

MENU



WELCOME TO DEANIE'S

A New Orleans original and local favorite serving "Authentic Louisiana Wild" seafood for over 55 years.

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 & BARBEQUE

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.

BARBEQUE OYSTERS

Oysters oven-broiled on the half shell with our signature buttery blend of seasoning.

ADD TO CHARBROILED OR BARBEQUE 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.

SALADS

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

	Cup	Bowl
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
11a.m.-9p.m. Sun-Thur
11a.m.-10p.m. Fri and Sat

French Quarter
11a.m.-10p.m. Sun-Thur
11a.m.-11p.m. Fri and Sat

LOCATIONS

Bucktown Restaurant & Seafood Market
1713 Lake Avenue
Metairie, LA 70005
504-831-4141

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



MENU



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."

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.

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 Voga, 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 filets 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 barbeque 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 Courtagé 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 Courtagé 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

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 (2 Fried or Broiled)	Garlic Bread 4
	Sweet Potato Fries 5