

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

Blue Crab, Gulf Shrimp, and Okra.

\$10.95

Chicken & Andouille Gumbo

Granny's secret recipe with Vernon's andouille.

\$9.95

Crawfish Etouffee

Creole classic with Louisiana crawfish.

\$13.95

SPECIALTY SALADS

Mike's Seafood Salad

Boiled Blue crab, Gulf shrimp, Louisiana crawfish and cheddar cheese on a bed of romaine and iceberg lettuces, eggs and carrots.

\$21.95

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.

\$19.95

Burnside Spinach Salad

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

\$19.95

Shrimp Remoulade

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

\$17.95

MIKE'S SPECIALTIES

Fried Seafood Platter

Shrimp, oysters, stuffed shrimp, crab claws, Louisiana crawfish tails, stuffed crab, catfish fillets, onion rings and hushpuppies.

\$37.95

The Guitreau

Black Drum grilled and topped with Louisiana crawfish, Gulf shrimp, button mushrooms, and onions sautéed in white wine, butter, and spices.

\$34.95

Mike's Special

Jumbo shrimp broiled in worcestershire, garlic, butter and spices.

\$24.95

Broiled Seafood Platter

Crabmeat au gratin, Black Drum fillet, Mike's Special, shrimp Supreme, oyster Bienville, stuffed shrimp, stuffed crab, crawfish scampi, crabmeat stuffed mushroom.

\$37.95

Shrimp Tacos

Three flour tortillas dressed with red cabbage, seasoned grilled shrimp, avocado, feta cheese, cilantro and topped with a lime crema.

\$21.50

Shrimp Norman

Fried jumbo butterflied shrimp topped with crabmeat etouffee.

\$26.75

Crabmeat au Gratin

Louisiana Blue crabmeat in a delicious blend of cream and cheese.

\$27.25

Joliet Rouge

Jumbo lump crabmeat, onions, and button mushrooms sautéed in butter and served atop a fillet of Black Drum.

\$36.95

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.

