**APPETIZERS**

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

**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

**SHRIMP & CRAB DIP**
This creamy seafood dip combines parsley, celery and a special blend of seasonings with fresh jumbo lump crabmeat and boiled shrimp. Served chilled. 12.95

**PEEL & EAT GULF SHRIMP**
We procure the freshest shrimp available, then prepare in our time tested boiling recipe. Served chilled. MARKET PRICE

**CALAMARI**
Battered lightly and served with housemade marinara. 10.95

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

**CRABMEAT NACHOS**
Housemade potato chips topped with lump crabmeat au gratin sauce, and served with cheddar cheese and sour cream. 14.95

**RAW, CHARBROILED & BARBECUE**

Half Dozen / Dozen MARKET PRICE

**OYSTERS ON THE HALF SHELL**
Fresh Shucked and Served Raw

**CHARBROILED OYSTERS**
Oysters oven-broiled on the half shell with lemon, garlic, butter, Pecorino Romano cheese and spices. Pairs well with Biltmore Riesling.

**BARBECUE OYSTERS**
Oysters oven-broiled on the half shell with our signature buttery blend of seasonings.

**ADD TO CHARBROILED OR BARBECUE OYSTERS**
Crawfish Tails 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.

**BAYOU SEAFOOD SALAD**
Lump crabmeat and boiled shrimp on a bed of mixed greens with tomatoes, artichoke hearts, red onion, cucumber, sweet dry corn, cheddar and Pecorino Romano cheese. 18.95

**BUCKTOWN “BLUES” SALAD**
Romaine hearts, Danish blue cheese crumbles, spiced pecan pieces and Deanie’s original Fig Vinaigrette. 9.95

**ITALIAN SALAD**
Mixed greens with tomatoes, Genoa salami, artichoke hearts, Provolone and housemade olive salad. 9.95

**SHRIMP OR CRABMEAT REMOULADE/COCKTAIL**
Boiled and peeled Louisiana shrimp or lump crabmeat over mixed greens with our housemade Remoulade or cocktail sauce. 14.95

**CAESAR SALAD**
Romaine leaves tossed in our housemade Caesar dressing with shaved Parmesan cheese and croutons. 8.95

**CREOLE SPINACH SALAD**
Fresh baby spinach, crumbled bacon, hard boiled egg and sweet red onion. Topped with crispy Louisiana oysters and our Creole honey mustard dressing. 13.95

**HOUSE SALAD**
Mixed greens, tomatoes, cucumber, red onion, cheddar cheese and sweet dry corn. Choice of housemade dressing. 6.95

**HOUSEMADE DRESSINGS**

Artichoke Creole Honey Mustard
Blue Cheese Fig Vinaigrette
Sicilian Tomato Remoulade

**ADD TO ANY SALAD**

Chicken 5 Lump Crabmeat MARKET PRICE
Shrimp 7 Crawfish Tails MARKET PRICE
Oysters 8

**SOUPS & STEWS**

**SOUP OF THE DAY**
5.95 10.50

**SEAFOOD OKRA GUMBO**
5.95 10.95

**CHICKEN ANDOUILLE GUMBO**
5.95 10.95

**CRAWFISH ÉTOUFFÉE**
7.50

**CRAWFISH BISQUE**
7.95 15.95

**TASTE OF DEANIE’S**
Sample trio of soups. Choose any three from above. 12.00

**HOURS OF OPERATION**

**Bucktown**
11am-9pm. Sun-Thur 11am-10pm. Fri and Sat

**French Quarter**
11am-10pm. Sun-Thur 11am-11pm. Fri and Sat

**LOCATIONS**

**Bucktown Restaurant & Seafood Market**
1733 Lake Avenue
Metairie, LA 70005
504-831-4141

**French Quarter Restaurant**
841 Iberville Street
New Orleans, LA 70112
504-581-1316

Deanies.com facebook.com/DeaniesSeafoodFrenchQuarter twitter.com/DeaniesSeafood

Proper Attire Required

Gift Certificates Available 20% Service charge will be added to all separate checks and parties of 5 or more. Extra charge for take out orders.

WELCOME TO DEANIE’S
A New Orleans original and local favorite serving “Authentic Louisiana Wild” seafood for over 55 years.
FRESH FISH OF THE DAY

We select the freshest fish available and prepare it to your liking, served with a house salad and seasonal vegetable.

