



ORIGIN OF “COUSIN’S”

Once upon a time, maybe thirty, maybe more, years ago, from the Mediterranean ambience of Lebanon, Samir & Georges Homsî, owners of Cousin’s, arrived in America to fulfill their dreams of happiness & prosperity. George Abraham, a first cousin to Samir & Georges’ grandfather, supported & encouraged their aspirations.

Samir’s self-realization began with the spirits industry. Georges took the path of education & became a part of this community by pursuing a degree in Math & Statistics from McNeese State University. Through his infinite generosity, Mr. Abraham assisted Georges & Samir & referred to them as “cousin.” This designation caught on, & very soon Abraham’s employees also started calling Samir & Georges “cousin.” So immeasurable & indispensable was Mr. Abraham’s support to Samir & Georges that they decided to emulate & cherish Mr. Abraham, their boss & mentor, by referring to those they revere as “cousin.”

“Cousin’s” is a tribute to George Abraham without whose help & inspiration Samir & Georges’ dreams would have stayed just that – dreams. Thus, the term “cousin” signifies a special relationship & denotes appreciation & gratitude. Samir & Georges are distinctly aware that without their friends & customers their dreams would be impossible to fulfill. That is why they feel personal attachment to all of their friends, patrons, & customers.

And for this reason, they named their restaurant “Cousin’s.”

“Some items served at this establishment may contain imported crawfish or shrimp.
Ask for more information.”



10452

“10452km²” is a phrase coined by the President Elect of Lebanon, Sheik Bachir Gemayel in 1982. It encapsulates the area of Lebanon in square kilometers and serves as a battle cry for the Lebanese people. “10452km²” became a symbol for the independence and anti-Lebanese government out of Lebanon.

Long live the 10452 Lebanon!

APPETIZERS

HUMMUS

— SMALL - 8 — LARGE - 13

A Traditional Spread Prepared with Chickpeas, Tahini, Lemon Juice & a Hint of Garlic. Topped with Extra-Virgin Olive Oil & Cayenne Pepper. Served with Pita Bread.

+ **Add** Ribeye & Almonds, Sautéed Jumbo Shrimp, or Chicken & Jalapeños:

— SMALL + 7 — LARGE + 12

COUSIN'S APPETIZER SAMPLER

— 42

(4) Fresh-Cut Lamb Lollipops, (4) Bacon Wrapped Dates, & (2) Deep Fried Kibbie.

BACON WRAPPED DATES (4)

— 16

Mediterranean Dates & Homemade Homsí's Sausage, Wrapped with Bacon then Deep Fried.

CHICKEN LIVER

— 18

A Lebanese Delicacy. (4 oz.) Fresh Chicken Livers. Grilled to Perfection & Topped with Garlic, Lemon Juice, Extra-Virgin Olive Oil & Lebanese Pomegranate Molasses.

JUMBO PARMESAN SHRIMP

— 6 FOR 12 — 12 FOR 18

Jumbo Shrimp, Sautéed in our House Parmesan Cream Sauce. Topped with Tomatoes & Served on Fried Pita Bread.

FRIED OYSTERS (12)

— MARKET PRICE

Louisiana Oysters, Beer Battered then Lightly Fried & Served atop a Housemade Brown Meuniere Sauce.

+ **Add Jumbo Lump Crabmeat** with a Housemade Lemon Butter Sauce (2 oz.) +15

BABA GHANOUSH

— SMALL - 8 — LARGE - 13

Fresh Roasted Eggplant Lightly Mashed with Tahini, Lemon Juice & a Touch of Garlic. Topped with Extra-Virgin Olive Oil & Sumac. Served with Pita Bread.

+ **Add** Ribeye & Almonds, Sautéed Jumbo Shrimp, or Chicken & Jalapeños:

— SMALL + 7 — LARGE + 12

FRIED KIBBIE

— 2 FOR 10 — 4 FOR 16

A Deep-Fried Blend of Refined Lean Beef & Cracked Wheat. Stuffed with Seasoned Ground Beef & Onions. Served with a Cucumber Sauce.

JUMBO FRIED SHRIMP

— 6 FOR 12 — 12 FOR 18

Jumbo Shrimp Beer Battered then Fried. Served with a Sweet Wasabi Sauce.

LAMB LOLLIPOPS

— 19

(7-8 oz.) Juicy & Tender, Fresh-Cut New Zealand Lamb Lollipops. Seasoned & Grilled then Topped with Lebanese Pomegranate Molasses & Sumac. *House Temperature is Medium Rare.

CATFISH BITES

— 16

(7-9 oz.) Hand-Cut Catfish Bites, Beer Battered then Lightly Fried. Served with our House Parmesan Cream Sauce.

