



Award-Winning Cajun Cuisine

TEMPTATIONS

FRIED GREEN TOMATOES

GREEN TOMATOES COVERED WITH A RICH CRAWFISH & SHRIMP SHERRY CREAM SAUCE. 8

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. 10

SPINACH AND BACON FONDUE

BABY SPINACH, APPLEWOOD BACON, TRINITY, & PEPPERJACK CHEESE SIMMERED IN A VELVETY CREAM REDUCTION. SERVED WITH HERB GARLIC TORTILLA CHIPS. 10

PETITE CRAB TREASURES

A SMALLER VERSION OF OUR HOUSEMADE CRAB CAKES, FRIED AND TOPPED WITH OUR CRAWFISH CARDINAL SAUCE. 10

CARENCRO KICKING SHRIMP

CRISPY PANKO-COATED GULF SHRIMP TOSSED IN OUR CARENCRO KICKER SAUCE AND SERVED OVER SRIRACHA CABBAGE SLAW WITH A SWEET CHILI SAUCE DRIZZLE. 10

CROC DE JACQUES

LOUISIANA ALLIGATOR FILETS, SEASONED BREADED, SERVED WITH SEAFOOD BOULETTES. 10

SMOKED CHICKEN FLATBREAD

SMOKED CHICKEN, SMOKED GOUDA, APPLEWOOD BACON, AND CARAMELIZED ONIONS. EDGED WITH A THAI-PEPPER JELLY SAUCE. 10

CRAWFISH ENCHILADA

A CRAWFISH AND ROTEL CREAM SAUCE, WRAPPED IN A FLOUR TORTILLA, TOPPED WITH SHREDDED THREE-BLEND CHEESE, BAKED TO PERFECTION AND FINISHED WITH OUR ZESTY CREOLE SAUCE. 10

CAJUN SPROUTS

ROASTED BRUSSEL SPROUTS, PECAN BACON, RED ONIONS, ROASTED RED PEPPERS, AND TASSO ALL TOSSED IN OUR HOUSE KICKER SAUCE. 10

BBQ SHRIMP INEZ

GULF SHRIMP SIMMERED IN AN ABITA TURBODOG BBQ SAUCE, SERVED WITH GARLIC PARMESAN BREAD. 10

PREJEAN'S HOUSE SAMPLER

FRIED FROG LEGS, CRAWFISH TAILS, GATOR, PETITE CRAB TREASURES, AND SEAFOOD STUFFED MUSHROOMS, SERVED WITH TARTER AND COCKTAIL SAUCE. 20

SIDES

GRILLED ASPARAGUS 4	SWEET POTATO 4
BAKED POTATO 4	STUFFED POTATO 4
FRENCH FRIES 3	RICE DRESSING 3
CORN MACQUE CHOUX 3	GRILLED VEGETABLES 3
FRIED OKRA 3	HUSH PUPPIES 3
SIDE SALAD 3	POTATO SALAD 3

A SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES OF 12 OR MORE.
WE REGRET THAT WE ARE UNABLE TO ACCEPT PERSONAL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SALADS

PREJEAN SALAD

BLEND OF HARVEST GREENS, EGGS, TOMATOES, CUCUMBERS, AVOCADO, TASSO, PEPPERJACK CHEESE AND HOUSEMADE CROUTONS, SERVED WITH YOUR CHOICE OF DRESSING. 10

HOUSE SALAD

BLEND OF HARVEST GREENS, TOMATOES, CUCUMBERS, RED ONIONS, EGGS, CHEDDAR CHEESE, & HOUSEMADE CROUTONS, CHOICE OF DRESSING. 8

CAESAR SALAD

ROMAINE LETTUCE, SHREDDED PARMESAN CHEESE AND CROUTONS, TOSSED IN OUR HOMEMADE CAESAR DRESSING. 9

SPINACH AND ARTICHOKE

BABY SPINACH, RED ONIONS, ARTICHOKE HEARTS, BLACKENED PEANUTS, PARMESAN, AND EGGPLANT CROUTONS, CHOICE OF DRESSING. 10

SALADS CAN BE SERVED WITH A CHOICE OF:

