




Appetizers

Char-grilled Oysters

Freshly shucked oysters topped with garlic, butter, Romano and Parmesan cheeses, then grilled on an open flame. Served with grilled garlic bread. (6) 9.95 (12) 18.95

<p>Oysters on the 1/2 Shell** (6) 8.95 (12) 14.95</p> <p>Crabmeat Stuffed Mushrooms (4) 8.95</p> <p> 2+2+2 Oysters 16.95 (Bienville, Italian, & Rockefeller)</p> <p> Bacon Wrapped Shrimp (8) 12.95 (cream cheese, jalapenos, apple glaze)</p> <p>Hushpuppies (8) 3.95</p> <p>Fried or Blackened Alligator 9.95</p> <p>Fried Crawfish Tails 11.95</p> <p>Fish Chips & Dip 10.95 (Shrimp, Spinach, & Artichoke)</p> <p>Shrimp Stuffed Jalapenos 8.95 (four jalapeno halves stuffed with jumbo shrimp & mozzarella cheese, with a side of ranch)</p>	<p>Onion Rings 9.95</p> <p>Crabfingers 11.95 (fried or char-grilled)</p> <p>Shrimp Cocktail (5) 9.95</p> <p>Fried Catfish Fingers 8.95</p> <p>Fried Green Tomatoes 9.95 (topped with crabmeat & remoulade)</p> <p>Boiled Shrimp (1/2 pound) 12.95</p> <p> Crab Stack 10.95 (fried eggplant, crab dressing, au gratin sauce)</p> <p>Crawfish & Shrimp Spring Rolls 10.95</p> <p>Boudin Balls (8) 8.95</p>
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Taste of Louisiana

Fried Alligator, Fried Crabfingers, Bacon Wrapped Shrimp, Boiled Shrimp, Oysters Bienville, and Onion Rings. 22.95


Soups


Seafood Gumbo	sm. 5.95	lg. 9.95	Chicken & Sausage Gumbo	sm. 5.95	lg. 9.95
Crawfish Etouffee	sm. 9.95	lg. 11.95	Red Beans & Rice w/ Sausage	sm. 5.95	lg. 8.95
Crabmeat Etouffee	sm. 10.95	lg. 13.95			

Specialties

The Norman

*Your choice of (6) **fried jumbo butterflied shrimp** or **fried fresh fish fillet** topped with crabmeat etouffee. Served with salad or coleslaw, choice of side, and garlic bread. 22.95*

 **Broiled Seafood Platter**— Fish fillet, Mike's Special shrimp, shrimp supreme, stuffed crab, crabmeat au gratin, oyster Bienville, stuffed shrimp, seafood stuffed bell pepper, and a crabmeat stuffed mushroom. Served with salad or coleslaw, choice of side, and garlic bread. 27.95

 **Fried Seafood Platter**— Shrimp, oysters, stuffed shrimp, crawfish tails, stuffed crab, catfish fillets, crabfingers, and onion rings. Served with salad or coleslaw, choice of side, and hushpuppies. (may substitute extra shrimp for oysters, upon request) 26.95

Super Seafood Platter— Everything on a Fried Seafood Platter with the addition of a Soft-Shell Crab and a whole Catfish! 37.95

Crab 7-Ways— Crab prepared seven different ways. Served with salad or coleslaw. 24.95

Yellowfin Tuna— Ask your server about what delicious Tuna dish we are serving! 25.95

Seafood and Chicken Pasta— Fresh Gulf shrimp, crawfish tails, grilled marinated chicken, purple onions, tomatoes, mushrooms, and broccoli sautéed in olive oil and seasonings, tossed with rotini pasta and parmesan cheese. Served with salad or coleslaw and garlic bread. (Cheesy sauce available upon request.) 21.95

Shrimp and Crawfish Fettuccine— Cooked in a spicy cheese sauce. Served with salad or coleslaw and garlic bread. 20.95

Fresh Fish Fillet— Grilled, Blackened, or Broiled. Served with salad or coleslaw, choice of side, and seasonal vegetables. 21.95

Fried Seafood

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



Louisiana Crawfish Combo

Fried crawfish tails and crawfish etouffee. 19.95

Catfish Fillets	reg. 15.95 thin 16.95	Stuffed Crab (2)	15.95
Two Whole Catfish (fried)	18.95	Soft-Shell Crab (1)	15.95 (2) 24.95
Jumbo Shrimp (10)	16.95	ACE— All you can eat whole Catfish	24.95
Oysters	22.95	Sorry, extra fish may not be taken to-go	
<i>Please note we fry our oysters firm</i>		Half & Half— Any two of the listed fried items.	
Stuffed Shrimp (3)	15.95	<i>(Soft-Shell Crab only available as one of the two items for a \$3.00 upcharge.)</i>	17.95

