Appetizers

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

Eggplant and Crawfish Incredible ................................................................. $5.50
Barbecued eggplant wheel fried golden topped with a crawfish remoulade 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 cooked 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 Augratin ...................................................................... $5.50
A mini eggplant boat, fried golden and filled with shrimp augratin.

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
Stripes 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

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 Gold Medal 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 catfish served over a cool crisp garden salad.
All Three-$8.50

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

Gumbos, Soups & Bisques


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 ................................................................................................ Bow-$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
Best Sellers

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 dirty rice, vegetable and green salad.

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

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

Crawfish

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
Fried crawfish, boiled crawfish*, crawfish etouffee, crawfish pie and seafood boulettes. Served with fries and a fried crawfish dip.

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 battered, fried crawfish tails. Served with green salad.

*Boiled Crawfish ................................................................ $10.95

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 bubbly finish. Served with baked potato, vegetable and green salad.

Shrimp

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 cheeses. Five Bienvenu, topped with a rich sauce of mushrooms, shrimp, crab and cheeses. 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-for-13.95 One-for-9.95
Slightly 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.

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

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 Meuniere $13.95
8 oz. filet fresh from gulf waters. Seasoned, grilled and topped with Shrimp Meuniere 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
Grilled Catfish - Served with baked potato, vegetable and green salad.
Fried Catfish - Served with fried french and green salad.

Alligator Montoucet $13.95
Alligator, stuffed with 8 tasso sauteed with fresh green vegetables. Served in a delicate cream sauce and tossed with fettucini pasta. Served with green salad.

Alligator Grand Chenier $12.95
Tender alligator 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 Trencher $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.

Cajun Rack of Elk $15.95
Grilled, tender, pepper crusted rack of Elk garnished 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 Gold Medal, tenderloin, centerloin and controlled served medium in a hazelnut butter sauce with dirty rice and vegetables.

Filet Jumonville $15.95
Filet of beef trimmed with crawfish, cheese and tasso. Served with Cajun grilled and served over eggplant toast. Finished with Crawfish and Brandy Sauce Jumonville.

Steak Prejean $15.95
8 oz. filet mignon topped with smoked oysters, shrimp and crawfish. Charbroiled to perfection, set in a brown butter sauce and finished with Bernaise sauce.

Petit Filet Mignon $14.95
8 oz. filet mignon, bacon wrapped, charbroiled and served with a side of Bernaise Sauce.

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

Chicken Vermilion Served with dirty rice, vegetable and green salad.

Chicken Stuffed $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. Draped with Crab Butter Cream.

Blackened Chicken Creole $11.95
Boneless breast seasoned Cajun style, stuffed with shrimp and crabmeat, and grilled. 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, brownsies, 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

Prejean’s
3480 U.S. Hwy. 167 N. • Lafayette, Louisiana 70507-2550
Telephone: (318) 896-3247 • Fax: (318) 896-3278
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