



Everything we create from our Soups to Desserts are **MADE FROM SCRATCH** with love!

## World Famous Oysters

Our World Famous, fresh Louisiana Oysters are expertly shucked to order and flavored to perfection!

<b>Classic Chargrilled Oysters</b> Flame Kissed, Parmesan, Romano and Garlic	(6) 14.45	(12) 24.45	<b>Raw on the 1/2 Shell*</b> From Plaquemines Parish—freshly shucked and served cold, on a frozen plate	(6) 12.45	(12) 17.45
<b>Gaspard Char'd</b> BBQ sauce, bacon, jalapeños, and mozzarella cheese	(6) 15.45	(12) 25.45	<b>Oyster Bienville</b> Shrimp, Crab, Chopped Oyster, Romano Cheese stuffed on the half shell, fresh-baked from the oven.		19.45

## Appetizers

<b>Bacon Wrapped Shrimp</b> (8) Cream cheese, jalapenos, apple glaze	14.95
<b>Fish Chips &amp; Dip</b> Shrimp, Spinach & Artichoke	12.45
<b>Crabmeat Stuffed Mushrooms</b> (4)	13.95
<b>Hushpuppies</b> (7)	5.45
<b>Onion Rings</b> Tackle a pile of these classics	11.95
<b>Fried or Chargrilled Crab Claws</b>	14.45



<b>Fried Green Tomatoes</b> Topped with crab & remoulade	12.95
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<b>Fried Gator</b> Tender farm raised, marinated, and deep fried. Served with 45 Sauce.	13.45
<b>Boiled Shrimp</b> (½ pound) Gulf Shrimp boiled spicy. Served with sweet corn.	14.45
<b>Boudain Balls</b> A seasoned blend of pork and rice, deep-fried to perfection. Served with homemade boudain sauce.	12.95

## Specialty Salads

### Housemade Salad Dressings:

House, Ranch, Thousand Island, Honey Mustard, Caesar, Blue Cheese, Raspberry Vinaigrette, Remoulade, Pepper Jelly Vinaigrette



<b>Mike's Seafood Salad</b> Boiled Blue crab, Gulf shrimp, Louisiana crawfish and cheddar cheese on a bed of romaine and iceberg lettuces, eggs and carrots.	19.95
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<b>Chicken and Shrimp Salad</b> Grilled chicken breast and boiled shrimp on a bed of romaine and iceberg lettuces, cheddar cheese, purple onions, tomatoes, boiled egg, carrots, and garlic bread.	17.95
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<b>Burnside Spinach Salad</b> Blackened shrimp on fresh spinach, blue cheese, tomatoes, purple onions, spiced pecans, tossed in pepper jelly vinaigrette. Served with garlic bread.	17.95
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<b>Shrimp Remoulade</b> Spicy boiled shrimp on a bed of romaine and iceberg lettuces topped with housemade remoulade sauce. Served with boiled egg and carrots.	16.95
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**Denotes Mike's Signature, World-Class Favorite**

\* There may be a risk associated with consuming raw shellfish, as in the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood, or have immune disorders you should eat these products fully cooked. Parties of 6 or more are subject to a 18% service charge and 20% service charge for separate checks. Please understand what you are ordering because all sales are final.

## Soups

	SMALL	LARGE
<b>Seafood Gumbo</b> Blue Crab, Gulf Shrimp, and Okra.	8.95	12.95
<b>Chicken &amp; Andouille Gumbo</b> Granny's secret recipe with Veron's andouille.	7.45	11.45
<b>Crawfish Etouffee</b> Creole classic with Louisiana crawfish.	11.45	14.45

## Mike's Specialties

Specialties entrees served with salad or coleslaw, choice of side, and garlic bread.

<b>Fried Seafood Platter</b> Shrimp, oysters, stuffed shrimp, crab claws, Louisiana crawfish tails, stuffed crab, catfish fillets, onion rings and hushpuppies.	32.95
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<b>The Guitreau</b> Black Drum grilled and topped with Louisiana crawfish, Gulf shrimp, button mushrooms, and onions sautéed in white wine, butter, and spices.	29.95
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<b>Mike's Special</b> Jumbo shrimp broiled in worcestershire, garlic, butter and spices.	23.95
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<b>Broiled Seafood Platter</b> Crabmeat au gratin, Black Drum fillet, Mike's Special, shrimp Supreme, stuffed crab, oyster Bienville, stuffed shrimp, shrimp stuffed bell pepper and crabmeat stuffed mushroom.	32.95
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<b>Shrimp Tacos</b> Three flour tortillas dressed with red cabbage, blackened shrimp, avocado mix, feta cheese, cilantro and topped with a lime crema.	20.95
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<b>Shrimp Norman</b> Fried jumbo butterflied shrimp topped with crabmeat etouffee.	25.95
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<b>Crabmeat au Gratin</b> Louisiana Blue crabmeat in a delicious blend of cream and cheese.	26.45
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<b>Joliet Rouge</b> Jumbo lump crabmeat, onions, and button mushrooms sautéed in butter and served atop a fillet of Black Drum.	29.95
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— EST. 1975 —

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## Fried

Served with salad or coleslaw, choice of side, and hushpuppies.

