

# Mike Anderson's

EST 1975

## World Famous Oysters

<b>Raw on the ½ Shell</b> From Plaquemines Parish—freshly shucked and served cold, on a frozen plate	(6) 14. <sup>95</sup>	(12) 23. <sup>95</sup>
<b>Classic Chargrilled Oysters</b> Flame Kissed, Parmesan, Romano, Butter and Garlic	(6) 15. <sup>95</sup>	(12) 25. <sup>95</sup>
<b>Gaspard Char'd</b> BBQ sauce, bacon, jalapeños, and mozzarella cheese	(6) 16. <sup>95</sup>	(12) 26. <sup>95</sup>

## Appetizers

<b>Bacon Wrapped Shrimp (8)</b> Cream cheese, jalapenos, apple glaze	15. <sup>95</sup>
 <b>Fish Chips &amp; Dip</b> Shrimp, Spinach, & Artichoke	14. <sup>95</sup>
<b>Crabmeat Stuffed Mushrooms (4)</b>	13. <sup>95</sup>
<b>Hushpuppies (7)</b>	4. <sup>95</sup>
<b>Onion Rings</b>	10. <sup>95</sup>
<b>Fried Crab Claws</b>	19. <sup>95</sup>
<b>Oysters Bienville (6)</b> Shrimp, Crab, Chopped Oyster, and Romano Cheese	18. <sup>95</sup>
<b>Chargrilled Claws</b> Parmesan, Romano, Butter, & Garlic	19. <sup>95</sup>
<b>Fried Gator</b> Farm raised, marinated, and deep fried. Served with 45 Sauce.	13. <sup>95</sup>
<b>Boiled Shrimp (½ pound)</b> Gulf Shrimp boiled spicy. Served with sweet corn.	16. <sup>95</sup>


## Soups

	SMALL	LARGE
<b>Seafood Gumbo</b> Blue Crab, Gulf Shrimp, and Okra.	9. <sup>95</sup>	13. <sup>95</sup>
<b>Chicken &amp; Andouille Gumbo</b> Granny's secret recipe with Veron's andouille.	8. <sup>95</sup>	11. <sup>95</sup>
<b>Crawfish Etouffee</b> Creole classic with Louisiana crawfish.	12. <sup>95</sup>	16. <sup>95</sup>
<b>Red Beans &amp; Sausage</b> Over rice with sweet cornbread.	6. <sup>95</sup>	10. <sup>95</sup>


## Specialty Salads

Housemade Salad Dressings:

House, Ranch, Thousand Island, Honey Mustard, French, 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 lettuce, eggs and carrots.	19. <sup>95</sup>
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<b>Chicken and Shrimp Salad</b> Grilled chicken breast and boiled shrimp on a bed of romaine and iceberg lettuce, cheddar cheese, purple onions, tomatoes, boiled egg, carrots, and garlic bread.	17. <sup>95</sup>
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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.	18. <sup>95</sup>
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<b>Shrimp Remoulade</b> Spicy boiled shrimp on a bed of romaine and iceberg lettuce topped with housemade remoulade sauce. Served with boiled egg and carrots.	15. <sup>95</sup>
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## Poboy's & Burgers

Hand-crafted Poboy perfection served on Famous New Orleans Leidenheimer French Bread. Poboy's & burgers served with hand-cut fries.

<b>Shrimp</b>	15. <sup>95</sup>
<b>Catfish</b>	15. <sup>95</sup>
<b>Big Burger (1/2 lb)</b>	14. <sup>95</sup>
<b>Blazin' Cajun Burger</b> Freshly ground beef with special house seasoning, bacon, BBQ sauce, Tabasco® mayo, jalapenos, and pepper jack cheese.	14. <sup>95</sup>
<b>All-American Burger</b> Freshly ground beef with special house seasoning, 45 sauce, lettuce, tomato, pickles, purple onion, cheddar cheese topped with onion rings.	14. <sup>95</sup>


## Sides

<b>Stuffed Potato, Hand-cut Fries, Vegetables, Baked Potato, Mac &amp; Cheese, Sweet Potato Fries</b>	4. <sup>95</sup>
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## Mike's Specialties