GRILLED TUNA

— 14

(6-8 oz.) Ahi Tuna Steak, Seasoned & Seared to Perfection. Served with a Teriyaki Soy Sauce & Sweet Chili Sauce. *House Temperature is Medium Rare.

Menu Revised: 04/08/25

****18% Gratuity added to all parties over 6 - Credit card processing fee of 4% will be applied to transactions****

APPETIZERS

GRAPE LEAVES (6)

— 14

Hand-Rolled Stuffed Grape Leaves with Rice & Ground Ribeye. Flavored with Lemon Juice, Herbs & Spices. Served with a Garlic Sauce.

LOADED FRIES

— SMALL FOR 25

— LARGE FOR 35

Pile of Long-Cut French Fries, Topped with Choice-Cut Shaved Filet Mignon, Sautéed Jumbo Shrimp, House Parmesan Cream Sauce, Tomatoes, Onions, & Jalapeños.

SPINACH & ARTICHOKE DIP

— 16

A Creamy, Hot Blend of Sautéed Spinach, Artichoke Hearts, Onions, & Spices. Combined with a Mixture of Cheeses then Baked. Served with Fried Pita Chips.

+ Add Ribeye & Almonds, (6) Sautéed Jumbo Shrimp, or Chicken & Jalapeños:

— +12

****RAW KIBBIE OR
CARPACCIO AVAILABLE
WITH ADVANCED NOTICE****

SALADS

HOUSE

— SMALL - 8

— LARGE - 13

Chopped Hearts of Romaine, Shredded Cheese, Tomatoes, Cucumbers, Purple Onions, Radish & Your Choice of Dressing.

CAESAR

— SMALL - 8

— LARGE - 13

Chopped Hearts of Romaine, Tossed in Housemade Caesar Dressing. Topped with Fried Pita & Parmesan.

TABOULI

— 16

A Parsley Salad made with Fresh-Cut Parsley & Tomatoes. Tossed with Cracked Wheat, Diced Onions, Lemon Juice & Extra-Virgin Olive Oil.

FATTOUSH

— 16

A Large Zesty Tossed Salad of Romaine Hearts, Mint, Parsley, Radish, Tomatoes, Bell Peppers, Purple Onions, & Cucumbers. Topped with Sumac & Fried Pita Chips. All Served atop a Pomegranate Vinaigrette.

LEBANESE WEDGE

— 14

Crisp Romaine, Tomatoes, Purple Onion, Bacon, Blue Cheese, Blue Cheese Dressing & Lebanese Pomegranate Molasses.

CAPRESE

— 14

A Lebanese Take on the Traditional Caprese Salad with Layers of Creamy Mozzarella & Tomatoes. Topped with Fresh Basil, Mint, Lebanese Pomegranate Molasses & Extra-Virgin Olive Oil.

ADD A PROTEIN:

Jumbo Fried Shrimp

— 6 FOR +10

— 12 FOR +16

Jumbo Grilled Shrimp

— 6 FOR +10

— 12 FOR +16

Grilled Chicken Breast

— +10

**Jumbo Lump Crabmeat with a
Housemade Lemon Butter Sauce (2 oz.)**

— +15

ENTRÉES

Entrées Served with

Fresh Sautéed Green Beans & Rice Pilaf

****Please Let Your Server Know if You Have Any Allergies
or Dietary Restrictions****

— House Temperature is Medium Rare —

Entrée Additions:

- **Jumbo Lump Crabmeat** with a Housemade
Lemon Butter Sauce (2 oz.) — **+15**

- **Wrap it** with a Topping Spread of
Onion, Parsley, Tomatoes, Sumac, Lemon
Juice & Pomegranate Molasses.
Served with Pita Bread — **+5**

MEAT & CHICKEN

LAMB LOLLIPOPS

— 45 —

(14-16 oz.) Juicy & Tender, Fresh-Cut In-House, New
Zealand Lamb Lollipops. Seasoned & Grilled then
Topped with Lebanese Pomegranate Molasses & Sumac.

LAMB TENDERLOIN KABOB

— 45 —

(12 oz.) Fresh-Cut & Deboned In-House, Lamb
Tenderloin. Seasoned with Sumac, Grilled &
Topped with a Lebanese Pomegranate Molasses.

RIBEYE STEAK

— 37 —

(14-16 oz.) Choice, Fresh-Cut & Hand Trimmed,
Marbled Ribeye. Seasoned & Grilled. Served
atop a Housemade Brown Meuniere Sauce.

BEEF TENDERLOIN KABOB

— 37 —

(12 oz.) Cubes of Seasoned & Marinated,
Choice-Cut Beef Tenderloin. Grilled to the
Temperature of Your Choice.

KAFTA KABOB

— 35 —

(14-16 oz.) Grilled Kafta. A Perfect Balance of
Ground Filet Mignon, Kneaded with a House Blend
of Spices, Chopped Parsley, Tomatoes & Onion.

