PRUDHOMME'S SIGNATURE DISHES

All meals are prepared fresh on the premises, we appreciate your patience while preparing.
Entrées are served with our own premise baked jalapeno onion rolls and garlic spread.

CATFISH PRUDHOMME

Farm raised blackened Carolina catfish (no bones about it!) over crawfish
etouffee n' rice w/ pups & slaw. *19.95*
***Lost Cajun Kitchen House Red Wine is great with red sauces!*

KING LOUIS SUPREME

Atlantic crab claw layered between blackened catfish topped with our own chunky tomato
King Louis sauce w/ sides. *18.95*

SHRIMP SUNNY

Blackened catfish over a mound of Atlantic crab claw, topped w/ crawfish etouffee
*choice of: blknd or batter dipped shrimp. Choose: salad or slaw. *21.95*

HEART OF THE BAYOU SEAFOOD PLATTER

Blackened catfish, buttery garlic shrimp & crawfish, seafood gumbo, fried clam
strips, hush pups, slaw, frizzled onions & house dips. *21.95*

BOUDREAUXS' FRIED COMBO

Fried Tilapia, scallops, shrimp, hushpuppies, frizzled onions, FF, slaw -*16.95*

ALLIGATOR PLATTER

Fresh Louisiana farmed tail meat. Fried w/ red beans 'n rice. *21.95*
Sautéed w/ onions, peppers, mushrooms, wine over seasoned rice. *21.95*

SWAMPI

"Garlicy" rice stir-fry w/ mushrooms, onions, peppers, toms, andouille & slaw.
Choose meat: shrimp, crawfish or gator- *16.95*
seafood combo- *18.95*, chicken- *14.95*

SHRIMP FAIS DO DO(fay-doe-doe)

Party of shrimp! Done 3 Ways-fried, blackened & BBQ w/ rice & slaw- *17.95*

CATFISH PLATTER

Juicy boneless filets of catfish served with choice of red beans and rice
with diced ham & andouille or daily sides. Choose blackened or fried – *16.95*

CRAB STUFFED FLOUNDER

Two filets stuffed with a generous mound of crab meat finished with a fresh lemon rind cream
reduction served over a bed of rice with veggies – *17.95*

20% Gratuity added for parties of 6 or more

"TO THE BEAT OF A DIFFERENT DRUMMER"

** Add sautéed onions & peppers or mushrooms - 2.00 * add fried, blk shrimp -4.00*

CHICKEN & SHRIMP N'AWLINS

Plump breast of chicken sautéed w/ juicy gulf shrimp in
a light N'awlins bourbon sauce over rice. *16.95*

TAVERN CHICKEN & PEPPERS

Grilled chicken strips tossed with sautéed onions, peppers &
shredded jack cheese over rice w/ veg. *14.95*

CHICKEN BATON ROUGE

Crab stuffed chicken breast topped with crawfish etouffee
and blackened shrimp. *17.95*

CRABBY PORK

Grilled center cut loin layered with crab, topped w/ a fire roasted pepper
& crab cream sauce. Served with veg. *19.95*

BOURBON STREET STRIP STEAK

Bourbon glazed NY strip pan seared, topped w/ buttery garlic baby
shrimp, crawfish. *21.95*

TIPS 'N TOAST

Tenderloin tips sautéed in a seasoned, buttery Worcestershire sauce with 'shrooms.
Served with dry toast points & frizzled onions. *8.95* with sides *4.00*

TASTE OF THE ISLANDS HAM STEAK

Grilled **sweet 'n sassy pineapple, Bermuda onions & fire roasted peppers,**
w/ bourbon glazed baby shrimp. *14.95*

"BASKET CASES"

All Basket Cases deep-fried & served with French fries, frizzled onions. slaw & dips.

CHICKEN TOES

Lightly breaded juicy breast strips served with our own horseradish, sweet basil
dippin' sauce. (some call 'em fingers…but hey, chickens have no fingers!" *12.95*

SHRIMP BOAT BASKET

Our own hand breaded plump and juicy Gulf Stream shrimp served
with our nippy cocktail sauce. *13.95*

HECK OF A HADDOCK

Southern style with seasonings, mustard & hand batter dipped. Served
with our own creamy tarter sauce. *14.95*

20% Gratuity added for parties of 6 or more