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.