CHICKEN STRIPS 6	GRILLED SAKU TUNA 11
SHRIMP 6	STEAK TIPS 7
FRIED OYSTERS 10	CRAWFISH TAILS 8
CATFISH 6	

SALAD DRESSINGS: PARMESAN VINAIGRETTE, CAESAR, RANCH, BLEU CHEESE, THOUSAND ISLAND, FRENCH, HONEY MUSTARD, ITALIAN

GUMBO AND BISQUE

CHICKEN & SAUSAGE GUMBO

OUR THREE-TIME WORLD CHAMPION GUMBO—IT DOESN'T GET ANY BETTER THAN THIS! CUP 6 BOWL 11

SEAFOOD GUMBO

SHRIMP, CRAWFISH, & CRABMEAT SIMMERED IN A RICH STOCK AND A DARK ROUX. CUP 8 BOWL 15

DUCK & ANDOUILLE GUMBO

A RICH STOCK FULL OF SMOKED DIXIE DUCK AND ACADIAN ANDOUILLE, FLAVORED WITH A DARK ROUX. CUP 7 BOWL 13

CORN & CRAB BISQUE

SWEET CORN AND WHITE TENDER CRABMEAT IN A VELVETY BISQUE. CUP 8 BOWL 15

CHEF INSPIRED

HURRICANE SHRIMP

FIRE-GRILLED SHRIMP BASTED WITH OUR SOUTHERN COMFORT SAUCE WITH SAUTÉED RED ONIONS, ASPARAGUS, EGGPLANT, AND ROASTED GARLIC, TOSSED WITH PAPPARADELLE PASTA. 20

BEER BOURBON PORK CHOP

FIRE-GRILLED BEER AND BOURBON MARINATED 12 OZ. PORK CHOP, SERVED WITH A STUFFED POTATO AND GRILLED VEGETABLES. 18

COCHON SLAPPED POULET

FIRE-GRILLED CHICKEN BREAST WITH PECAN BACON, AMERICAN CHEESE, GRILLED ONIONS, AND MUSHROOMS ON TOP. SERVED WITH A STUFFED POTATO AND GRILLED VEGETABLES. 15

SHRIMP & GRITS

SHRIMP EN BROUchette, ANDOUILLE GRITS AND A TASSO CREAM REDUCTION. 20

CRAB TRIO

FRIED SOFTSHELL CRAB, STUFFED CRAB, AND A CRAB CAKE. SERVED WITH FETTUCCHINI ALFREDO. 26

FILET MIGNON

8OZ. 21-DAY AGED FILET, WRAPPED IN PECAN BACON, AND EDGED WITH A STEEN'S GLAZE. SERVED WITH STUFFED POTATO AND GRILLED VEGETABLES. 28

PREJEAN'S SIGNATURES

CATFISH OSCAR PREJEAN

CRISPY FRIED CATFISH FILET TOPPED WITH JUMBO LUMP CRAB AND MESQUITE-GRILLED ASPARAGUS, SET OVER A BROWN BUTTER MADEIRA WINE SAUCE, AND SERVED WITH A BAKED POTATO AND DRIZZLED WITH BÉARNAISE. 23

TUNA BÉARNAISE

FIRE-GRILLED SAKU TUNA, RECOMMENDED MEDIUM-RARE, SET ON WILTED BABY SPINACH, SERVED WITH BLACKENED SHRIMP AND BÉARNAISE. 25

BLACKENED RAINBOW TROUT

RAINBOW TROUT FILET DUSTED WITH HOUSE SEASONING, BLACKENED, THEN TOPPED WITH CRAWFISH ETOUFFEE. SERVED WITH STEAMED RICE AND A CHOICE OF ONE SIDE. 20

REDFISH TCHOUPITOUAS

REDFISH WITH SHRIMP AND CRABMEAT STUFFING, GRILLED TO PERFECTION, AND DRIZZLED WITH CRAWFISH ETOUFFEE. CHOICE OF ONE SIDE. 20

BAYOU VEGETABLE PLATTER

CHAR-GRILLED PORTABELLA MUSHROOM AND VEGETABLE SKEWER, SERVED WITH BLACKENED GREEN TOMATOES AND ASPARAGUS. 16

SHRIMP SASSAFRAS

THREE LARGE SHRIMP STUFFED WITH PEPPERJACK CHEESE AND TASSO, WRAPPED WITH APPLEWOOD BACON, FRIED GOLDEN AND SET ATOP CRAWFISH CARDINALE SAUCE. CHOICE OF TWO SIDES. 22

