

A New Orleans original and local favorite serving "Authentic Louisiana Wild" seafood for over 50 years.



Deanies.com

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MENU

APPETIZERS

ONION RINGS

Hand-cut colossal onions, battered in buttermilk and golden fried. 7.50

BARBEQUE SHRIMP

Large head-on Gulf shrimp sautéed in our signature blend of seasonings. French baguette for dipping. 15.95

ARTICHOKE HEARTS

Lightly breaded artichoke hearts, grated Pecorino Romano and housemade marinara sauce. 9.95

STUFFED MUSHROOMS

Mushroom caps stuffed with blue crab dressing and topped with beurre blanc 8.95

CRABMEAT AU GRATIN

Fresh lump crabmeat baked into our creamy four-cheese blend. Served with French baguette. 15.95

CRAB CLAWS

Blue lake crab claws lightly battered, served fried or broiled in a seasoned compound butter. 12.95

CRAB BALLS (3)

Deanie's housemade crab dressing fried to a golden brown. 6.95

CRAWFISH BALLS (3)

Deanie's housemade crawfish dressing fried to a golden brown. 8.95

SOUPS & STEWS

	Cup	Bowl
SEAFOOD OKRA GUMBO	5.95	10.95
CRAWFISH BISQUE	7.95	15.95
CHICKEN ANDOUILLE GUMBO	5.95	10.95
CRAWFISH ÉTOUFFÉE	7.50	13.95

THE TASTE OF DEANIE'S

Choose any three from our selection of soups or stews. 9.95

SALADS

BAYOU SEAFOOD SALAD

Lump crabmeat and boiled Gulf shrimp on a bed of mixed greens with tomatoes, artichoke hearts, red onion, cucumber and cheddar cheese. Choice of housemade dressing. 18.95

BUCKTOWN "BLUES" SALAD

Romaine hearts, Danish blue cheese crumbles, spiced pecan pieces, and Deanie's original Fig Vinaigrette. 9.95

SHRIMP REMOULADE WEDGE

Gulf shrimp boiled in Deanie's signature seafood boil blend, served over iceberg wedge topped with fresh crumbled bacon and egg. 14.95

CAESAR SALAD

Romaine leaves tossed in our housemade Caesar dressing with shaved Parmesan cheese and croutons. 6.95 Side Salad 3.95

HOUSE SALAD

Mixed greens, tomatoes, cucumber, red onion and cheddar cheese. Choice of housemade dressing. 6.95 Side Salad 3.95

HOUSEMADE DRESSINGS

Blue Cheese
Caesar
Fig Vinaigrette
Sicilian Tomato
Creole Honey Mustard
Extra Dressing .25

ADD TO ANY SALAD

Chicken 5
Shrimp 7
Oysters 8
Lump Crabmeat MARKET PRICE

RAW, CHARBROILED & BARBEQUE

HALF DOZEN / DOZEN MARKET PRICE

OYSTERS ON THE HALF SHELL

Freshly shucked and served raw.

CHARBROILED OYSTERS

Oysters charbroiled on the half shell with lemon, garlic, butter, Pecorino Romano cheese and spices.

BARBEQUE OYSTERS

Oysters charbroiled on the half shell with our signature blend of seasonings.

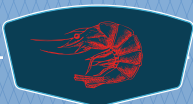
ADD TO CHARBROILED OR BARBEQUE OYSTERS

Lump Crabmeat MARKET PRICE

{ There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked. }

DEANIE'S LEGENDARY BOILED SEAFOOD

We procure Louisiana's finest crawfish, shrimp and crabs, then prepare in our time-tested boiling recipes. Seasonal availability.



SHRIMP

Half Pound or Pound
Market Price



CRAWFISH

Per Pound
Market Price



CRABS

Per Crab
Market Price

Boiled Corn .95

Boiled Sausage \$2.95 1/2 lb. and \$5.95 lb.

Boiled Potatos are served when you are seated, ask your server if you would like more.