<b>Regular Catfish</b>	19.45
<b>Thin Catfish</b>	20.95
<b>Two Whole Catfish</b>	21.95
<b>Jumbo Shrimp Platter</b>	18.95
<b>Shrimp, Oysters, and Catfish Platter</b>	22.95
<b>Stuffed Crabs (2)</b>	18.95

A whole lotta crab and a lil bit of bread.

## Un-Fried

Served with salad or coleslaw, choice of side and garlic bread

<b>Fresh Gulf Shrimp</b>	19.95
Fresh from the Gulf served Grilled or Blackened.	
<b>Fresh Black Drum</b>	27.95
Black Drum fillet served Grilled, Blackened, or Broiled.	
<b>Yellow Fin Tuna Steak</b>	21.95
Gulf Caught, served to your temp either Grilled or Blackened.	

<b>Salmon Fillet</b>	25.95
Fresh from the North Atlantic served Grilled or Blackened.	

## Sides

<b>Stuffed Potato, Hand-cut Fries, Baked Potato, Vegetables, Mac &amp; Cheese, Sweet Potato Fries</b>	4.95
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## Char-Grilled

Served with salad or coleslaw, choice of side, and garlic bread.

<b>The Howard</b>	28.95
Black Drum grilled on the half shell with olive oil, garlic, and spices.	

<b>Grilled Chicken</b>	18.95
Sweet and spicy marinade. Served with vegetables.	

### Prime USDA Cuts Grilled to Perfection!

<b>14oz. Rib-Eye</b>	37.95
Marinated Perfection!	
<b>8oz. Filet</b>	39.95
STEAK TOPPINGS:	
Mushrooms   Creole Steak Butter	4.95
Mike's Special   Supreme	10.95
Joliet Rouge   The Guitreau	14.45
Jumbo Lump Crabmeat	12.45

## Poboys & Burgers

Hand-crafted Poboy perfection served on Famous New Orleans Leidenheimer French Bread. Poboys & burgers served with choice of side.

<b>Shrimp</b>	14.95
<b>Catfish</b>	14.95

<b>Blazin' Cajun Burger</b>	14.95
Freshly ground beef with special house seasoning, bacon, BBQ sauce, jalapenos, and pepper jack cheese.	

<b>All-American Burger</b>	14.95
Freshly ground beef with special house seasoning, 45 sauce, lettuce, tomato, pickles, purple onion, cheddar cheese topped with onion rings.	

## SAVE ROOM FOR OUR

## Housemade Desserts

All desserts are made in-house from scratch.

<b>Crème Brûlée</b>	7.45
Sweet vanilla bean custard with Louisiana Cane sugar. Served with fresh berries.	
<b>Bread Pudding</b>	7.45
Baked with french bread, pecans and raisins. Topped with cinnamon rum sauce.	
<b>Lemonade Pie</b>	6.95
A mixture of lemonade and whipped cream frozen in a graham cracker crust.	
<b>Turtle Pie</b>	7.95
Pralines and Cream layered with pecans and caramel in an Oreo® cookie crust. Topped with whipped cream, caramel and chocolate.	

<b>Brownie Sundae</b>	6.95
Brownie, Marshmallow, topped with Vanilla Bean Ice Cream and caramel.	

<b>Blueberry Crunch Rolls</b>	8.95
Fresh blueberries and cream cheese sweetened with Splenda, wrapped in pastry, baked and topped with sugar free caramel. Served with vanilla ice cream.	

<b>Cheesecake</b>	8.45
Creamy cheesecake topped with fresh strawberries or praline sauce.	

## OUR STORY



**Mike Anderson's Seafood** was established in 1975. Mike was a newcomer, a rookie, to the restaurant business – But as both a legendary college football great and a retired athlete, he knew that success came with hard work and determination. Formerly an All-American Linebacker at LSU, Mike was literally not afraid to tackle anything, including the restaurant business. Today, over forty years later, the journey of greatness continues with you.

**All American, All Louisiana, All YOU!**

