



Mike's
PLACE

808 FRONT ST

Lunch Menu

Lunch served 11:00 a.m. to 4:00 p.m.

Pasta & More

All pastas are served with a House Salad.

Blackened Chicken Alfredo

Penne pasta and blackened chicken in a rich and creamy cheese sauce. 8.99

Penne Toscana

Penne pasta in a roasted garlic cream sauce tossed with grilled chicken, gulf shrimp, chopped bacon and diced red bell peppers. 9.49

Crawfish Etouffée

White rice smothered with a rich crawfish etouffée. 9.99

Seafood Crepes

Delicate crepes stuffed with grouper, clams, shrimp, fresh herbs, vegetables and parmesan cheese. Topped with mussels, more shrimp and our roasted red bell pepper cream sauce. 10.49

Traditional Fare

All traditional fare entrées are served with your choice of one lagniappe.
Add a house salad 2.99

Chicken Breast

Fresh, marinated and cooked to perfection. 8.99 Try it blackened, add 99 cents

Grouper

Available pan seared, grilled, or deep fried. 8.99

Try the popular Pecan-Encrusted Grouper for just 99 cents more.

Fresh Salmon

Fresh Salmon fillet, perfectly grilled. Choose a finish of Soy-Ginger, Honey-Soy or Citrus-Dijon sauces. 10.49

Emerald Coast Gulf Shrimp

Jumbo Gulf Shrimp 8.99

Available golden fried, Brantley style, grilled shrimp skewer or scampi.

Chicken Trésor

Grilled chicken breast topped with our bourbon-infused BBQ sauce, bacon strips and jack & cheddar cheeses. 9.99

French Cut Pork Chop

Our bone-in pork chop, perfectly grilled and topped with a Honey-Soy glaze. 10.49

Burgers & Sandwiches

All burgers and sandwiches are served with your choice of one lagniappe.

Mike's Burger

Our hand-made burger with cheddar, jack, or swiss cheese, mayo, lettuce, tomato, pickle and onion. 8.99

Reuben

Layers and layers of our great corned beef, sauerkraut, and swiss cheese all on an amazing marble rye with home-made 1000 island dressing. 8.99

Grilled Chicken Sandwich

Marinated, grilled chicken breast, leaf lettuce, tomato, jack cheese and a side of honey mustard. 8.99

Southwest Fish Taco

Crispy fried grouper, fresh lettuce and diced tomatoes, rolled up in a jalapeño wrap and served with our Baja Aioli sauce. 8.99

Prime Rib Sandwich

Thinly sliced prime rib, caramelized onion, jack cheese and beef au jus. 9.99

Canal Street Club

A croissant layered with ham, turkey, bacon, jack and cheddar cheeses, leaf lettuce and tomato. Served with honey mustard dressing. 8.99

Gulf Shrimp or Grouper Po' Boy

Lightly breaded and deep-fried Gulf shrimp with shredded lettuce, tomatoes and our homemade remoulade sauce. 8.99

Veggie Burger

Made with three grains, brown rice, quinoa and bulgur, and mixed with roasted corn, black beans and roasted red peppers, this patty has a "meaty" bite. Topped with lettuce, tomato and onion. 8.99
Add avocado for \$1.49 more

Appetizers

Shrimp Brantley

(House Specialty)

Jumbo shrimp sautéed in our traditional spicy New Orleans-style sauce, topped with parmesan and served with a grilled baguette. 10.99

Bam Bam Shrimp

Lightly battered gulf shrimp with a creamy, spicy dipping sauce. 8.99

Shrimp & Cheese Fritters

Gulf shrimp with mixed cheeses, fresh garlic and Cajun seasonings lightly fried and served with remoulade sauce. 8.99

Creamy Spinach Dip

Our cheesy parmesan spinach dip with a hint of red pepper. 8.49
With crab meat, add 4.99

Appetizer Sampler

Choose any two appetizers listed in RED to create the perfect combination to suit your tastes. 10.99
Choose three 15.99