Broiled Seafood

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



Crabmeat au Gratin

Louisiana jumbo lump crabmeat in a delicious blend of cheeses and cream. 21.95



Mike's Special

Jumbo shrimp broiled in lemon butter, black pepper, garlic, worcestershire, and spices. 22.95



The Supreme

Jumbo shrimp broiled in sherry, lemon butter, onions, and spices. 22.95

Joliet Rouge*

Broiled fresh fish fillet topped with jumbo lump crabmeat, mushrooms, and onions sautéed in a butter sauce. 26.95



The Guitreau*

Grilled fresh fish fillet topped with crawfish, shrimp, mushrooms, and onions sautéed in white wine, butter, and spices. 26.95



The Sid Gautreaux*

A fresh fish fillet lightly coated in olive oil and Italian breadcrumbs. Pan seared and topped with sautéed lump crabmeat and sliced mushrooms in a scampi butter sauce. 24.95

The Howard

Fresh Black Drum marinated in olive oil, herbs, and seasonings. Baked with scales on bottom to retain its natural flavoring and juices. Served with vegetables. 24.95



Quails & Tails

Two semi-boneless quails lightly marinated, stuffed with crabmeat dressing, and slowly baked. Served with crawfish etouffee. 24.95

Stuffed Fillet of Fish*

Crabmeat and shrimp dressing wrapped with thin slices of fresh fish. 24.95

Sides

3.95

*House-cut Fries
Seasonal Vegetables
Cajun Rice (with Shrimp)
Hushpuppies*

*Macaroni & Cheese
Creole Potato Salad
Onion Rings
Red Beans*

*Baked Potato
Sweet Potato Fries
Stuffed Potato*

From the Charbroiler

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

Rare	Medium Rare	Medium	Medium Well	Well Done
<i>Very red, cool center</i>	<i>Red, warm center</i>	<i>Pink center</i>	<i>Slightly pink center</i>	<i>Cooked throughout</i>

Black Angus Choice Petit Filet (8 oz.)	29.95
Black Angus Choice Ribeye (14 oz.)	29.95
Black Angus Choice Top Sirloin (10 oz.)	23.95
Pork Chop	17.95
Marinated Grilled Chicken Breast	16.95
<i>Sweet & Spicy Marinade, served with seasonal Vegetables.</i>	

Try one of our Toppings:

<i>Guitreau</i>	12.95
<i>Joliet Rouge</i>	12.95
<i>Supreme</i>	9.95
<i>Mike's Special</i>	9.95
<i>Jumbo Lump Crabmeat</i>	10.95
<i>Sauteed Mushrooms</i>	3.95
<i>Sauteed Onions</i>	3.95
<i>Lefete</i>	8.95
<i>Norman</i>	8.95

Specialty Salads

Seafood Salad

Boiled Blue crab, Gulf shrimp, Louisiana crawfish and cheddar cheese on a bed of romaine and iceberg lettuce. Served with boiled eggs, carrots, and choice of dressing. 15.95

Burnside Spinach Salad

Blackened shrimp served on fresh spinach, red bell peppers, blue cheese crumbles, sun-dried tomatoes and spiced pecans, tossed in pepper jelly vinaigrette. Served with garlic bread. (Substitute Tuna for a \$4.00 upcharge.) 13.95

Shrimp Remoulade

Boiled shrimp on a bed of romaine and iceberg lettuce, topped with housemade remoulade sauce. Served with boiled egg and carrots. 12.95

Grilled Chicken & Boiled Shrimp Salad

Marinated grilled chicken breast and boiled shrimp on a bed of romaine and iceberg lettuce, cheddar cheese, purple onions, and tomatoes. Served with boiled egg, carrots, garlic bread, and choice of dressing. 13.95


Poboys & Burgers

Served with choice of side

Shrimp	Poboy (10")	9.95	Loaf (18")	18.95
Catfish	Poboy (10")	9.95	Loaf (18")	18.95
Oyster	Poboy (10")	12.95	Loaf (18")	22.95
Grilled Chicken	Poboy (10")	8.95	Loaf (18")	17.95

Hamburger (double patty) 10.95

Add cheese for an extra .50

 **Blazin Burger (double patty) 12.95**

Topped with bacon, our BBQ sauce, jalapenos, & Swiss cheese

Housemade Salad Dressings:

House, Ranch, Caesar, Thousand Island, Honey mustard, Bleu Cheese, Raspberry Vinaigrette, Pepper Jelly Vinaigrette, Remoulade, French, and Lite Ranch.



Crawfish denotes a Famous Signature Item!

