



Appetizers



CAJUN SAMPLER		\$13.99
Steak, chicken & shrimp – Served hot or mild		
BLACKENED CAJUN SHRIMP		\$12.99
Blackened in a cast iron skillet and served with bleu cheese		
NACHOS NEW ORLEANS		\$10.99
Nacho chips, red beans & rice, cheese, lettuce, tomato, onion, jalapenos & sour cream		
STEAMED CRAWFISH		\$14.99
1 lb. Whole seasoned crawfish served with drawn butter		
FRIED CRAWFISH TAILS		\$14.99
Flash fried crawfish tails with a light Cajun seasoned breading. Served with a side of our house Cajun ranch		
SHRIMP COCKTAIL		\$11.99
STEAMED CLAMS (One Dozen)		\$12.99
SCALLOPS WRAPPED IN BACON		\$15.99
Broiled and topped with a brown sugar glaze		
CRAB STUFFED MUSHROOMS		\$11.99
CRAWFISH STUFFED MUSHROOMS		\$11.99
CRAB DIP WITH PITA POINTS		\$14.99
FRIED CALAMARI		\$12.99
Fresh breaded calamari rings and tentacles tossed in our own seasoned flour and flash fried. Served a sweet Thai chili sauce		
MOZZARELLA STICKS		\$7.99



Soups and Salads



HOUSE RED BEANS & RICE	Cup	\$5.99
	Bowl	\$7.99
SOUP DU JOUR	Cup	\$5.99
	Bowl	\$7.99
LARGE HOUSE SALAD		\$6.99
GRILLED OR BLACKENED CHICKEN SALAD		\$12.99
GRILLED OR BLACKENED SHRIMP SALAD		\$15.99
GARLIC PEPPER PRIME RIB SALAD		\$16.99
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



CAJUN CATFISH WITH CRAWFISH ALFREDO **\$24.99**

Blackened catfish with crawfish tail meat served with our house made alfredo sauce. Served over rice or linguini

MARDI GRAS SHRIMP AND CRAWFISH **\$24.99**

Sautéed shrimp, crawfish & andouille sausage in a spicy cream sauce with diced peppers & onions. Served over rice or linguini

CAJUN HONEY BAR-B-QUE SAMPLER **\$26.99**

Blackened chicken, shrimp & scallops baked with a Cajun honey BBQ sauce. Served with a choice of accompaniment

THE BIG EASY BURRITO **\$25.99**

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 (No substitutions please!)

PORK RIBEYE AU POIVRE **\$24.99**

Tender pork ribeye seasoned with cracked black pepper and finished with a brandy cream sauce

LOUISIANA SURF-N-TURF **\$55.99**

Blackened 8 oz. filet mignon finished with Hollandaise sauce & paired with an 8oz. lobster tail covered with Creole. Served with a choice of accompaniment



SEIDEL'S SIGNATURE STEAKS

Served with a house salad and choice of accompaniment



TENDERLOIN NEW ORLEANS **\$38.99**

Blackened filet mignon topped with a blackened crab cake & crowned with Hollandaise sauce

CRAWFISH NEW ORLEANS **\$38.99**

Same amazing combination as the Tenderloin New Orleans but topped with a crawfish cake

BOURBON STREET FILET **\$34.99**

8 oz. blackened filet mignon covered with our own bourbon mushroom sauce

LOUISIANA BAR-B-QUE **\$32.99**

Blackened Delmonico with our spicy BBQ sauce containing peppers, onions and mushrooms

JAMBALAYA PRIME RIB **\$32.99**

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

\$23.99

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

CHICKEN NEW ORLEANS

\$23.99

Sauteed chicken with peppers, onions and Andouille sausage in a Cajun cream sauce. Try it blackened for \$2.00 extra!



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	\$20.99
BLACKENED CAJUN SHRIMP	\$23.99
BLACKENED CAJUN SCALLOPS	\$28.99
BLACKENED CAJUN CATFISH	\$22.99
BLACKENED CRAWFISH CAKES	\$25.99
BLACKENED CAJUN CRAB CAKES	\$25.99
BLACKENED CAJUN SAMPLER	\$26.99
Shrimp, Scallops & Chicken	



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

CHICKEN CREOLE	\$20.99
SHRIMP CREOLE	\$24.99
SCALLOPS CREOLE	\$29.99
CREOLE SAMPLER	\$27.99
Chicken, clams, shrimp & scallops	



Fresh Cut Steaks



Served with a house salad and choice of accompaniment

OUR BEEF IS HAND CUT U.S.D.A. CHOICE BEEF AND WET AGED 30 DAYS

DELMONICO (16 oz. cut)	\$32.99
PRIME RIB (16 oz. cut)	\$32.99
FILET MIGNON (8 oz. cut)	\$34.99

TRY ANY OF OUR STEAKS BLACKENED FOR \$2.00 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 & 1 LB. CRAB LEGS	MARKET PRICE
8 OZ. FILET & 8 OZ. LOBSTER TAIL	\$49.99
8 OZ. FILET & SEA SCALLOPS	\$39.99



