



Award-Winning Cajun Cuisine

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

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 CATFISH 6
FRIED OYSTERS 10 CRAWFISH TAILS 8

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

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

BURGERS

ALL BURGERS ARE SERVED WITH FRENCH FRIES.
SUBSTITUTE SWEET POTATO FRIES FOR +1.99

PREJEAN BURGER

8OZ HAND-PRESSED PATTY WITH PEPPERJACK CHEESE, APPLEWOOD BACON, FRIED JALAPENOS, TOMATOES, ROMAINE, GRILLED RED ONION, AND CAJUN MAYO. SERVED ON A BRIOCHE BUN. 12

BOURBON BURGER

8OZ. HAND-PRESSED PATTY WITH AMERICAN CHEESE, PECAN BACON, CARAMELIZED ONIONS, BOURBON GLAZE, AND ROASTED GARLIC MAYO. SERVED ON A BRIOCHE BUN. 13

CRAB CAKE BURGER

OUR HOUSEMADE CRAB CAKE FRIED, TOPPED WITH TOMATOES, ROMAINE, AND ROASTED GARLIC MAYO. SERVED ON A BRIOCHE BUN. 13

KICKEN CHICKEN BURGER

CHICKEN BREAST FRIED IN A CRAWTATOR BATTER WITH CREAMY COLESLAW, PICKLES AND KICKER SAUCE. 11

U-PICK'EM POBOYS

ALL POBOYS ARE SERVED WITH FRENCH FRIES AND DRESSED WITH LETTUCE, TOMATOES AND PICKLES. 12
SUBSTITUTE SWEET POTATO FRIES FOR +1.99

CHOOSE ONE FROM EACH CATEGORY:

PROTEIN:	CHEESE:	SAUCE:
GATOR	AMERICAN	CAJUN MAYO
CATFISH	CHEDDAR	KICKER SAUCE
OYSTER	GOUDA	ROASTED GARLIC MAYO
CRAWFISH	PEPPER JACK	THAI PEPPER JELLY SAUCE
SHRIMP		

WRAPS

ALL WRAPS ARE SERVED WITH FRENCH FRIES.
SUBSTITUTE SWEET POTATO FRIES FOR +1.99

CHICKEN WRAP

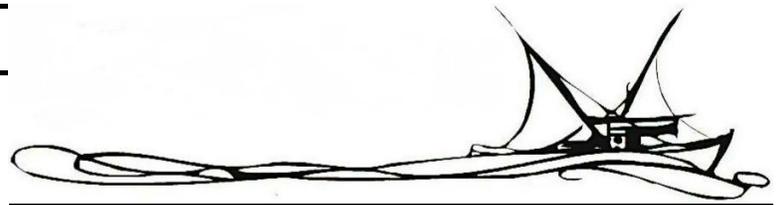
FIRE-GRILLED CHICKEN, SMOKED GOUDA, PECAN BACON, GRILLED RED ONIONS, TOMATOES, ROMAINE, AND GARLIC MAYO IN AN HERB GARLIC TORTILLA. 12

STEAK WRAP

FIRE-GRILLED STEAK TIPS, PEPPERJACK CHEESE, CARAMELIZED ONIONS, APPLEWOOD BACON, AVOCADO, TOMATOES, ROMAINE, & ROASTED GARLIC MAYO LAYERED IN AN HERB GARLIC TORTILLA. 14

SHRIMP WRAP

FRIED SHRIMP, TOSSED IN A THAI-PEPPER JELLY SAUCE WITH PEPPERJACK CHEESE, TOMATOES, AND ROMAINE IN A SUNDRIED TOMATO-BASIL TORTILLA. 13



ENTREES

CAJUN STEAK STIR FRY

GRILLED TENDER STEAK TIPS WITH RED ONIONS, ASPARAGUS, RED PEPPERS, EGGPLANT, & TOSSED WITH WHITE RICE. 14

HAMBURGER STEAK

GRILLED 10 OZ. HAND-PRESSED PATTY TOPPED WITH AMERICAN CHEESE, GRILLED ONIONS, MUSHROOMS, AND HOUSE-MADE GRAVY. SERVED WITH TASSO ROASTED POTATOES AND GRILLED VEGETABLES. 16

CRAWFISH ENCHILADA

A VELVETY CREAM, CRAWFISH AND CHILLIES REDUCTION WRAPPED IN A FLOUR TORTILLA, TOPPED WITH CHEDDAR CHEESE, CREOLE SAUCE, AND BAKED GOLDEN BROWN. SERVED WITH RICE DRESSING & CORN MACQUE CHOUX. 14

CRAB CAKE CARDINALE

PREJEAN'S HOUSE-MADE CRAB CAKE AND OUR CRAWFISH CARDINALE SAUCE SERVED WITH RICE DRESSING AND CORN MACQUE CHOUX. SERVED GRILLED OR FRIED. 15

ADD ANOTHER CRAB CAKE FOR +10

BLACKENED SHRIMP FETTUCCINI

BLACKENED SHRIMP WITH OUR BASIL, GARLIC, AND PARMESAN CREAM REDUCTION, TOSSED WITH FETTUCCINI AND SERVED WITH A GARLIC PARMESAN ROLL. 14

COCHON SLAPPED POULET

FIRE-GRILLED CHICKEN BREAST WITH PECAN BACON, AMERICAN CHEESE, GRILLED ONIONS AND MUSHROOMS SLAPPED ON TOP. SERVED WITH TASSO ROASTED POTATOES AND GRILLED VEGETABLES. 15

SOUTHERN FRIED CATFISH

SERVED WITH FRENCH FRIES. 15

ZYDECO FRIED SHRIMP

SERVED WITH FRENCH FRIES. 15

CARENCRO MIXED GRILL

MESQUITE-GRILLED CATFISH AND CHICKEN BREAST SERVED WITH GRILLED VEGETABLES AND PAN-GRILLED POTATOES. 12

SIDES

SWEET POTATO FRIES 4

FRENCH FRIES 3

CORN MACQUE CHOUX 3

SIDE SALAD 3

TASSO ROASTED POTATOES 4

RICE DRESSING 3

GRILLED VEGETABLES 3

POTATO SALAD 3
