

Appetizers

Shrimp Brantley

(House Specialty)

Jumbo shrimp sautéed in our spicy New Orleans style BBQ sauce, topped with parmesan, and served with grilled baguette - \$10.99

Coconut Shrimp

Jumbo shrimp, dredged in coconut breading, deep-fried and served with a citrus dipping sauce - \$10.99

Shrimp & Cheese Fritters

Gulf Shrimp with mixed cheeses, fresh garlic and Cajun Seasonings. Lightly fried and served with remoulade Sauce - \$8.49

Creamy Spinach-Artichoke Dip

Our cheesy parmesan spinach dip with artichoke hearts, and a hint of red pepper - \$6.99
With Crab Meat add - \$4.00

Appetizer Sampler

Choose any two appetizers that are listed in RED to create the perfect combination to suit your tastes - \$10.99 Choose Three - \$15.99

Chesapeake Bay Crab Cakes

Made fresh daily with lots of lump crab meat and sautéed golden brown. Served with our remoulade sauce - \$10.99 (one crab cake - \$6.49)

Parmesan Zucchini

Fresh zucchini fries, breaded with parmesan bread crumbs, fried and served with our buttermilk ranch dressing - \$5.99

Crab Stuffed Mushrooms

(House Specialty)

Fresh button mushrooms, topped with our lump crab meat stuffing, baked in our wood-fired oven and sprinkled with Romano Cheese - \$8.49

Crab Claws

(seasonal)

Lightly breaded, deep-fried blue crab claws, served with cocktail sauce and lemon - \$13.49

Fried Green Tomatoes

Traditional Southern favorite! Thinly sliced and crispy fried green tomatoes, served with our remoulade sauce - \$6.49

Fried Calamari

Lightly breaded and fried, served with choice of cocktail or marinara sauce - \$8.49

Chips & Salsa

A mild and traditional Southwest style salsa served with tortilla chips - \$5.25

Cajun Grouper Bites

Perfectly seasoned morsels of grouper, crispy fried and served with tartar sauce - \$8.49

Soup or Bisque of the Day

Ask your server for details of today's creation.
Cup - \$4.99 Bowl - \$5.99

Homemade Gumbo

Traditional style gumbo with shrimp, andouille sausage and okra - Cup - \$4.99 Bowl - \$5.99

Pasta & More

Add a House Salad for \$3.50

Blackened Chicken Alfredo

Bowtie pasta, tossed in a creamy cheese sauce with blackened chicken sliced on top - \$11.50
Add Shrimp, add \$4.00 † Substitute Shrimp, add \$6.00

Pasta Brantley

Red peppers, zucchini, squash, and sugar snap peas, sautéed in our bayou butter, tossed with bowtie pasta and grilled chicken - \$9.99. Add Shrimp, add \$4.00 † Substitute Shrimp, add \$6.00

Crawfish Etouffée

White rice smothered with a rich crawfish etouffée - \$10.99 † Add Shrimp, add \$2.00

Create Your Own Platter

Take two selections below and then two lagniappes - \$16.99
Substitute our House Salad for one lagniappe for only 99 cents extra.

Grilled Chicken	Fried Shrimp	*Pecan-encrusted Grouper
Chicken Trispor	Coconut Shrimp	Grouper Fillet
Chicken-fried Chicken	Grilled Shrimp	Catfish Fillet
Blackened Chicken	Shrimp Brantley	Crab Cake
Alfredo	Shrimp Scampi	*Bacon-wrapped Scallops
	Crawfish Etouffée	

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 2 Lagniappes.

Substitute our House Salad for one lagniappe for only 99 cents extra.

Choose your favorite preparation- \$15.49

Shrimp Scampi

Gulf Shrimp drenched in our garlic butter sauce and broiled.

Stuffed Gulf Shrimp

(House Specialty)

Jumbo Shrimp Stuffed with our lump crab stuffing, and drizzled with homemade béarnaise sauce.

Ultimate Shrimp Platter

Gulf Shrimp prepared 3 ways: marinated & grilled, Brantley style, and golden-fried - \$19.49

Grilled Shrimp Skewers

We marinate and grill Gulf Shrimp then drizzle them with our red pepper coulis.

Shrimp Brantley

(House Specialty)

Gulf Shrimp Sautéed in our savory Bayou Butter, a traditional New Orleans BBQ Shrimp, 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 2 Lagniappes.

Substitute our House Salad for one lagniappe for only 99 cents extra.