FILET MIGNON STEAK

— 35 —

(6 oz.) Center-Cut Choice Filet Mignon. Finely
Seasoned & Grilled. Served atop a Housemade
Brown Meuniere Sauce.

CHICKEN KABOB

— 30 —

(12 oz.) Juicy Cubes of Grilled Skinless
Chicken Breast, Marinated in Garlic,
Tomatoes & a Blend of Spices.

LEBANESE WAY

— FOR 2 — 140

— FOR 4 (PORTIONS DOUBLED) — 250

Small Hummus
Small Baba Ghanoush
Fried Kibbie (2)
Grape Leaves (4)
Small Tabouli

Lamb Lollipops (8 oz.)
Beef Tenderloin Kabob (8 oz.)
Kafta Kabob (8 oz.)
Chicken Breast Kabob (8 oz.)

*Served with Fresh Sautéed Green Beans, Rice Pilaf,
& Baklava for Dessert.

****BOTTLE SPECIALS WITH LEBANESE WAY****

- Duckhorn Cabernet Sauvignon \$110 (Reg: \$140)
- Rombauer Chardonnay \$70 (Reg: \$90)



ENTRÉES

Entrées Served with
Fresh Sautéed Green Beans & Rice Pilaf

****Please Let Your Server Know if You Have Any Allergies
or Dietary Restrictions****
_____ House Temperature is Medium Rare _____

Top Any Entrée:

Jumbo Lump Crabmeat
with a Housemade Lemon
Butter Sauce (2 oz.)
_____ +15

SEAFOOD

GRILLED TUNA

_____ 32

(14-16 oz.) Ahi Tuna Steak, Seasoned & Seared to
Perfection. Served with a Teriyaki Soy Sauce & Sweet
Chili Sauce. *House Temperature is Medium Rare.

JUMBO SHRIMP

_____ 24

(12) Marinated Jumbo Shrimp, Seasoned &
Grilled or Beer Battered then Lightly Fried.
Served with Sweet Wasabi Sauce.

GRILLED SEAFOOD COMBO

_____ 34

(12) Jumbo Shrimp & (14-16 oz.) Catfish Fillets,
Seasoned & Pan-Seared. Served with a House
Parmesan Cream Sauce.

+ **Top** with Housemade Cream Sauce + 6

GRILLED CATFISH TOPPED IN A CREAM SAUCE

_____ 30

(14-16 oz.) Grilled Catfish Seasoned & Pan-Seared.
Topped with Housemade Cream Sauce.

FRIED SEAFOOD COMBO

_____ 34

(12) Jumbo Shrimp & (14-16 oz.) Catfish Fillets,
Beer Battered then Lightly Fried. Served with a
House Parmesan Cream Sauce.

CATFISH

_____ 24

(14-16 oz.) Catfish Fillets, Seasoned & Pan-Seared
or Beer Battered then Lightly Fried. Served with
House Parmesan Cream Sauce.

DESSERTS

BAKLAVA (1)

_____ 4

A Traditional Lebanese Dessert. Layers of
Phyllo Dough Filled with Ground Nuts &
Sweetened with Honey.

NEW YORK STYLE CHEESECAKE

_____ 6

CHOCOLATE CAKE

_____ 6

BEVERAGES

SOFT DRINKS

_____ 3

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer

TEA

_____ 3

Unsweet Tea, Sweet Tea

AMERICAN COFFEE

_____ 3

LEBANESE COFFEE

_____ 5 (PER CUP)

Menu Revised: 04/07/25

****18% Gratuity added to all parties over 6 ---- Credit card processing fee of 4% will be applied to transactions****



Full Menu
Tues-Thurs 5-9:00 PM
Fri-Sat 5-10:00PM

*Join us for our
New Happy Hour*

Tuesday-Saturday
2:00-5:00 PM

Buy One Get One Free

House Wine
Domestic Beer Bottles
ALL Spirits

\$6 Bar Bites

Small Hummus
Small Baba Ghanoush
Fried Kibbie (2)
Grape Leaves (4)
Bacon Wrapped Dates (2)
Jumbo Fried Shrimp (6)
Kafta Wrap

Weekly Specials

*Tuesday, Wednesday
& Thursday*

**FREE 8 JUMBO GRILLED
SHRIMP w/ KABOBS:**

Grilled Kafta
Beef Tenderloin
Lamb Tenderloin
Lamb Lollipop
Grilled Chicken

Friday & Saturday

**FREE 8 JUMBO GRILLED
SHRIMP w/ ENTREES:**

Ribeye
Filet Mignon
Tuna
Lamb Lollipops

*Private Parties,
Weddings & Catering
Available 7 Days a Week*

Insured & Bonded
for On-site or Off-site
Food & Alcohol