

# Michael's Seafood Restaurant & Catering

## BLUE FIN CRAB DIP



## APPETIZERS



### TEMPURA SHRIMP (6)

Battered and baked shrimp tempura, served with a sweet & spicy mai tai sauce, garnished with seaweed salad - 9

### MINI CRAB CAKES (5)

Garnished with cole slaw, house French tartar - 9

### SCAMPI MUSSELS

Fresh black mussels sautéed with garlic butter, scallion and fresh tomato, served with garlic bread - 10

### BACON SCALLOPS (3)

Finished with a drizzle of cilantro lime aioli, garnished with roasted corn & jalapeño salsa - 10

### HUMMUS PLATTER

Roasted garlic and herbed hummus topped with diced tomato, scallion and crumbled feta, served with pita and garden vegetables - 7

### BLUE FIN CRAB DIP

Served with warm pita - 10

### ATHENIAN BRUSCHETTA

Tender shrimp sautéed with sundried tomatoes and black olives in garlic Parmesan cream sauce, served over garlic bread - 9

### SASHIMI TUNA\*

Seared rare, wrapped in nori and sesame seeds, served with an Asian cabbage salad, wasabi and soy sauce - 10

## FAMOUS SOUPS & SALADS



### CAPTAIN M'S SEAFOOD CHOWDER (INTERNATIONAL AWARD WINNING RECIPE)

Our world famous chowder is a rich cream base loaded with clams, crab meat, scallops, veggies, potatoes, herbs and spices. Bowl - 7 Cup - 6

### ADD THE FOLLOWING TO SALADS:

Grilled chicken - 7 Crispy chicken - 7 Shrimp or \*fish - 8 Sea scallops - 10 Scoop of homemade tuna salad, chicken salad or seafood salad - 5

### TAKE SOME HOME!

Our chowder is readily available for you to take home and enjoy. Definitely a crowd pleaser! Available hot, cold or frozen. (We ship also) Quart - 15 Pint - 8

### HOMEMADE SOUP OF THE DAY

Ask your server for today's creation. Bowl - 7 Cup - 6

### CAESAR SALAD

Mixed greens tossed in creamy Caesar dressing with shaved Parmesan and croutons - 7

### GREEK SALAD

Mixed greens, artichoke hearts, fresh tomato, red onion, cucumber, black olives and feta cheese tossed in house Greek vinaigrette - 9

### SIDE SALAD

Choose from a smaller version of our: House - 4 Caesar - 4 Greek, chopped, or roasted beet salad - 6

### HOUSE SALAD

Mixed greens, garden vegetables, shredded cheese and croutons - 7

### CHOPPED SALAD

Mixed greens chopped with fresh tomato, red onion, cucumber, carrots, bacon, feta cheese and walnuts tossed in house champagne vinaigrette - 9

### ROASTED BEET SALAD

Mixed greens, roasted red beets, fresh tomato, red onion, bleu cheese crumbles and sunflower seeds - 9

### DRESSING CHOICES:

Balsamic vinaigrette, champagne vinaigrette, Greek vinaigrette, ranch, bleu cheese, thousand island

## HANDHELD

SERVED WITH 1 SIDE

### BURGER YOUR WAY

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Half pound flame grilled - 12  
Add any (or all): Lettuce, tomato, raw red onion, ketchup, mayo, mustard  
Add any: Cheese (mozzarella, bleu, cheddar, jack, feta), sliced jalapeños - 1 each  
Add any: Sautéed mushrooms, caramelized onions, smoky bacon - 2 each

### CRAB CAKE SANDWICH

Served with house French tartar - 11



### PRIME RIB SANDWICH

Thin sliced prime rib, caramelized onions and Monterey Jack cheese served with horseradish cream sauce - 12

### FRESH CATCH BLT

Today's catch with smoky bacon, lettuce and tomato. Served with house French tartar. 4 oz. - 11 8 oz. - 16

### TACOS & TOTS

Choose from taco seasoned shrimp or today's fresh catch, served on two flour tortillas with lettuce, tomato, red onion, shredded cheese and cilantro sour cream, salsa on the side, served with seasoned tater tots - 10  
Gluten Free? Ask for corn tortillas.

### SEAFOOD ROLL

Shrimp, scallops and crab tossed in a light, creamy dressing. Served on a toasted split top bun - 11

## FLATBREADS

ALL CHOICES BAKED ON PITA CRUST FLATBREAD. SUBSTITUTE GLUTEN FREE BREAD - 2 extra

### CHEESE

Marinara sauce and Italian cheese blend - 6

### BBQ CHICKEN

Smoky BBQ sauce, chopped chicken breast, red onion, bacon, Monterey Jack cheese - 9

### BILL'S CRAB PIE

Blue fin crab spread, jalapeño peppers and Parmesan cheese - 10

### BUFFREDO SHRIMP OR CHICKEN

Buffalo Parmesan cream sauce, bleu cheese and mozzarella - 10

\*Warning: Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

# FROM THE SEA

## FROM THE STEAMER (ALA CARTE)

Market Price

### SHRIMP

You peel ½ lb. - 1 lb.

