat, and grilled. Served with baked potato.
**Desserts**

Homemade Bread Pudding .......................... $2.25
A traditional favorite. Served hot topped with Jack Daniels Sauce.

Chocolate Volcano Cake .......................... $4.95
Layers of dark chocolate, brownies, fudge and chocolate mousse. Topped with Swiss Chocolate.

Snickers Pie ........................................... $4.25
Chocolate graham crust under a rich cream cheese filling. Topped with peanuts, caramel and milk chocolate.

Cheesecake ............................................... $3.25
Your choice of Chocolate - Turtle or New York Style with blueberry or strawberry topping.

Carencro Pecan Praline .............................. $3.95
100 year old recipe.

Ice Cream .................................................. $2.25
Your choice of vanilla, praline, mocha, rocky road, chocolate chip or mint chocolate chip.

**Beverages**

Coke, Diet Coke, Sprite, Dr. Pepper,
Tea, Coffee, Milk - Your Choice ........................ $ .95

IBC Root Beer - with a frosty mug ....................... $1.50
Add a scoop of vanilla ice cream - $ .50

Free refills on iced tea and coffee.

**Children's Menu**

Children under 12 years old - All items served with fries

Popcorn Shrimp ................. $4.95
Fried Catfish ................ $4.95
Fried Crawfish ................. $4.95
Hamburger ....................... $2.75
Cheeseburger ................... $2.95
Fried Chicken Bites ............ $3.50

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Prejean's

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