Appetizers

- Bacon Wrapped Shrimp (8) $13.95
- Cream cheese, jalapeños, apple glaze
- Fish Chips & Dip $10.95
- Shrimp, Spinach & Artichoke
- Crabmeat Stuffed Mushrooms (4) $9.95
- Hushpuppies (7) $3.95
- Onion Rings $8.95
- Tackle a pile of these classics
- Fried or Chargrilled Crab Claws $11.95
- Fried Green Tomatoes $9.95
- Topped with crab & remoulade
- Fried Gator $10.95
- Tender farm-raised, marinated, and deep fried. Served with 4S Sauce.
- Boiled Shrimp (¼ pound) $12.95
- Gulf Shrimp boiled spicy. Served with sweet corn.

Specialty Salads

Housemade Salad Dressings:
- House, Ranch, Thousand Island, Honey Mustard, Caesar, Blue Cheese, Raspberry Vinaigrette, Remoulade, Pepper Jelly Vinaigrette

- Mike’s Seafood Salad $16.95
  - Boiled crab, Gulf shrimp, Louisiana crawfish and cheddar cheese on a bed of romaine and iceberg lettuces, eggs and carrots.

- Chicken and Shrimp Salad $15.95
  - 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.

- Burnside Spinach Salad $15.95
  - Blackened shrimp on fresh spinach, blue cheese, tomatoes, purple onions, spiced pecans, tossed in pepper jelly vinaigrette. Served with garlic bread.

- Shrimp Remoulade $14.95
  - Spicy boiled shrimp on a bed of romaine and iceberg lettuces topped with housemade remoulade sauce. Served with boiled egg and carrots.

Soups

- Seafood Gumbo $6.95–10.95
  - Blue Crab, Gulf Shrimp, and Okra.
- Chicken & Andouille Gumbo $5.95–9.95
  - Granny’s secret recipe with Veron’s andouille.
- Crawfish Étouffée $9.95–12.95
  - Creole classic with Louisiana crawfish.

- Seafood Gumbo
  - SMALL $6.95
  - LARGE $10.95
  - Blue Crab, Gulf Shrimp, and Okra.
  - Chicken & Andouille Gumbo
  - SMALL $5.95
  - LARGE $9.95
  - Granny’s secret recipe with Veron’s andouille.
  - Crawfish Étouffée
  - SMALL $9.95
  - LARGE $12.95
  - Creole classic with Louisiana crawfish.

- Housemade Salad Dressings:
  - House, Ranch, Thousand Island, Honey Mustard, Caesar, Blue Cheese, Raspberry Vinaigrette, Remoulade, Pepper Jelly Vinaigrette

- Mike’s Seafood Salad
  - Boiled crab, Gulf shrimp, Louisiana crawfish and cheddar cheese on a bed of romaine and iceberg lettuces, eggs and carrots.

- Chicken and Shrimp Salad
  - 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.

- Burnside Spinach Salad
  - Blackened shrimp on fresh spinach, blue cheese, tomatoes, purple onions, spiced pecans, tossed in pepper jelly vinaigrette. Served with garlic bread.

- Shrimp Remoulade
  - Spicy boiled shrimp on a bed of romaine and iceberg lettuces topped with housemade remoulade sauce. Served with boiled egg and carrots.

Mike’s Specialties

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

- Fried Seafood Platter $27.95
  - Shrimp, oysters, stuffed shrimp, crab claws, Louisiana crawfish tails, stuffed crab, catfish fillets, onion rings and hushpuppies.

- The Guitreau $26.95
  - Mahi-Mahi grilled and topped with Louisiana crawfish, Gulf shrimp, button mushrooms, and onions sautéed in white wine, butter, and spices.

- Mike’s Special $21.95
  - Jumbo shrimp broiled in worcestershire, garlic, butter and spices.

- Broiled Seafood Platter $28.95
  - 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.

- Cajun Crawfish Fettuccine $22.95
  - Cooked in a spicy, Alfredo sauce.

- Shrimp Norman $21.95
  - Fried jumbo butterflied shrimp topped with crabmeat etouffee.

- Crabmeat au Gratin $22.95
  - Louisiana Blue crabmeat in a delicious blend of cream and cheese.