Chesapeake Bay Crab Cake

One hand-made crab cake made fresh daily with lots of lump crab meat sautéed golden brown. Served with our remoulade sauce. 8.99

Parmesan Zucchini

Fresh zucchini fries, breaded with parmesan bread crumbs, fried and served with our buttermilk ranch dressing. 6.99

Italian Nachos

Crispy wonton chips topped with a cheesy cream sauce, Italian sausage, diced tomatoes, black olives, banana peppers, green onions and piled high with mozzarella cheese. 8.99

Crab Claws (seasonal)

Lightly breaded, deep fried blue crab claws, served with cocktail sauce and lemon. 13.99

Fried Green Tomatoes

A traditional Southern favorite! Thinly sliced and crispy fried green tomatoes, served with our remoulade sauce. 6.99

Fried Calamari

Lightly breaded and fried, served with choice of cocktail or marinara sauce. 8.99

Chips & Salsa

A mild and traditional Southwest style salsa served with white corn tortilla chips. 5.99

Cajun Grouper Bites

Perfectly seasoned morsels of grouper, crispy fried and served with tartar sauce. 8.99

Soup or Bisque of the Day

Ask your server for details of today's creation.
Cup 4.99 Bowl 6.99

Homemade Gumbo

Traditional-style gumbo with shrimp, andouille sausage and okra. Cup 4.99 Bowl 6.99

Pasta & More

Add a House Salad for 3.49

Blackened Chicken Alfredo

Penne pasta, tossed in a creamy cheese sauce topped with sliced blackened chicken. 13.99
Add five shrimp, add 5.99 Substitute ten shrimp, add 8.99

Penne Toscana

Penne Pasta in a roasted garlic cream sauce tossed with grilled chicken, gulf shrimp, chopped bacon and diced red bell peppers. 14.49

Crawfish Etouffée

White rice smothered with a rich crawfish etouffée. 14.99 Add shrimp, add 2.99

Create Your Own Platter

Your choice of any two items below and two lagniappes. 18.49

Grilled Chicken
Chicken Trésor
Blackened Chicken
Alfredo
Grouper Fillet

Fried Shrimp
Grilled BBQ Shrimp
Shrimp Brantley
Shrimp Scampi
Crawfish Etouffée

*Blackened Grouper
*Pecan-Encrusted Grouper
*Pork Chop
*Bacon-Wrapped Scallops
*Beef Kabob

Items marked with * are \$1.00 extra

visit us at www.mikesplaceconway.com

Emerald Coast Gulf Shrimp

We obtain the freshest Gulf seafood available and prepare it with authentic New Orleans flair.
Served with your choice of two lagniappes. Choose your favorite preparation. 16.99

Shrimp Scampi

Gulf shrimp drenched in our garlic butter sauce and broiled.

Stuffed Gulf Shrimp

(House Specialty)

Jumbo shrimp filled with our lump crab stuffing and drizzled with homemade béarnaise sauce.

Ultimate Shrimp Platter

Gulf shrimp prepared three ways: Grilled with BBQ sauce, Brantley style and golden fried. 20.99

BBQ Shrimp Skewers

Wood-fire grilled Gulf shrimp basted with our homemade BBQ sauce.

Shrimp Brantley

(House Specialty)

Gulf shrimp sautéed in our savory Bayou butter (a traditional New Orleans sauce) topped with Parmesan and served with a grilled baguette.

Golden Fried

A huge platter piled with deep fried golden brown Gulf shrimp.

