



— EST. 1975 —

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!

Classic Chargrilled Oysters	(6) 11.95	(12) 19.95	Raw on the 1/2 Shell*	(6) 9.95	(12) 14.95
Flame-kissed, Parmesan, Romano and Garlic			From Plaquemines Parish—freshly shucked and served cold, on a frozen plate		
Gaspard Char'd	(6) 12.95	(12) 22.95	Oyster Bienville	16.95	
BBQ sauce, bacon, jalapeños, and mozzarella cheese			Shrimp, Crab, Chopped Oyster, Romano Cheese stuffed on the half shell		

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 45 Sauce.	
Boiled Shrimp (1/2 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 Blue 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	SMALL	LARGE
Blue Crab, Gulf Shrimp, and Okra.	6.95	10.95
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.		

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

* 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.



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Fried

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
- Stuffed Crabs (2)** 15.95
A whole lotta crab and a lil bit of bread.

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.

Sides

- Stuffed Potato, French Fries, Baked Potato, Vegetables, Mac & Cheese, Sweet Potato Fries** 3.95

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
<small>STEAK TOPPINGS:</small>	
Mushrooms Creole Steak Butter	3.95
Mike's Special Supreme	9.95
Joliet Rouge The Guitreau	12.95
Jumbo Lump Crabmeat	10.95

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.

SAVE ROOM FOR OUR

Housemade Desserts

All desserts are made in-house from scratch.

Crème Brûlée 5.95
Sweet vanilla bean custard with Louisiana Cane sugar. Served with fresh berries.

Bread Pudding 5.95
Baked with french bread, pecans and raisins. Topped with cinnamon rum sauce.

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

Cheesecake 6.95
Creamy cheesecake topped with fresh strawberries or praline sauce.

Brownie Sundae 5.95
Brownie, Marshmallow, topped with Vanilla Bean Ice Cream and caramel.

Blueberry Crunch Rolls 6.95
Fresh blueberries and cream cheese sweetened with Splenda, wrapped in pastry, baked and topped with sugar free caramel. Served with vanilla ice cream.

Turtle Pie 6.95
Pralines and Cream layered with pecans and caramel in an Oreo® cookie crust. Topped with whipped cream and caramel.

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!

