



9/2008



# Deanie's<sup>®</sup>



# Seafood

The Taste of Bucktown<sup>™</sup>

1713 LAKE AVENUE  
METAIRIE  
(504) 831-4141

841 IBERVILLE ST.  
NEW ORLEANS  
(504) 581-1316



Deanie's has re-opened  
in the French Quarter!

**841 Iberville St.**  
(corner Iberville & Dauphine St.)  
**504-581-1316**

# Deanie's<sup>®</sup>



# Seafood

The Taste of Bucktown<sup>™</sup>

**Come see Bobby Hebert**  
**for the "Point After Show"**  
(Join us after every Saints game)

## APPETIZERS

Boiled Crawfish	Market Price
Boiled Shrimp	Market Price
Boiled Crabs	Market Price
Shrimp Remoulade or Cocktail	9.95
Lump Crabmeat Remoulade	9.95
or Cocktail	
Onion Rings	Sm. 4.95 Lg. 7.95
Fried Artichoke Hearts	8.95
Fried Calamari	9.95
Fried Crawfish Tails	7.95
Fried Crab Claws	9.95
Oysters on the Half Shell	
1/2 Dozen Market Price	Dozen Market Price

## SOUPS

	Cup	Bowl
Seafood and Okra Gumbo	4.50	8.00
Soup of the Day	4.00	7.50
Gumbo or Soup	7.50	11.00
with House Salad		

## SALADS

House Salad	3.95
<i>Baby iceberg, cucumber, tomato and cheddar cheese, topped with your choice of dressing.</i>	
Bucktown "Blues" Salad	7.95
<i>A bed of romaine leaves garnished with spiced pecans and crumbled Danish Blue Cheese, topped with our special Sweet Fig and Balsamic Vinaigrette.</i>	
Creole Spinach Salad	9.95
<i>Fresh baby spinach, crumbled bacon, hard boiled egg and sweet red onion topped with crispy LA oysters and a creole honey mustard dressing.</i>	
Bayou Seafood Salad	15.95
<i>Fresh lump crabmeat and boiled shrimp top baby iceberg, tomato, cucumber and cheese to create the best seafood salad in town. With your choice of dressings.</i>	
House Dressings:	
<i>Sicilian Tomato, Blue Cheese, Artichoke, Buttermilk, Sweet Fig &amp; Balsamic Vinaigrette and Creole Honey Mustard.</i>	
Add Chicken Breast	3.00
Add Shrimp	6.00

## DEANIE'S FAMOUS FRIED SEAFOOD

Shrimp Dinner	14.95
Oyster Dinner	14.95
Catfish Dinner	12.95
Combo Dinner	14.95
<i>Shrimp, oysters, catfish (choose two or all three)</i>	
Softshell Crab Dinner	(2) 14.95
	(3) 19.95
Giant Seafood Platter	48.95
<i>A bounty of fresh shrimp, oysters, catfish, softshell crabs (2) and crawfish dressing balls.</i>	
Half Seafood Platter	24.95
<i>Same great seafood as on our Giant Platter, just half as much.</i>	
Stuffed Crab	12.95
<i>Louisiana Blue Crabmeat blended with fresh seasonings and bread crumbs then stuffed into natural crab shells and baked to a golden brown.</i>	
Stuffed Shrimp	17.95
<i>Jumbo Gulf Shrimp are butterfied and stuffed with our crabmeat dressing, then fried or broiled as you like.</i>	
Crawfish Quartet	16.95
<i>Crawfish prepared four delicious ways - crawfish étouffée, crawfish au gratin, fried crawfish tails and crawfish dressing balls.</i>	
Crab Quartet	19.95
<i>Four of your favorite crab dishes on one plate - crabmeat au gratin, stuffed crab, fried softshell crab and fried crab claws.</i>	

*Dinners include French fries and Coleslaw.  
Substitutions are 1.00 extra.*

## POTPOURRI

Bucktown Boil Pizza	
<i>All Bucktown's favorites - shrimp, crawfish &amp; crabmeat, blended together and topped with mozzarella on this white pizza that combines the flavors of a backyard boil into one dish.</i>	
6-inch	7.95
12-inch	13.95
Barbecue Shrimp Pasta	13.95
<i>For those who do not want to get messy, we peel the shrimp for you and toss it with linguine in our barbecue shrimp sauce.</i>	
Barbecue Shrimp	
<i>The New Orleans way, Jumbo head-on Shrimp sauteed in our unique blend of seasonings. This is for the hands-on eater, so don't be afraid to get messy. Just peel, dip and enjoy!</i>	
Appetizer	10.95
For One w/salad	21.95
For Two w/salad	39.95
Crawfish Étouffée	13.95
<i>Étouffée - "to smother." Crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic to make a delicious sauce served over rice. Served with salad and French bread.</i>	