Fish

Served with your choice of two lagniappes.
Add a House Salad for 3.49

Grouper

Served your way: grilled, blackened, pan seared, or golden fried. 16.99

Grouper Creole

Bronzed Grouper smothered with crawfish and shrimp tossed in our Brantley and Alfredaux sauces, topped with parmesan. 20.99

Pecan-Encrusted Grouper

(House Specialty)

Encrusted with chopped pecans, and drizzled with our raspberry bordelaise sauce. 17.99

Tilapia Pontchartrain

(House Specialty)

A fillet of Tilapia, bronzed or grilled and topped with either a deep-fried soft-shell crab or lump crab meat, then drizzled with béarnaise sauce. 20.99

Fresh North Atlantic Salmon

Fresh Salmon sliced in house, perfectly prepared on a Traditional wood-fired grill and finished with your choice of Soy-ginger, Citrus-Dijon, or Honey-soy sauce. 18.99

Exotic Seafood

Bacon-Wrapped Scallops

Sea scallops wrapped with bacon, broiled to perfection, brushed with butter and creole seasoning, served with your choice of two lagniappes. 18.99

Seafood Crepes (House Specialty)

Delicate crepes stuffed with grouper, clams, shrimp, fresh herbs, vegetables, parmesan cheese and topped with mussels, more shrimp, and our creamy, roasted red bell pepper cream sauce, served with a house salad. 17.99

Dungeness Crab Legs

The sweetest crab in the ocean caught wild in the coldest Alaskan waters, served with a salad and one lagniappe. 24.99

The Commodore's Platter

Maine lobster tail, Dungeness crab legs, grouper fillet, and golden fried Gulf shrimp, served with a salad and one lagniappe. 29.99

Lagniappes

A lagniappe means "a little something extra." The perfect complement to our entrees.
All items a la carte. 2.99

Wild Rice
Baked Sweet Potato
Fresh Steamed Veggies
Smashed Potatoes

Fried Okra
Baked Potato
Red Beans & Rice
Sweet Potato Fries

Louisiana Fries
Fresh Green Beans with Bacon
Parmesan Spinach
Fresh Steamed Broccoli

Aged Steaks

Ribeye

Generous 14 oz. cut, aged, grilled and served with a baked potato and a salad. 25.99

New York Strip

A large 14 oz. cut, aged, grilled and served with a baked potato and a salad. 26.99

Beef Tenderloin

The finest aged steak available, grilled and served with a baked potato and a salad.

6 oz. cut 24.99 8 oz. cut 28.99

Kabob

One skewer of beef tenderloin and one skewer of veggies and a salad. 17.99

Prime Rib

"Arkansas' Best!" Our Prime Rib is aged and slow roasted, fork tender and juicy.

Served with au jus, a baked potato and a salad.

10 oz. cut 19.99 14 oz. cut 22.99

We guarantee our steaks for tenderness for all preparations except "well done."
For a more accurate temperature, please specify your desired color. ie...red, pink, no pink.

Sterling Silver Premium Beef is aged a minimum of 21 days, which ensures exceptional tenderness, juiciness and flavor. Aging beef is the process by which it is stored under controlled conditions at optimal temperatures, which leads to enhanced flavor and maximum tenderness. All Mike's Place steaks are Sterling Silver Premium Beef.

Additional Steak Preparations & Add Ons

Sautéed Mushrooms .99

Fresh sliced button mushrooms seasoned and sautéed in butter.

Blackened or Bronzed .99

Dusted with Cajun seasoning and blackened in an iron skillet, or bronzed on the grill.

Oscar It 6.99

Topped with lump crab meat and béarnaise.

Béarnaise Sauce 1.99

A rich sauce of eggs, butter, tarragon and spices.

Add Creole Sauce 4.49

Shrimp and crawfish sautéed in a perfect mixture of alfredeaux and Brantley sauce. (Great on fish too)

Pontchartrain 9.99

Topped with soft shell crab and béarnaise.

Add Five Gulf Shrimp 6.49

Golden fried, Brantley style, BBQ shrimp skewer or Scampi.

Add a Lobster Tail 14.99

4 oz. Maine Lobster Tail.

Add Crab Legs 10.49

1/2 lb. of North Pacific Dungeness crab legs.

Chicken & Pork

Served with your choice of two lagniappes.