Traditional Entrees



CHICKEN ALFREDO Try it blackened for \$2.00!	\$19.99
CHESAPEAKE CHICKEN Sautéed chicken with onions & mushrooms in a white wine Old Bay sauce & finished with mozzarella cheese. Top it with crab for \$6.99!	\$19.99
CHICKEN PARMIGIANA WITH PASTA	\$19.99
CHICKEN MARSALA	\$19.99
CHICKEN FRANCAISE Tender chicken dredged in flour and egg, sauteed with lemon, butter and white wine. Top it with crab for \$6.99!	\$19.99
SHRIMP SCAMPI	\$24.99



Seafood



Served with a house salad and choice of accompaniment

CRAB STUFFED SHRIMP	\$25.99
CRAB STUFFED HADDOCK	\$23.99
NORTH ATLANTIC SALMON FILET (<i>Grilled or Blackened</i>)	\$23.99
SEAFOOD ALFREDO	\$25.99
Sautéed shrimp, scallops and clams with our house made alfredo sauce. Served over pasta	

FROM THE STEAMER POT:

CRAB LEG DINNER	MARKET PRICE
Your choice of 1 or 2 lbs. of jumbo snow crab served with drawn butter	
STEAMED COMBO	MARKET PRICE
Crab legs, six clams & five shrimp	
CLAMBAKE	MARKET PRICE
Crab legs, one pound of crawfish, 12 clams & 6 shrimp	

FROM THE BROILER:

SEAFOOD SAMPLER	\$26.99
Crab cake, haddock, shrimp & scallops	
MARDI GRAS SAMPLER	\$45.99
5 oz. lobster tail, crab cake, crawfish cake, shrimp, scallops & haddock	
CRAB CAKES	\$24.99
CRAWFISH CAKES	\$24.99
SEA SCALLOPS	\$28.99
HADDOCK	\$18.99
COLD WATER LOBSTER TAIL	8 Oz. \$39.99
	Twin 8 Oz. \$58.99



Kids' Corner



✧ FOR CHILDREN 12 AND UNDER ✧

CHICKEN FINGERS WITH FRENCH FRIES	\$7.99
LINGUINI WITH MARINARA AND MOZZARELLA STICKS	\$7.99
PITA PIZZA	\$7.99
PRIME RIB WITH FRENCH FRIES	\$11.99



HOMEMADE DESSERTS



**SALTED CARAMEL
CHEESECAKE**
**CHOCOLATE PEANUT BUTTER
TORTE**
**VANILLA BEAN CRÈME
BRULEE**
FROZEN MOCHA LOAF
**COOKIES AND CREAM
CHEESECAKE**



**ICE CREAM BY MILKHOUSE
CREAMERY:**
VANILLA
CHOCOLATE
**SOUTHERN BOURBON BUTTER
PECAN**



BEVERAGES



PEPSI
DIET PEPSI
SIERRA MIST
MOUNTAIN DEW
ROOT BEER
GINGER ALE

UNSWEETENED ICED TEA
SWEETENED ICED TEA
RASPBERRY ICED TEA
LEMON-LIME GATORADE
LEMONADE
FRUIT PUNCH



WINES BY THE GLASS



REDS:

MERLOT
CABERNET
PINOT NOIR
LAMBRUSCO

WHITES:

CHARDONNAY
SAUVIGNON BLANC
PINOT GRIGIO
RIESLING

BLUSHES:

WHITE ZINFANDEL
WHITE MERLOT

ASK YOUR SERVER ABOUT OUR CURRENT DRAFT BEER SELECTION



DOMESTICS



ABITA PURPLE HAZE
ABITA STRAWBERRY LAGER
BELL'S TWO HEARTED ALE
BLUE MOON
DOGFISH HEAD 60 MIN. IPA
HOEGAARDEN
TROEGS PERPETUAL
TROEGS HOP BACK
SIERRA NEVADA PALE ALE
DOGFISH HEAD 60 MIN. IPA
LEINENKUGEL'S SUMMER
SHANDY
YARDS WASHINGTON PORTER
LANDSHARK LAGER
BUDWEISER

BUD LIGHT LIME
BUD LIGHT PLATINUM
BUD LIGHT
MILLER LITE
COORS LIGHT
COORS ORIGINAL
MICHELOB ULTRA
ROLLING ROCK
YUENGLING LAGER
ANGRY ORCHARD
ANGRY ORCHARD ROSE
MIKES HARD LEMONADE
TWISTED TEA
WHITE CLAW BLACK CHERRY
WHITE CLAW MANGO



IMPORTED BOTTLES



AMSTEL LIGHT
CORONA
CORONA LIGHT
FRAMBOISE LAMBIC
FRANZISKANER
HEINEKEN

MOLSON GOLDEN
MOLSON CANADIAN
LABATT BLUE
LABATT BLUE LIGHT
HOEGAARDEN
GUINNESS



NON-ALCOHOLIC



O'DOUL'S AMBER

O'DOUL'S PREMIUM

HEINEKEN 00