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

<b>LA Combo</b> Fried stuffed crab, shrimp, oysters, catfish, crawfish tails, and hushpuppies.	28. <sup>95</sup>
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 <b>The Guitreau</b> Mahi-Mahi grilled and topped with Louisiana crawfish, Gulf shrimp, button mushrooms, and onions sautéed in white wine, butter, and spices.	32. <sup>95</sup>
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<b>Mike's Special</b> Jumbo shrimp broiled in worcestershire, garlic, butter and spices.	23. <sup>95</sup>
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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.	34. <sup>95</sup>
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<b>Cajun Crawfish Fettuccine</b> Cooked in a spicy, cheese sauce.	24. <sup>95</sup>
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 <b>Shrimp Norman</b> Six fried jumbo butterflied shrimp topped with crabmeat etouffee.	24. <sup>95</sup>
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<b>Crabmeat au Gratin</b> Louisiana Blue crabmeat in a delicious blend of cream and cheese.	24. <sup>95</sup>
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<b>Fried Seafood Platter</b> Shrimp, oysters, stuffed shrimp, crab claws, Louisiana crawfish tails, stuffed crab, catfish fillets, onion rings and hushpuppies.	34. <sup>95</sup>
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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.	34. <sup>95</sup>
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## Fried

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

<b>Stuffed Crabs (2)</b>	19. <sup>95</sup>
<b>Regular Catfish</b>	19. <sup>95</sup>
<b>Whole Catfish (2)</b>	21. <sup>95</sup>
<b>Thin Catfish</b>	19. <sup>95</sup>
<b>Jumbo Shrimp</b>	19. <sup>95</sup>
<b>S.O.C.</b> Shrimp, Oysters, and Catfish	23. <sup>95</sup>


## Un-Fried

Served with salad or coleslaw, vegetables, and garlic bread

<b>Fresh Gulf Shrimp</b> Gulf Fresh served Grilled or Blackened.	19. <sup>95</sup>
<b>Fresh Black Drum</b> Black Drum fillet served Grilled, Blackened, or Broiled.	27. <sup>95</sup>
<b>Yellow Fin Tuna Steak</b> Gulf Fresh served to your temp – Grilled or Blackened.	24. <sup>95</sup>
<b>Salmon Fillet</b> Fresh from the North Atlantic served Grilled or Blackened with lemon and fresh garlic.	24. <sup>95</sup>

## Char-Grilled

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

 <b>The Howard</b> Black Drum grilled on the half shell with olive oil, garlic, and spices. Served with vegetables.	32. <sup>95</sup>
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<b>Grilled Chicken</b> Sweet and spicy marinade. Served with vegetables.	18. <sup>95</sup>
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<b>Cajun Hamburger Steak</b> House-made ground beef charbroiled, topped with caramelized onions and brown gravy.	18. <sup>95</sup>
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<b>8oz. Filet</b>	42. <sup>95</sup>
<b>14oz. Rib-Eye</b>	44. <sup>95</sup>

STEAK TOPPINGS:

Creole Steak Butter	3. <sup>95</sup>
Mushrooms   Onions	5. <sup>95</sup>
Mike's Special   Supreme	10. <sup>95</sup>
Joliet Rouge   The Guitreau	14. <sup>95</sup>
Jumbo Lump Crabmeat	14. <sup>95</sup>

## Housemade Desserts

All desserts are made in-house with love from scratch.

<b>Crème Brûlée</b>	7. <sup>95</sup>
<b>Bread Pudding</b>	7. <sup>95</sup>
 <b>Lemonade Pie</b>	7. <sup>95</sup>
<b>Blueberry Crunch Rolls (No Sugar Added)</b>	8. <sup>95</sup>
<b>Cheesecake (Praline or Strawberry)</b>	7. <sup>95</sup>
<b>Turtle Pie</b>	8. <sup>95</sup>
<b>Brownie Delight</b>	8. <sup>95</sup>



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



LEGENDARY LOUISIANA

*Mike Anderson's*

EST 1975



## *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, nearly fifty years later, the journey of greatness continues with you. **All American, All Louisiana, All YOU!**

## *Banquets & Events*

LET US PLAN YOUR NEXT CELEBRATION

Mike Anderson's is honored to be able to host your next event! We'll work with you to ensure that every detail – from **food and drinks**, to the **ambiance** and timing – is exactly right. We specialize in providing a warm inviting atmosphere, delicious food, and friendly service for any and all kinds of banquet events. Please contact us for detailed information and availability of a private event.