Fresh, Grilled Chicken Breast

Fresh, never frozen, marinated and grilled to perfection. 12.99

Try it Bronzed or Blackened for just one dollar more.

Michelangelo's Chicken Breast

Grilled chicken topped with a roasted garlic cream sauce, julienned ham, sautéed mushrooms, sun-dried tomatoes and melted mozzarella cheese. 14.99

Baby Back Ribs

One lb. of slow-cooked, fork tender, baby back ribs, served dry or mopped with our homemade bourbon-infused BBQ sauce. 18.99

French Cut Pork Chops

Two bone-in pork chops, perfectly grilled and topped with a honey-soy glaze. 19.49

Chicken Trésor

Grilled chicken breast, covered with Jack and Cheddar cheeses, our bourbon-infused BBQ sauce and smoked bacon. 13.99

Consuming raw or red meat, poultry, eggs, seafood or shellfish increases the risk of foodborne illness.

Wood-Fired Pizza

Thin crust pizzas, baked in our wood-burning oven for that authentic flavor.

Add a House Salad for 3.49

Cheese Pizza

Cheddar, jack, mozzarella, and parmesan with marinara. 8.99

Pepperoni Pizza

The classic with pepperoni, our custom cheese blend and marinara. 8.99

Jambalaya Pizza

Brushed with bayou butter and topped with andouille sausage, grilled chicken and our three-cheese blend. 9.99

Chicken Florentine Pizza

Our creamy spinach sauce layered with sliced grilled chicken, mozzarella, fresh tomatoes and mushrooms. 9.99

Trésor Pizza

Our own recipe BBQ sauce, sliced grilled chicken and crisp bacon, with cheddar and jack cheeses. 10.99

Add grilled chicken to any pizza. 2.99

The Garden District

Caesar Salad

Crisp romaine and croutons are sprinkled with Romano cheese and tossed with creamy caesar dressing. 6.99

The Big Salad

Mixed greens, two cheeses, tomatoes, hard boiled egg, shaved ham, croutons and bacon bits. Choose your dressing. 7.99

Soup & Salad

Get a small house salad and a cup of soup, bisque, or gumbo. 7.99

Blackened-Bleu Chicken Salad

Sliced, blackened chicken breast, crisp romaine, tomatoes, and bleu cheese crumbles are topped with homemade bleu cheese dressing and croutons. 8.99

Spinach Avocado Salad (seasonal)

Fresh leaf spinach, mushrooms, tomatoes, hard boiled egg, avocado, chopped bacon and Romano cheese, drizzled with our hot bacon dressing. 9.99

Caribbean Chicken Salad

Mixed greens, grilled chicken, coconut-roasted pecans, mandarin oranges and two cheeses, drizzled with our raspberry vinaigrette. 9.99

Lots of Lagniappes

Mix and match any three items from our Lagniappe list as a meal 6.99

Available Dressings: Buttermilk Ranch, Honey Mustard, Bleu Cheese, Caesar, 1000 Island, Hot Bacon, Blueberry Poppyseed, Raspberry Vinaigrette, Balsamic Vinaigrette, and Oil & Vinegar.

Additional Salad Add-Ons

Beef Tenderloin

A six ounce beef tenderloin grilled to perfection and sliced. 17.49

Fresh Salmon

A six ounce salmon filet grilled to perfection and sliced. 7.99

Blackened Chicken

A six ounce chicken breast, blackened and sliced. 6.99

Grilled Chicken

Add four ounces of crispy or grilled chicken to any salad. 2.99

For guests who require a gluten-free meal, please request our gluten-free menu from your server.

We cook with only 100% locally sourced rice oil that contains no trans fatty acids.

Reserve one of our private rooms for your next special occasion or business meeting.

Our Mardi Gras Room seats 36 people and offers an intimate atmosphere. Our Chandelier Room seats 50 people and is perfect for your formal occasions.

For your convenience, an 18% gratuity is added to parties of six or more.