- Joliet Rouge $26.95
  - Jumbo lump crabmeat, onions, and button mushrooms sautéed in butter and served atop a fillet of Black Drum.

Denotes Mike’s Signature, World-Class Favorite

- Everything we create from our Soups to Desserts are made from scratch with love!

- Particles of 8 or more are subject to a 18% service charge and 20% service charge for separate checks.

- There may be a risk associated with consuming raw shellfish, as in the case with other raw protein products. If you suffer from chronic illnesses of the liver, stomach, or blood, or have immune disorders you should eat these products fully cooked.

- Portions of 8 persons are subject to a 18% service charge and 20% service charge for separate checks.

- Louisiana crawfish tails, stuffed crab, catfish fillets, onion rings and hushpuppies.
Everything we create from our Soups to Desserts are made from scratch with love!

--- EST. 1975 ---

### Housemade Desserts

**All desserts are made in-house from scratch.**

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brownie Sundae</td>
<td>5.95</td>
</tr>
<tr>
<td>Blueberry Crunch Rolls</td>
<td>6.95</td>
</tr>
<tr>
<td>Turtle Pie</td>
<td>6.95</td>
</tr>
<tr>
<td>Cheesecake</td>
<td>6.95</td>
</tr>
<tr>
<td>Lemonade Pie</td>
<td>5.95</td>
</tr>
<tr>
<td>Bread Pudding</td>
<td>5.95</td>
</tr>
<tr>
<td>Crème Brûlée</td>
<td>5.95</td>
</tr>
</tbody>
</table>

---

### Sides

- Stuffed Potato, French Fries, Baked Potato, Vegetables, Mac & Cheese, Sweet Potato Fries: 3.95
- Un-Fried
  - Fresh Gulf Shrimp: 17.95
  - Fresh Black Drum: 23.95
  - Yellowfin Tuna Steak: 19.95
  - Salmon Fillet: 23.95
- Fried
  - Regular Catfish: 16.95
  - Thin Catfish: 17.95
  - Two Whole Catfish: 18.95
  - Jumbo Shrimp Platter: 18.95
  - Shrimp, Oysters, and Catfish Platter: 18.95
  - Stuffed Crabs (2): 15.95

---

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

- Regular Catfish          | 16.95 |
- Thin Catfish              | 17.95 |
- Two Whole Catfish         | 18.95 |
- Jumbo Shrimp Platter      | 16.95 |
- Shrimp, Oysters, and Catfish Platter | 18.95 |
- A whole lotta crab and a lil bit of bread.  | 15.95 |

### Char-Grilled

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

- The Howard: 26.95
  - Black Drum grilled on the half shell with olive oil, garlic, and spices. Served with vegetables.
- Grilled Chicken: 16.95
  - Sweet and spicy marinade. Served with vegetables.

### Prime USDA cuts Grilled to Perfection!

- 14oz. Rib-Eye: 34.95
- 8oz. Filet: 33.95

### STEAK TOPPINGS:

- Mushrooms | Creole Steak Butter: 3.95
- Mike’s Special | Supreme: 9.95
- Joliet Rouge | The Guitreau: 12.95
- Jumbo Lump Crabmeat: 10.95

### Un-Fried

Served with salad or coleslaw, vegetables, and garlic bread.

- Fresh Gulf Shrimp: 17.95
  - Fresh from the Gulf served Grilled or Blackened.
- Fresh Black Drum: 23.95
  - Black Drum fillet served Grilled, Blackened, or Broiled.
- Yellowfin Tuna Steak: 19.95
  - Gulf Caught, served to your temp either Grilled or Blackened.
- Salmon Fillet: 23.95
  - Fresh from the North Atlantic served Grilled or Blackened with lemon and garlic.

### Poboys & Burgers

Hand-crafted Poboy perfection served on Famous New Orleans Leidenheimer French Bread. Poboys & burgers served with french fries.

- Shrimp: 11.95
- Catfish: 11.95
- Blazin’ Cajun Burger: 12.95
  - Freshly ground beef with special house seasoning, bacon, BBQ sauce, Tabasco® mayo, jalapeños, and pepper jack cheese.
- All-American Burger: 12.95
  - Freshly ground beef with special house seasoning, 45 sauce, lettuce, tomato, pickles, purple onion, cheddar-cheese topped with onion rings.

### 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!