# Mike Anderson's

1031 West Lee Drive · Baton Rouge, LA · (225) 766-7823

## Mike Anderson's Seafood

### WORLD FAMOUS OYSTERS

**Classic Chargrilled Oysters** — $16.95
Flame Kissed, Parmesan, Romano and Garlic

**Fired Up** — $18.95
Chargrill sauce, bacon, jalapeños, and mozzarella cheese

**Raw on the 1/2 Shell** — $14.95
From Plaquemines Parish-freshly shucked and served cold, on a frozen plate

**Oyster Bienville** — $20.95
Shrimp, Crab, Chopped Oyster, Romano Cheese stuffed on the half shell, fresh-baked from the oven.

### APPETIZERS

**Bacon Wrapped Shrimp (8)** — $16.95
Cream cheese, jalapenos, apple glaze

**Fish Chips & Dip** — $15.95
Shrimp, Spinach & Artichoke

**Crabmeat Stuffed Mushrooms (4)** — $15.95

**Hushpuppies (7)** — $5.75

**Onion Rings** — $12.95
Tackle a pile of these classics

**Fried or Chargrilled Crab Claws** — $13.95

**Fried Green Tomatoes** — $14.95
Topped with crabmeat & remoulade

**Fried Gator** — $14.95
Tender farm raised, marinated, and deep fried. Served with 45 Sauce.

**Kickin' Shrimp** — $14.95
Jalapenos and Gulf shrimp deep-fried and tossed in a sweet chili sauce.

**Boiled Shrimp (½ pound)** — $16.95
Gulf Shrimp boiled spicy. Served with sweet corn.

**Boiled Royal Reds (½ LB)** — $16.95
Royal Red Shrimp boiled and MA boil to sprinkle on top.

**Boiled Royal Reds (1 LB)** — $22.95
Royal Red Shrimp boiled and MA boil to sprinkle on top.

**Tuna Stack** — $16.95
Sashimi grade tuna and avocado, topped in a sweet Asian sauce, served between crisp wontons.

**Boudin Balls** — $13.50
A seasoned blend of pork and rice, deep-fried to perfection. Served with homemade boudin sauce.

**Bon Temps Bread** — $13.95
New Orleans French Bread twist baked with garlic, butter, romano & parmesan cheese. Served hot & crispy.

## SOUPS

### Seafood Gumbo — $10.95
Blue Crab, Gulf Shrimp, and Okra.

### Chicken & Andouille Gumbo — $9.95
Granny's secret recipe with Vernon's andouille.

### Crawfish Etouffee — $13.95
Creole classic with Louisiana crawfish.

## SPECIALTY SALADS

### Mike's Seafood Salad — $21.95
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 — $19.95
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 — $19.95
Blackened shrimp on fresh spinach, blue cheese, tomatoes, purple onions, spiced pecans, tossed in pepper jelly vinaigrette. Served with garlic bread.

### Shrimp Remoulade — $17.95
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

### Fried Seafood Platter — $37.95
Shrimp, oysters, stuffed shrimp, crab claws, Louisiana crawfish tails, stuffed crab, catfish fillets, onion rings and hushpuppies.

### The Guitreau — $34.95
Black Drum grilled and topped with Louisiana crawfish, Gulf shrimp, button mushrooms, and onions sautéed in white wine, butter, and spices.

### Mike's Special — $24.95
Jumbo shrimp broiled in worcestershire, garlic, butter and spices.

### Broiled Seafood Platter — $37.95
Crabmeat au gratin, Black Drum fillet, Mike's Special, shrimp Supreme, oyster Bienville, stuffed shrimp, stuffed crab, crawfish scampi, crabmeat stuffed mushroom.

### Shrimp Tacos — $21.50
Three flour tortillas dressed with red cabbage, seasoned grilled shrimp, avocado, feta cheese, cilantro and topped with a lime crema.

### Shrimp Norman — $26.75
Fried jumbo butterflied shrimp topped with crabmeat etouffee.

### Crabmeat au Gratin — $27.25
Louisiana Blue crabmeat in a delicious blend of cream and cheese.

### Joliet Rouge — $36.95
Jumbo lump crabmeat, onions, and button mushrooms sautéed in butter and served atop a fillet of Black Drum.

## FRIED

### Regular Catfish — $20.95

**Thin Catfish** $21.95

**Two Whole Catfish** $22.95

**Jumbo Shrimp Platter** $20.95

**Shrimp, Oysters, and Catfish Platter** $24.95

**Stuffed Crabs (2)** $19.95

## UN-FRIED

**Fresh Gulf Shrimp** $20.95

Fresh from the Gulf served Grilled or Blackened.

**Fresh Black Drum** $29.95

Black Drum fillet served Grilled, Blackened, or Broiled.

**Yellow Fin Tuna Steak** $25.95

Gulf Caught, served to your temp either Grilled or Blackened.

**Salmon Fillet** $25.95

Fresh from the North Atlantic served Grilled or Blackened.

## CHAR-GRILLED

**The Howard** $34.95

Black Drum grilled on the half shell with olive oil, garlic, and spices.

**Grilled Chicken** $20.95

Sweet and spicy marinade.

**14oz. Rib-Eye** $46.95

Prime USDA Cuts Grilled to Perfection!

**8oz. Filet** $44.95

Prime USDA Cuts Grilled to Perfection!

## STEAK TOPPINGS

**Mushrooms** $5.25

**Mike's Special | Supreme** $11.25

**Joliet Rouge | The Guitreau** $14.90

**Jumbo Lump Crabmeat** $14.95

## POBOYS & BURGERS

**Shrimp Poboy** $15.95

Hand-crafted Poboy perfection served on Famous New Orleans Leidenheimer French Bread.

**Catfish Poboy** $15.95

Hand-crafted Poboy perfection served on Famous New Orleans Leidenheimer French Bread.

**Blazin' Cajun Burger** $15.95

Freshly ground beef with special house seasoning, bacon, BBQ sauce, jalapenos, and pepper jack cheese.

**All-American Burger** $15.95

Freshly ground beef with special house seasoning, 45 sauce, lettuce, tomato, pickles, purple onion, cheddar cheese topped with onion rings.

## SIDES

**Stuffed Potato, Hand-cut Fries, Baked Potato, Vegetables, Mac & Cheese, Sweet Potato Fries** **$5.25**

## HOUSEMADE DESSERTS

### Crème Brûlée — $8.95
Sweet vanilla bean custard with Louisiana Cane sugar. Served with fresh berries.

### Bread Pudding — $8.95
Baked with french bread, pecans and raisins. Topped with cinnamon rum sauce.

### Lemonade Pie — $7.95
A mixture of lemonade and whipped cream frozen in a graham cracker crust.

### Turtle Pie — $9.95
Pralines and ice cream layered with pecans and caramel in an Oreo cookie crust, topped with whipped cream, caramel and chocolate.

### Brownie Sundae — $8.95
Brownie, Marshmallow, topped with Vanilla Bean Ice Cream and caramel.

### Blueberry Crunch Rolls — $9.95
Fresh blueberries and cream cheese sweetened with Splenda, wrapped in pastry, baked and topped with sugar free caramel. Served with vanilla ice cream.

### Cheesecake — $8.95
Creamy cheesecake topped with fresh strawberries or praline sauce.