



House Specialties



Served with a house salad

LOUISIANA SURF-N-TURF	\$45.99
Blackened 8 oz. filet mignon finished with Hollandaise sauce & paired with an 8oz. lobster tail covered with Creole. Served with a choice of accompaniment	
CAJUN CATFISH WITH CRAWFISH ALFREDO	\$22.99
Blackened catfish with crawfish tail meat served with our house made alfredo sauce. Served over rice or linguini	
MARDI GRAS SHRIMP AND CRAWFISH	\$23.99
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	\$23.99
Blackened chicken, shrimp & scallops baked with a Cajun honey BBQ sauce. Served with a choice of accompaniment	
THE BIG EASY BURRITO	\$23.99
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	



SEIDEL'S SIGNATURE STEAKS



Served with a house salad and choice of accompaniment

TENDERLOIN NEW ORLEANS	\$32.99
Blackened filet mignon topped with a blackened crab cake & crowned with Hollandaise sauce	
CRAWFISH NEW ORLEANS	\$32.99
Same amazing combination as the Tenderloin New Orleans but topped with a crawfish cake	
BOURBON STREET FILET	\$32.99
8 oz. blackened filet mignon covered with our own bourbon mushroom sauce	
LOUISIANA BAR-B-QUE	\$29.99
Blackened Delmonico with our spicy BBQ sauce containing peppers, onions and mushrooms	
JAMBALAYA PRIME RIB	\$29.99
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**