1 SELECT YOUR FISH. ASK YOUR SERVER FOR TODAY’S SELECTION.

2 CHOOSE A COOKING METHOD: BROILED FRIED GRILLED BLACKENED

3 ADD A TOPPING: CRAWFISH TAILS MP FRIED OYSTERS 8 ÉTOUFFÉE 3 LUMP CRABMEAT MP MARKET PRICE

DEANIE’S FAMOUS FRIED SEAFOOD PLATTERS & DINNERS

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

SOFTSHELL CRAB DINNER (2) 19.95

SHRIMP DINNER 18.95
OYSTER DINNER 25.95
CATFISH DINNER 18.95

COMBO DINNER Shrimp, Oysters, Catfish (Choose 2 or all 3) 21.95

STUFFED CRAB
Louisiana Blue Crabmeat blended with fresh seasonings and breadcrumbs then stuffed into natural crab shells and baked to a golden brown. 14.95

STUFFED SHRIMP
Jumbo Gulf shrimp are butterflied and stuffed with our crabmeat dressing, then fried or broiled, as you like. 21.95

CRAWFISH QUARTET
Louisiana crawfish prepared four delicious ways - crawfish étouffée, crawfish bisque, fried crawfish tails and crawfish balls. 31.95

CRAB QUARTET
Four of your favorite crab dishes on one plate - crabmeat au gratin, crab balls, fried softshell crab and fried crab claws. 31.95

Dinners include French fries. Substitutions are 2 extra. Substitutions do not apply to soft shell crabs. All fried seafood entrees can be broiled.

PO-BOYS & SANDWICHES

SHRIMP 10.95
OYSTER 18.95
CATFISH 11.95
French fries with any Po-Boy add 3.

PO-BOYS & SANDWICHES

CRAWFISH 15.95
SOFTSHELL CRAB 18.95

HAMBURGER
8 ounces of fresh ground Angus. Served with French fries. 10.95

CHICKEN BREAST
Grilled 8 ounce marinated chicken breast. Served with French fries. 10.95

BARBEQUE SHRIMP
Large head-on Louisiana shrimp sautéed in our signature buttery blend of seasonings. Served with a salad and a French baguette for dipping. Pairs well with Cloudy Bay, Sauvignon Blanc. 27.95

BUCKTOWN SPECIALTIES

CRAWFISH ÉTOUFFÉE
Étouffée - “to smother.” Louisiana crawfish tails smothered in a buttery blend of onion, celery, bell pepper and garlic. Served over rice with salad and French bread. 17.95
Pairs well with Yoga, Pinot Grigio.

CRABMEAT AU GRATIN
Fresh lump crabmeat baked into our creamy four-cheese blend. Served with salad and French bread. 25.95
Pairs well with A by Acacia, Chardonnay.

STUFFED FLounder
Flounder fillets stuffed with our crabmeat dressing, broiled in compound butter. Served with a seasonal vegetable and salad. 19.95
Pairs well with Chloe, Pinot Grigio.

BARBEQUE SHRIMP PASTA
Linguine pasta tossed with Louisiana shrimp and a creamy New Orleans style barbecue sauce. 16.95
Pairs well with Meiomi, Chardonnay.

BLACKENED REDFISH TOPPED WITH CRAWFISH ÉTOUFFÉE
Crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic to make a delicious sauce served over a fresh filet of blackened Redfish. Served with a seasonal vegetable and salad. 29.95
Pairs well with Le Grand Courtage Rosé, Sparkling.

BUCKTOWN BOIL PIZZA
All of Bucktown’s favorites - shrimp, crawfish and crabmeat blended together and topped with mozzarella on this white pizza that combines the flavors of a backyard boil into one dish. 15.95
Pairs well with Le Grand Courtage Rosé, Sparkling.

FILET
8 ounce tenderloin, naturally lean and tender, chargrilled to your specification. Served with salad, a vegetable and potato. 30.95
Pairs well with BV Coastal, Cabernet Sauvignon.

ADD ONS:
Shrimp 7 Lump Crabmeat MARKET PRICE
Oysters 8 Crawfish Tails MARKET PRICE

AL A LA CARTE

Crabmeat Au Gratin 9 French Fries 4
Stuffed Crab 6 Cole Slaw 3
Soft Shell Crab 9 Vegetable of the Day 4
Crab Balls (3) 7 Potato Salad 3
Crawfish Balls (3) 8 French Bread 3
Stuffed Shrimp 7 Garlic Bread 4
(2 Fried or Broiled) Sweet Potato Fries 5

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3 ADD A TOPPING: CRAWFISH TAILS MP FRIED OYSTERS 8 ÉTOUFFÉE 3 LUMP CRABMEAT MP MARKET PRICE

Deanie’s has been serving up the best boiled, broiled and fried seafood in New Orleans for over 55 years. Deanie’s got its start selling fresh and boiled local seafood as a seafood market in the historic fishing village of Bucktown, home of our original restaurant and market. Our authentic Creole seasonings and made from scratch recipes gained us a national following with the opening of our second location in 2001 in the heart of the French Quarter. Today, we proudly serve certified authentic Wild Louisiana Seafood—and we are prouder still to be recognized as one of New Orleans’ “Best Seafood Restaurants.”

Deanie’s.com    facebook.com/DeaniesSeafoodFrenchQuarter    twitter.com/DeaniesSeafood    Proper Attire Required
Gift Certificates Available    20% Service charge will be added to all separate checks and parties of 5 or more. Extra charge for take out orders.