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We peel ½ lb. - 1 lb.

### MUSSELS

½ lb. - 1 lb.

### SNOW CRAB LEGS

½ lb. - 1 lb.

### OYSTERS

You shuck ½ dozen - 1 dozen

### OYSTERS

We shuck ½ dozen - 1 dozen

### CLAMS

½ dozen - 1 dozen

### ADMIRAL'S DELIGHT PLATTER FOR TWO

Pick 5 with 2 sides included



SNOW CRAB LEGS

## GRILLED & BROILED FAVORITES

ALL DISHES SERVED WITH 2 SIDES

### FISH MARKET SPECIAL\*

Choose your favorite from today's freshest catch - 19

*Simple* - fresh lemon butter

*Picatta* - lemon caper beurre blanc

*Blackened* - cajun iron skillet seared

*Scampi Style* - garlic butter with scallion and fresh tomato (house favorite)



### GALLEY SAMPLER

Broiled shrimp and seared scallops paired with your choice of one of today's freshest catches. Season your fish with any of the listed toppings under "Fish Market Special" - 25

### CRAB CAKES

Served with house French tartar (1) - 12 (2) - 20

### SEA SCALLOPS

Half pound seasoned and seared - 23



## LAND LOVERS

ALL DISHES SERVED WITH 2 SIDES

### RIB-EYE\*

12 oz. flamed grilled, hand cut Angus beef - 23

### CRISPY CHICKEN

Breaded and baked chicken breast bites - 12

### FILET MIGNON\*

8 oz. flamed grilled Angus beef - 27

### BLACK & BLEU PORK CHOPS

Cajun blackened bone-in pork chops topped with caramelized onions and bleu cheese cream sauce (1) - 12 (2) - 20

### REEF & BEEF\*

First, choose from one of the following: (1) crab cakes, ½ lb. snow crab legs (upcharge based on market price), ¼ lb. sea scallops, ¼ lb. peeled shrimp, 4 oz. choice from today's freshest catches. Next, choose from a 6 oz. filet mignon - 27 or, 12 oz. Rib-eye - 34

### ADD THE FOLLOWING TO YOUR STEAK:

Sautéed mushrooms, caramelized onions or "Black & Bleu" (blackened with bleu cheese cream sauce) - 3 each

## PASTA & GRITS

ALL PASTA ENTRÉES ARE SERVED WITH GARLIC BREAD.

### SHRIMP & GRITS

Garlic Parmesan sauce, smoky bacon and fresh tomato served over our house made grit cake - 18

### BLACKENED FISH & GRITS\*

Choose your favorite from today's freshest catch, garlic Parmesan sauce, corn, fresh tomato and scallion served over our house made grit cake - 20

### SEAFOOD MAC & CHEESE BAKE

Shrimp and blue fin crab meat baked with penne pasta, smoky bacon and a four cheese sauce, finished with a Parmesan breadcrumb crust - 21

### SHRIMP & SCALLOP SCAMPI

Tender linguini sautéed with shrimp and sea scallops in a garlic wine butter with fresh tomato and scallion - 22

### ADD TO THE FOLLOWING

#### PASTA DISHES:

Grilled chicken - 7 Shrimp or fish\* - 10  
Sea scallops - 12

### PASTA ALFREDO

Tender linguini tossed in a Parmesan cream sauce with fresh tomato and scallion - 10

### PENNE RACHELLE

Penne pasta tossed in a Parmesan cream sauce with fresh mushroom, sun dried tomato and scallion - 11

### PASTA CHU-CHU

Linguini pasta tossed with a bayou Cajun cream sauce, black olives, fresh tomato and artichoke hearts - 11



SHRIMP & SCALLOP SCAMPI

## SIDES

\*Warning: Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

### HOUSE SIDES INCLUDED WHERE STATED - 2 a la carte

#### COLE SLAW

#### GARLIC SMASHED POTATOES

#### RICE PILAF

#### VEGETABLE DU JOUR

#### POTATO CHIPS

#### HOUSE CORNBREAD

#### TATER TOTS

#### CORN ON THE COB

### PREMIUM SIDES 2 UP CHARGE - 4 a la carte

#### CREAMY MUSHROOM RISOTTO

#### BRUSSEL SPROUTS WITH BACON

#### MAC & CHEESE WITH BACON

#### SIDE HOUSE SALAD

#### SIDE CAESAR SALAD

#### LOADED TOTS

Bacon, cheese and scallion