Homemade Desserts

Bread Pudding

Baked with French bread, pecans, and raisins. Topped with cinnamon rum sauce. 5.95

Cheesecake

(whole cake 39.95)

Topped with Strawberry, Amaretto Crème, or Chocolate. 5.95

Lemonade Pie

(whole pie 29.95)

A mixture of housemade lemonade and whipped cream frozen in a graham cracker crust. 5.95

Swamp Pie

(whole pie 39.95)

Vanilla ice cream layered with chocolate fudge, toasted coconut, and almonds. Topped with whipped cream and chocolate fudge. 5.95

Crème Brulee

Sweet vanilla bean custard with Louisiana Cane Sugar Brulee. Served with fresh berries. 5.95

Blueberry Crunch Rolls

Fresh Blueberries and cream cheese sweetened with Splenda, wrapped in pastry, baked, and topped with sugar free caramel. 6.95

Turtle Pie

Pralines & cream layered with pecans and caramel in an Oreo cookie crust. Topped with whipped cream & caramel. 5.95

Kids Menu— 5.95

Children ages 12 & under only. Includes 1 soft drink.

Fried Popcorn Shrimp

Fried Catfish

Fried Chicken

Hamburger or Cheeseburger

Grilled Cheese

Merchandise

T- Shirts 15.00

Pint Glass 5.00

Wine Glass 5.00

Cookbook 24.95

Gusto Mug 10.00

Hat 20.00

Beverages

Soft Drinks 2.75

Coke, Diet Coke, Dr. Pepper, Coke Zero, Sprite, Raspberry Tea, Mountain Blast Powerade, Hi-C, Bottled Abita Root Beer

Coffee, Tea, Bottled Water 2.50

Freshly Squeezed Housemade Lemonade
(No refills)

Pint 2.25 Gusto 4.25

Don't forget to ask about our one of a kind Side Porch or one of our Banquet Rooms to host your special event!

**In order to bring you the freshest fish available, our menu does not specify a particular fish on select dishes. Your server will inform you of what's available.*

*** There may be a risk associated with consuming raw shellfish, as is 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.*

18% service charge is added to all parties of 8 or more.

Mike Anderson's Lunch

Monday-Friday (11:00-2:00)

Daily Specials:

Fried Catfish—Fresh pond raised catfish deep fried. Served with salad or coleslaw, choice of side, and a hushpuppy. 9.95

Fried Shrimp—Fresh jumbo shrimp (5) deep fried. Served with salad or coleslaw, choice of side, and a hushpuppy. 9.95

Hot & Spicy Pasta Primavera—Shrimp, crawfish tails, purple onions, tomatoes, mushrooms, and broccoli sautéed in olive oil and a blend of spices with rotini pasta. Served with salad or coleslaw, and a piece of garlic bread. (add our cheesy sauce for 1.95) 11.95

Grilled Marinated Chicken Breast—Sweet and spicy marinade. Served with salad or coleslaw, choice of side, and a piece of garlic bread. 9.95

Cajun Plate— Cup of seafood gumbo, crawfish etouffee, fried catfish fillet, jumbo fried shrimp, creole potato salad, hushpuppy, and salad or coleslaw. 12.95

Cheesy Chicken Pasta— Grilled marinated chicken breast and spicy cheese sauce tossed with rotini. Served with salad or coleslaw and garlic bread. 11.95

Soup & Salad Combo— Seafood gumbo, seafood chowder, chicken & sausage gumbo, or red beans with grilled chicken salad or Shrimp Remoulade Salad. Served with garlic bread. 10.95

Weekly Specials:

Monday

Shrimp Scampi— Fresh jumbo Gulf shrimp (5) broiled with white wine, garlic, lemon, butter, and seasonings. Served with salad or coleslaw, choice of side, and garlic bread. 10.95

Tuesday

South Louisiana Shrimp & Crab Patties—Fresh crabmeat and shrimp sautéed with onions, bell pepper, and bread crumbs with hints of fresh herbs and seasonings. Lightly dusted with flour, flash fried, and topped with a white wine cream sauce. This lunch special is served with salad or coleslaw, choice of side, and a piece of garlic bread. 10.95

Wednesday

Petit Shrimp Norman—Four fresh jumbo shrimp deep fried and topped with crabmeat etouffee. This lunch special is served with salad or coleslaw, choice of side, and a hushpuppy. 10.95

Thursday

The Jason—Thin sliced fish fillets wrapped around crabmeat dressing, deep-fried, placed on rice and topped with Louisiana crawfish cream sauce. This lunch special is served with salad or coleslaw, choice of side, and a piece of garlic bread. 10.95

Friday

Catfish Lefete—Fresh pond raised catfish fillets deep fried and topped with crawfish etouffee. This lunch special is served with salad or coleslaw, choice of side, and a piece of garlic bread. 10.95

Sides

3.95

House-cut Fries

Seasonal Vegetables

Cajun Rice (with Shrimp)

Macaroni & Cheese

Creole Potato Salad

Onion Rings

Baked Potato

Sweet Potato Fries

Stuffed Potato