



## Appetizers



<b>CAJUN SAMPLER</b>		<b>\$10.99</b>
Steak, chicken & shrimp – Served hot or mild		
<b>BLACKENED CAJUN SHRIMP</b>		<b>\$10.99</b>
Blackened in a cast iron skillet and served with bleu cheese		
<b>NACHOS NEW ORLEANS</b>		<b>\$8.99</b>
Nacho chips, red beans & rice, cheese, lettuce, tomato, onion, jalapenos & sour cream		
<b>STEAMED CRAWFISH</b>		<b>\$12.99</b>
1 lb. Whole seasoned crawfish served with drawn butter		
<b>FRIED CRAWFISH TAILS</b>		<b>\$12.99</b>
Flash fried crawfish tails with a light Cajun seasoned breading. Served with a side of our house Cajun ranch		
<b>COLOSSAL CRAB AND SHRIMP COCKTAIL</b>		<b>\$17.99</b>
Chilled colossal crabmeat and shrimp with our house-made cocktail sauce		
<b>SHRIMP COCKTAIL</b>		<b>\$9.99</b>
<b>STEAMED CLAMS (One Dozen)</b>		<b>\$11.99</b>
<b>SCALLOPS WRAPPED IN BACON</b>		<b>\$12.99</b>
Broiled and topped with a brown sugar glaze		
<b>CRAB STUFFED MUSHROOMS</b>		<b>\$9.99</b>
<b>CRAWFISH STUFFED MUSHROOMS</b>		<b>\$9.99</b>
<b>CRAB DIP WITH PITA POINTS</b>		<b>\$11.99</b>
<b>FRIED CALAMARI</b>		<b>\$11.99</b>
Fresh breaded calamari rings and tentacles tossed in our own seasoned flour and flash fried. Served a sweet Thai chili sauce		
<b>MOZZARELLA STICKS</b>		<b>\$6.99</b>



## Soups and Salads



<b>HOUSE RED BEANS &amp; RICE</b>	Cup	<b>\$4.99</b>
	Bowl	<b>\$5.99</b>
<b>SOUP DU JOUR</b>	Cup	<b>\$4.99</b>
	Bowl	<b>\$5.99</b>
<b>HOUSE SALAD</b>		<b>\$4.99</b>
<b>GRILLED OR BLACKENED CHICKEN SALAD</b>		<b>\$10.99</b>
<b>GRILLED OR BLACKENED SHRIMP SALAD</b>		<b>\$12.99</b>
<b>GARLIC PEPPER PRIME RIB SALAD</b>		<b>\$16.99</b>
Garlic pepper prime rib, seared in a cast iron skillet, served over a house salad & topped with fries		



## House Specialties



Served with a house salad

<b>LOUISIANA SURF-N-TURF</b>	<b>\$45.99</b>
Blackened 8 oz. filet mignon finished with Hollandaise sauce & paired with an 8oz. lobster tail covered with Creole. Served with a choice of accompaniment	
<b>CAJUN CATFISH WITH CRAWFISH ALFREDO</b>	<b>\$22.99</b>
Blackened catfish with crawfish tail meat served with our house made alfredo sauce. Served over rice or linguini	
<b>MARDI GRAS SHRIMP AND CRAWFISH</b>	<b>\$23.99</b>
Sautéed shrimp, crawfish & andouille sausage in a spicy cream sauce with diced peppers & onions. Served over rice or linguini	
<b>CAJUN HONEY BAR-B-QUE SAMPLER</b>	<b>\$23.99</b>
Blackened chicken, shrimp & scallops baked with a Cajun honey BBQ sauce. Served with a choice of accompaniment	
<b>THE BIG EASY BURRITO</b>	<b>\$23.99</b>
Blackened prime rib, chicken, shrimp & rice - rolled in two flour tortillas & topped with salsa, cheddar cheese, mozzarella, scallions & sour cream. Please specify hot or mild	



## SEIDEL'S SIGNATURE STEAKS



Served with a house salad and choice of accompaniment

<b>TENDERLOIN NEW ORLEANS</b>	<b>\$32.99</b>
Blackened filet mignon topped with a blackened crab cake & crowned with Hollandaise sauce	
<b>CRAWFISH NEW ORLEANS</b>	<b>\$32.99</b>
Same amazing combination as the Tenderloin New Orleans but topped with a crawfish cake	
<b>BOURBON STREET FILET</b>	<b>\$32.99</b>
8 oz. blackened filet mignon covered with our own bourbon mushroom sauce	
<b>LOUISIANA BAR-B-QUE</b>	<b>\$29.99</b>
Blackened Delmonico with our spicy BBQ sauce containing peppers, onions and mushrooms	
<b>JAMBALAYA PRIME RIB</b>	<b>\$29.99</b>
Blackened queen prime rib smothered in our Jambalaya sauce consisting of Andouille sausage, peppers & onions in a spicy red sauce	

