

MENU



WELCOME TO DEANIE'S

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

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 buttery 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

CRAB CLAWS

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

CRAWFISH TAILS

Louisiana crawfish tails lightly battered. Served with Deanie's own cocktail sauce or tiger sauce. 14.95

CALAMARI

Battered lightly and served with housemade marinara topped with Pecorino Romano cheese. 10.95

STUFFED ARTICHOKE

Steamed artichoke stuffed with Italian breadcrumbs, Pecorino Romano cheese, garlic and lemon. 12.95

CRABMEAT OR CRAWFISH NACHOS

Lump crabmeat or Louisiana crawfish in queso sauce served on top of fresh tortilla chips with sour cream and pickled jalapeño. 15.95

DEANIE'S LEGENDARY BOILED SEAFOOD

We procure Louisiana's finest crawfish, shrimp and crabs, then prepare in our time-tested boiling recipes. Seasonal availability. Add Boiled Corn or Half Pound of Boiled Sausage. **MARKET PRICE**

SALADS

DEANIE'S HOUSEMADE DRESSINGS AVAILABLE IN THE SEAFOOD MARKET.

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

SHRIMP REMOULADE WEDGE

Deanie's signature boiled shrimp over iceberg wedge, topped with remoulade sauce, crumbled bacon and diced egg. 14.95

BUCKTOWN "BLUES" SALAD

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

ITALIAN SALAD

Chopped mixed greens tossed with genoa salami, provolone cheese, artichoke hearts, tomato and olives. 8.95

CAESAR SALAD

Romaine leaves tossed in our housemade Caesar dressing with grated 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

Artichoke
Blue Cheese
Buttermilk
Caesar
Creole Honey Mustard
Fig Vinaigrette
Remoulade
Sicilian Tomato

Extra Dressing .25

ADD TO ANY SALAD

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

SOUPS

	Cup	Bowl
SEAFOOD OKRA GUMBO	5.95	9.95
SOUP OF THE DAY	5.95	9.95

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 buttery blend of seasonings.

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. }

HOURS OF OPERATION

Bucktown	French Quarter	Garden District
11a.m.-9p.m. Sunday -Thursday 11a.m.-10p.m. Friday and Saturday	11a.m.-10p.m. Sunday -Thursday 11a.m.-11p.m. Friday and Saturday	11a.m.-9p.m. Sunday -Thursday 11a.m.-10p.m. Friday and Saturday

LOCATIONS

Bucktown Restaurant & Seafood Market	French Quarter Restaurant	Garden District Sea Food Kitchen
1713 Lake Avenue Metairie, LA 70005 504-831-4141	841 Iberville Street New Orleans, LA 70112 504-581-1316	2200 Magazine Street New Orleans, LA 70130 504-962-7760

Deanies.com [facebook.com/DeaniesSeafoodBucktown](https://www.facebook.com/DeaniesSeafoodBucktown) twitter.com/DeaniesSeafood

20% Service charge will be added to all separate checks and parties of 5 or more. No more than 4 separate checks. Extra charge for take-out orders.

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 French Quarter location in 2011 and our newest location in the Garden District, Deanie's Sea Food Kitchen. 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."

SIGNATURE DISHES

CRAWFISH BISQUE

Traditional dark roux-based stew of crawfish tails and crawfish heads stuffed with crawfish dressing.
Cup 7.95 Bowl 15.95

CRAWFISH ÉTOUFFÉE

Étouffée - "to smother." Louisiana crawfish tails smothered in a buttery blend of onions, celery, bell pepper and garlic. Served over rice with French bread.
Cup 7.50 Bowl 14.95

BARBEQUE SHRIMP

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

TASTE OF DEANIE'S

Choose any three from our selection of soups and stews: Crawfish Étouffée, Crawfish Bisque, Seafood Okra Gumbo or Soup of the Day. 12.95

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

SHRIMP PLATE 18.95

OYSTER PLATE 25.95

CATFISH PLATE 18.95

COMBO PLATE 21.95

Shrimp, Oysters, Catfish (Choose 2 or all 3)

SOFT SHELL CRAB PLATE (2) 19.95

STUFFED CRAB

Blue lake crabmeat blended with fresh seasonings and breadcrumbs then stuffed into natural crab shells and baked to a golden brown. (2) 14.95

STUFFED SHRIMP

Jumbo Gulf shrimp are butterflied and stuffed with our crabmeat dressing, then fried or broiled, as you like. (6) 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 soft shell crab and fried crab claws. 31.95

{ Dinners include french fries. Substitutions are 1.00 extra. Substitutions do not apply to soft shell crabs. All fried seafood entrees can be broiled. }

BUCKTOWN SPECIALTIES

BUCKTOWN FRESH CATCH MARKET PRICE

Daily selection of fresh fish, fried, broiled, or grilled, served with your choice of a side.

PANNÉ CHICKEN

Italian breaded chicken breast served over pasta marinara or Alfredo. 14.95

STUFFED FLOUNDER

Flounder filets stuffed with our crabmeat dressing, broiled in compound butter. Served with your choice of a side. 19.95

CRABMEAT AU GRATIN

Fresh lump crabmeat baked into our creamy four-cheese blend. Served with French bread. 25.95

BARBEQUE SHRIMP PASTA

Pasta tossed with Louisiana shrimp and our creamy New Orleans style barbeque sauce. 16.95

RIB EYE

12 oz rib eye charbroiled to your specification. Served with your choice of a side. 25.95

{ We respectfully cannot guarantee steaks prepared medium well or well done. }

ADD ONS:

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

A LA CARTE

Crabmeat Au Gratin 8.95	Stuffed Shrimp (Fried or Broiled) (2) 6.95
Stuffed Crab 6.95	French Bread 2.00
Soft Shell Crab 8.95	French Baguette 2.00
Crab Balls (3) 6.95	Garlic Bread 3.95
Crawfish Balls (3) 8.95	

SIDES

French Fries 2.95	Potato Salad 3.95
Cole Slaw 2.95	Dirty Rice 4.95
Macaroni & Cheese 3.95	Carrot Souffle 3.95
Vegetable of the Day 2.95	

PO-BOYS & SANDWICHES

SHRIMP	10.95
OYSTER	18.95
CATFISH	11.95
CRAWFISH	15.95
SOFT SHELL CRAB	18.95

HAMBURGER

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

CHICKEN BREAST

Grilled chicken breast. Served with French fries. 10.95

French fries with any Po-Boy add 2.