CRAB CAKES CARDINALE

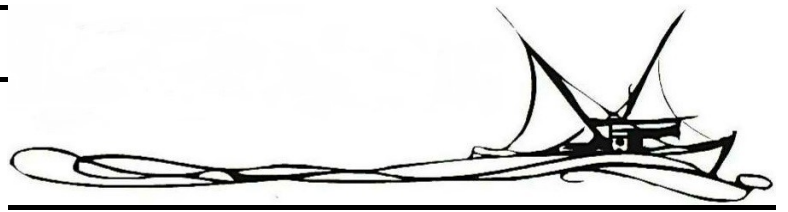
TWO PREJEAN'S HOUSE-MADE CRAB CAKES, PAN-GRILLED OR FRIED, TOPPED WITH OUR CRAWFISH CARDINALE SAUCE. CHOICE OF TWO SIDES. 25

EGGPLANT PIROGUE LOUIS

HALF AN EGGPLANT LIGHTLY BREADED AND FRIED, FILLED WITH SHRIMP, CRAWFISH, AND CRAB, & TOPPED WITH OUR CREAMY LOUIS SAUCE. SERVED WITH A CHOICE OF ONE SIDE. 16

OYSTER SAXOPHONE

A FRENCH BREAD PIROGUE FILLED WITH CRISPY OYSTERS, AND TOPPED WITH A CAPER CREAM REDUCTION. CHOICE OF ONE SIDE. 16



PREJEAN'S TRADITIONAL

SOUTHERN FRIED CATFISH

CATFISH SEASONED THE PREJEAN'S WAY AND FRIED TO PERFECTION, AND SERVED OVER A BED OF FRENCH FRIES. 19

ZYDECO FRIED SHRIMP

TWELVE LARGE WHITE SHRIMP LIGHTLY BATTERED AND FRIED GOLDEN BROWN, AND SERVED OVER A BED OF FRENCH FRIES. 19

GRAND ISLE OYSTERS

CRISPY FRIED OYSTERS, SERVED OVER A BED OF FRENCH FRIES. 25

GOLD MEDAL CRAWFISH ETOUFFEE

OUR THREE-TIME GOLD MEDAL-WINNING CRAWFISH ETOUFFEE, SERVED WITH A CRAWFISH PIE AND STEAMED LOUISIANA WHITE RICE. 20

PREJEAN'S SEAFOOD ALFREDO

BLUE POINT LUMP CRAB MEAT WITH LOUISIANA CRAWFISH AND SHRIMP, TOSSED IN A CREAM, BASIL, AND PARMESAN REDUCTION. SERVED WITH CRISPY OYSTERS AND GARLIC PARMESAN BREAD. 23

CAJUN ASADA

6 OZ. RIBEYE, HAND-CUT, GRILLED, COOKED TO YOUR SPECIFICATION & SERVED WITH A CRAWFISH ENCHILADA. 23

ADD LUMP CRAB MEAT TOPPING +5

RIBEYE

12 OZ. RIBEYE, HAND-CUT, GRILLED OR BLACKENED, COOKED TO YOUR SPECIFICATION. SERVED WITH STUFFED POTATO AND CHOICE OF ONE SIDE. 28

ADD LUMP CRAB MEAT TOPPING +10

PREJEAN'S SEAFOOD PLATTER

FRIED OR GRILLED. SHRIMP, OYSTERS, FROG LEGS, CATFISH, ALLIGATOR, STUFFED SHRIMP, AND STUFFED CRAB. SERVED WITH FRENCH FRIES. 30

ADD CUP OF SEAFOOD GUMBO 3



CYPRESS TAVERN

LOCAL DRAFT BEER 5.50

ABITA AMBER	PARISH CANEBRAKE
NOLA BREWING	TIN ROOF VODOO
CRYING EAGLE LAGER	REASONABLY CORRUPT

SEASONAL COCKTAILS

BLUEBERRY LEMONDROP

OUR "BERRY" UNIQUE VERSION OF WHAT SO MANY LOVE, MADE WITH SMIRNOFF BLUEBERRY VODKA. 8

CYPRESS OLD FASHIONED

A WHISKEY CLASSIC MADE WITH BULLEIT BOURBON. 7

BOTANICAL MULE

A REFRESHING TWIST ON A MOSCOW MULE. YOUR CHOICE OF KETTLE ONE BOTANICALS. 8

CUCUMBER MELON MARTINI

PERFECT BALANCE OF KETTLE ONE CUCUMBER & MINT VODKA AND MIDORI FOR A LIGHT REFRESHING MARTINI. 8

HOUSE WINES 5.50

DARK HORSE CABERNET SAUVIGNON

DARK HORSE CHARDONNAY

FEATURED WINES 9/32

BONANZA CABERNET SAUVIGNON

MURPHY-GOODE CHARDONNAY

PLEASE ASK YOUR SERVER ABOUT ADDITIONAL COCKTAILS AND BAR SPECIALS.