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MENU

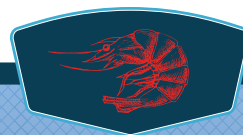
DEANIE'S FAMOUS FRIED SEAFOOD BASKETS

SHRIMP BASKET	18.95
OYSTER BASKET	25.95
CATFISH BASKET	18.95
COMBO BASKET	21.95
Shrimp, Oysters, Catfish (Choose 2 or all 3)	
SOFT SHELL CRAB BASKET (2)	19.95
STUFFED CRAB BASKET (2)	
Blue lake crabmeat blended with fresh seasonings and breadcrumbs then stuffed into natural crab shells and baked to a golden brown.	
	14.95

All baskets and platters include French fries. French fries may be substituted for any side item. Substitutions add \$2.00

ADD ONS:

Stuffed Crab 5.95 Soft Shell Crab 7.95
 Stuffed Shrimp (fried or boiled) (2) 6.95



BARBEQUE SHRIMP

Large head-on Gulf shrimp sautéed in our signature buttery blend of seasonings. French baguette for dipping. Served with salad. 27.95

DEANIE'S SEAFOOD PLATTERS

GIANT SEAFOOD PLATTER

A bounty of fresh shrimp, oysters, catfish, soft shell crabs and crawfish balls, served with French fries. 69.95

HALF SEAFOOD PLATTER

Same great seafood as on our Giant Seafood Platter, just half as much. 35.95

Substitutions add \$3.00

BUCKTOWN SPECIALTIES

BROILED OR FRIED STUFFED SHRIMP

Jumbo Gulf shrimp are butterflied, stuffed with our crabmeat dressing, and then broiled or fried. Served with French fries. 21.95

BUCKTOWN FRESH CATCH MARKET PRICE

Daily selection of fresh fish, fried, broiled, or grilled, served with seasonal vegetable and a house salad.

ADD ONS:

Shrimp 7 | Oysters 8 | Lump Crabmeat MARKET PRICE

BARBEQUE SHRIMP PASTA

Pasta tossed with Gulf shrimp and a creamy New Orleans barbeque sauce. 16.95

RED BEANS & RICE WITH SAUSAGE

Traditional New Orleans red beans prepared the Deanie's way. Served over rice with housemade corn bread. 10.95

JAMBALAYA

Traditional New Orleans chicken & sausage jambalaya smothered with seasonings, spices and rice. 10.95

BARBEQUE SHRIMP TACOS

Gulf shrimp sautéed in our signature buttery blend of seasonings, served in a soft taco topped with shredded cabbage and pickled onions. Served with vegetable of the day. 12.95

PO-BOYS & SANDWICHES

SHRIMP	10.95
OYSTER	18.95
CATFISH	11.95
SOFT SHELL CRAB	18.95
PO-BOY COMBO	

Add your choice of a cup of Gumbo, Crawfish Bisque, or Soup of the Day to your Po-Boy. 5.00

French fries with any Po-Boy add 3.

BRISKET BURGER

Fresh ground USDA choice grade black angus brisket and chuck make up the juiciest and most flavorful burger in town. After one bite we know you will feel the same way. Served on a brioche bun with French fries. 12.95

CHICKEN BREAST

Grilled chicken breast. Served on a brioche bun with French fries. 10.95

DESSERTS

COCONUT CUSTARD BREAD PUDDING

Coconut milk and moist flaked coconut lightly flavor this rich custard base bread pudding, drenched in a hazelnut and cocoa cream anglaise and sprinkled with toasted almonds. 6.95

CHEESECAKE

Creamy housemade cheesecake on a graham cracker and pecan crust, covered with a fluffy sour cream topping and strawberry puree. 6.95

THE GOLD BRICK SUNDAE

Vanilla ice cream covered in Elmer's Gold Brick chocolate and placed on top of our rich, made from scratch brownie, garnished with whipped cream and cherries. 6.95

SEASONAL CAKES AND PIES MARKET PRICE

(Ask your server for daily selections.)

SIDE ITEMS

French Fries	3.95	Vegetable of the Day	3.95	Red Beans	3.95
Coleslaw	3.95	Potato Salad	3.95	Jambalaya	3.95
		Mac & Cheese	3.95		

DEANIE'S SEAFOOD BUCKTOWN

1713 Lake Avenue
 Metairie, LA 70005
 504-831-4141

Hours Of Operation
 11a.m.-9p.m. Sun-Thur
 11a.m.-10p.m. Fri and Sat

DEANIE'S SEAFOOD FRENCH QUARTER

841 Iberville Street
 New Orleans, LA 70112
 504-581-1316

Hours Of Operation
 11a.m.-10p.m. Sun-Thur
 11a.m.-11p.m. Fri and Sat

DEANIE'S SEAFOOD KITCHEN GARDEN DISTRICT

2200 Magazine St.
 New Orleans, LA 70130
 504-962-7760

Hours Of Operation
 11a.m.-9p.m. Sun-Thur
 11a.m.-10p.m. Fri and Sat

20% Service charge will be added to all separate checks and parties of 5 or more. No more than 2 separate checks. Extra charge for take-out orders.