- **CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH, SEAFOOD, EGGS AND POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**



## Cajun Cuisine



### JAMBALAYA

\$21.99

Andouille sausage, chicken & shrimp in a house made spicy red sauce with bell peppers & onions. Served over rice



BLACKENED ENTREES - Rubbed with Cajun seasonings & seared in a cast iron skillet. Served over rice or garlic linguini & includes a house salad

Please Specify Hot Or Mild

BLACKENED CAJUN CHICKEN	\$18.99
BLACKENED CAJUN SHRIMP	\$21.99
BLACKENED CAJUN SCALLOPS	\$24.99
BLACKENED CAJUN CATFISH	\$21.99
BLACKENED CRAWFISH CAKES	\$21.99
BLACKENED CAJUN CRAB CAKES	\$21.99
BLACKENED CAJUN SAMPLER Shrimp, Scallops & Chicken	\$23.99



CREOLE ENTREES - A spicy tomato based sauce with diced onions & bell peppers. served over rice or linguini. Includes a house salad

CHICKEN CREOLE	\$19.99
SHRIMP CREOLE	\$22.99
SCALLOPS CREOLE	\$25.99
CREOLE SAMPLER Chicken, clams, shrimp & scallops	\$25.99



## Fresh Cut Steaks



Served with a house salad and choice of accompaniment

ALL OUR STEAKS ARE HAND CUT U.S.D.A. CHOICE BEEF

DELMONICO (18 oz. cut)	\$26.99
QUEEN PRIME RIB (18 oz. cut)	\$26.99
KING PRIME RIB (24 oz. cut)	\$32.99
QUEEN FILET MIGNON (8 oz. cut)	\$28.99
KING FILET MIGNON (12 oz. cut)	\$32.99

TRY ANY OF OUR STEAKS BLACKENED FOR \$1.50 AND/OR TOPPED WITH OUR HOUSE MADE HOLLANDAISE SAUCE FOR \$3.00!



## Surf – N - Turf



Served with a house salad and choice of accompaniment

DELMONICO & 8 Oz. LOBSTER TAIL	\$45.99
DELMONICO & 1 Lb. CRAB LEGS	\$45.99
QUEEN FILET & 8 Oz TAIL	\$45.99
PETITE FILET & 5 Oz. TAIL	\$39.99
QUEEN FILET & SEA SCALLOPS	\$34.99



## Traditional Entrees



CHICKEN ALFREDO Try it blackened for \$1.00!	\$18.99
CHESAPEAKE CHICKEN Sautéed chicken with onions & mushrooms in a white wine Old Bay sauce & finished with mozzarella cheese. Top it with crab for only \$3.00!	\$19.99
CHICKEN PARMIGIANA WITH PASTA	\$18.99
SHRIMP SCAMPI	\$22.99


Seafood


Served with a house salad and choice of accompaniment

CRAB STUFFED SHRIMP	\$23.99
CRAB STUFFED HADDOCK	\$21.99
YELLOWFIN TUNA STEAK ( <i>Grilled or Blackened</i> )	\$23.99
NORTH ATLANTIC SALMON FILLET ( <i>Grilled or Blackened</i> )	\$23.99
SEAFOOD ALFREDO	\$21.99
Sauteed shrimp, scallops and clams with our house made alfredo sauce. Served over pasta	

**FROM THE STEAMER POT:**

CRAB LEG DINNER		<b>MARKET PRICE</b>
Your choice of 1 or 2 lbs. of jumbo snow crab served with drawn butter		
STEAMED COMBO		\$29.99
Crab legs, six clams & five shrimp		
CLAMBAKE		\$35.99
Crab legs, one pound of crawfish, 12 clams & 8 shrimp		

**FROM THE BROILER:**

SEAFOOD SAMPLER		\$23.99
Crab cake, haddock, shrimp & scallops		
MARDI GRAS SAMPLER		\$37.99
5 Oz. lobster tail, crab cake, crawfish cake, shrimp, scallops & haddock		
CRAB CAKES		\$21.99
CRAWFISH CAKES		\$21.99
SEA SCALLOPS		\$25.99
HADDOCK		\$18.99
COLD WATER LOBSTER TAIL	8 Oz.	\$35.99
	Twin 8 Oz.	\$53.99


Kids' Corner


☞ FOR CHILDREN 12 AND UNDER ☞

CHEESE BURGER WITH FRENCH FRIES	\$6.50
CHICKEN FINGERS WITH FRENCH FRIES	\$6.50
BREADED SHRIMP AND FRENCH FRIES	\$6.50
LINGUINI WITH MARINARA AND MOZZARELLA STICKS	\$6.50
PRIME RIB WITH FRENCH FRIES	\$10.99