Welcome to Prejean’s

House salad w/ our homemade parmesan vinaigrette

Appetizer:

Chicken and Sausage Gumbo

Choice of Entrée:

Catfish Grand Chenier
Southern catfish rolled around Prejean’s seafood stuffing, fried golden brown, smothered with crawfish Etouffee. Served with rice dressing and corn macque choux.

Crawfish Half & Half
Gold medal crawfish Etouffee over white rice and half fried crawfish tails

Cajun Ribeye
12oz. Ribeye, hand-cut and grilled, cooked to your perfection. Served with a stuffed potato.

Shrimp Sassafras
Three large shrimp stuffed with pepper jack cheese and Tasso, wrapped with Applewood smoked bacon, fried golden and set atop Crawfish Cardinale sauce, served with grilled vegetables.

Crab Cakes Cardinale
Two Prejean’s house-made crab cakes, pan grilled or fried crispy, topped with our crawfish cardinal sauce, served with grilled vegetables.

Prejean’s Seafood Alfredo
Lump crab meat, crawfish, and shrimp, tossed in a cream basil parmesan reduction. Served with crispy oysters.

Redfish Tchoupitoulas
Redfish with shrimp and crab meat stuffing, grilled to perfection, and drizzled with Etouffee sauce, served with corn macque choux

Dessert

Bread Pudding with a Bourbon Cream Reduction