Crabmeat Au Gratin	20.95
<i>We use only Jumbo Lump Crabmeat and bake it into our creamy blend of four cheeses and fresh seasonings. Served with salad and French bread.</i>	
Stuffed Flounder	16.95
<i>Crabmeat dressing layered between two fresh flounder filets and broiled to perfection. Served with salad and baked potato.</i>	
Bucktown Fresh Catch - Market Price	
<i>A variety of fresh fish to choose from each day that can be prepared in one of the following ways: grilled, broiled, blackened, or fried. Served with salad and vegetable or baked potato.</i>	
Top Sirloin Steak	18.95
<i>10 ounce Center cut top sirloin, naturally lean and tender, chargrilled to your specification. Served with house salad and baked potato.</i>	

## PO-BOYS & SANDWICHES

*Half Po-Boys available for lunch only*

	Half	Whole
Shrimp Po-Boy	4.95	8.95
Oyster Po-Boy	6.50	11.95
Catfish Po-Boy	4.50	7.95
Crawfish Po-Boy	4.95	8.95
Softshell Crab Po-Boy	7.95	13.95
<i>French fries served with any Po-Boy add 1.50</i>		
Hamburger		7.95
<i>8 ounces of fresh ground chuck. Served with French fries.</i>		
Chicken Breast		7.95
<i>Grilled 8 ounce marinated chicken breast. Served with French fries.</i>		
<i>Gumbo or Soup served with any sandwich add 3.50</i>		

## DESSERTS

Coconut Custard Bread Pudding	5.25
<i>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.</i>	
Cheese Cake	5.95
<i>Creamy homemade cheese cake on a graham cracker and pecan crust, covered with a fluffy sour cream topping and strawberry puree.</i>	
The Gold Brick Sundae	8.95
<i>Three scoops of Haagen-Dazs 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. This one is made to share.</i>	
Nectar Soda Float	3.95
<i>"A New Orleans Original." Nector soda with a scoop of vanilla ice cream, definitely a one of a kind flavor.</i>	
Traditional Ice Cream Sundae	3.95

## LUNCH SPECIALS

*Served Monday - Friday, 11AM - 3PM, except on holidays.*

Mate Platter	9.95
<i>Fried shrimp, oysters and catfish. Choose 1, 2 or all 3.</i>	
Stuffed Crab	
1 Crab	7.95
2 Crabs	12.95
<i>Louisiana blue crabmeat dressing stuffed into a natural shell and baked to a golden brown.</i>	
Stuffed Shrimp	10.95
<i>Three jumbo shrimp stuffed with crabmeat dressing, fried or broiled to order.</i>	
Softshell Crab	
1 Crab	9.95
2 Crabs	14.95
<i>One or two softshell crabs fried to a golden brown.</i>	
Crawfish Duo	10.95
<i>Crispy fried crawfish tails and crawfish étouffée.</i>	
Crab Duo	11.95
<i>Our delicious crabmeat au gratin and crab dressing balls.</i>	

*The above lunch specials served with French fries and Coleslaw.*

Bucktown Fresh Catch - Market Price	
<i>A variety of fresh fish, grilled, broiled, blackened or fried the way you like. Served with house salad and vegetable or baked potato.</i>	
Bayou Seafood Salad	15.95
<i>Fresh lump crabmeat and boiled shrimp top baby iceberg, tomato, cucumber and cheese to create the best seafood salad in town. With your choice of dressing.</i>	
Barbecue Shrimp Pasta	13.95
<i>For those who do not want to get messy, we peel the shrimp for you and toss it with linguine in our barbecue shrimp sauce.</i>	
Panné Chicken with Pasta	9.95
<i>Two (2) boneless breasts breaded and pan fried in olive oil, served with pasta Alfredo or Marinara.</i>	

**BUCKTOWN HOURS**  
11 AM - 10 PM  
**TUESDAY - SUNDAY**  
CLOSED MONDAY

**FRENCH QUARTER HOURS**  
11 AM - 10 PM  
**SUNDAY - THURSDAY**  
11 AM - 11 PM  
**FRIDAY & SATURDAY**

Extra charge for take-out orders