Grouper

Served your way grilled, blackened, pan seared, or golden fried - \$15.99

Grouper Creole

Bronzed Grouper smothered with crawfish and shrimp tossed in our Brantley and Alfredo sauces, topped with parmesan - \$17.99

Salmon

Fresh Salmon fillet, perfectly grilled, finished with your choice of Soy-Ginger or Citrus-Dijon Sauces - \$16.49

Pecan Encrusted Grouper

(House Specialty)

Encrusted with chopped pecans, and drizzled with our raspberry bordelaise sauce - \$16.99

Southern Catfish

Thinly sliced, lightly hand-breaded, and deep-fried, golden brown - \$12.49

Bronzed Tilapia Pontchartrain

(House Specialty)

Tilapia fillet, bronzed and topped with a soft shell crab and béarnaise sauce - \$19.49

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 - \$18.49

Seafood Crepes

(House Specialty)

Delicate crepes stuffed with grouper, clams, shrimp, fresh herbs and vegetables, and parmesan cheese. Topped with mussels, more shrimp, and our creamy roasted red bell pepper cream sauce, served with a house salad - \$16.49

Dungeness Crab Legs

The sweetest crab in the ocean caught wild in the coldest Alaskan waters, served with a salad and one lagniappe - \$22.99

The Commodore's Platter

Split Maine lobster tail, Dungeness crab legs, Grouper fillet, and golden-fried Gulf shrimp served with a salad and one lagniappe - \$29.49

Lagniappe

A lagniappe means [A Little Something Extra] The perfect compliment to our entrees.

All items a la carte - \$2.69

Substitute our House Salad for one lagniappe for only 99 cents extra.

Fresh Steamed Veggies

Smashed Potatoes

Fried Okra

Baked Potato

Red Beans & Rice

Sweet Potato Fries

Cole Slaw

Macaroni and Cheese

Louisiana Fries

Fresh Green Beans with Bacon

Parmesan Spinach

Fresh, steamed Broccoli

Aged Steaks

Ribeye

Generous 14 oz. cut, aged, grilled and served with baked potato and salad - \$23.95

New York Strip

Large 12 oz. cut, aged, grilled and served with baked potato and salad - \$24.95

Beef Tenderloin

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

6 oz. cut - \$22.95 8 oz. cut - \$26.95

Center Cut Sirloin

We take the best, center cut, aged sirloin and marinate it to perfection, served with baked potato and salad - \$17.95

Prime Rib

Arkansas Best! Our Prime Rib is aged and slow roasted, fork tender and juicy. Served with au jus, baked potato, and salad.

8 oz. cut - \$16.95 10 oz. cut - \$19.95 14 oz. cut - \$22.95

We guarantee our steaks for tenderness for all preparations except "well-done."

We describe our steaks as: **Rare** - 145°, cool, red center.

Medium Rare - 150°, warm, red center. **Medium** - 155°, hot, pink center.

Medium Well - 160°, hot, light pink center. **Well Done** - 165°, broiled throughout, no pink.

Before our beef is labeled Sterling Silver® Premium Beef, it is graded by strict specifications. It has been graded "Prime or Choice/AAA," and is in the top 12 % of all beef. Sterling Silver Premium Beef is only grain-fed in the high plains of North America and hand-selected for its superior marbling.

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 of Mike's Place steaks are Sterling Silver Premium Beef.

Additional Steak Preparations & Add Ons

Sautéed Mushrooms \$0.95
Fresh sliced button mushrooms seasoned and sautéed in butter.

Blackened or Bronzed \$0.50
Dusted with Cajun Seasoning and blackened in an iron skillet, or bronzed on the grill.

Pontchartrain \$9.95
Topped with soft shell crab and béarnaise.

Add on 5 Gulf Shrimp ... \$5.95
Golden fried, Brantley Style, Grilled Shrimp Skewer, Coconut, or Scampi.

Add Baby Back Ribs \$7.99
1/2 Rack of slow roasted ribs

Oscar It \$6.95
Topped with lump crab meat and béarnaise.

Béarnaise Sauce \$1.49
A rich sauce of eggs, butter, tarragon and spices.

Add a Lobster Tail \$14.95
4 oz. Maine Lobster Tail.

Add Crab Legs \$9.99
1/2 lb. of North Pacific Dungeness Crab Legs

Chicken and Pork

Served with your choice of 2 Lagniappes.

Substitute our House Salad for one lagniappe for only 99 cents extra.

Chicken Breast

Fresh, never frozen, marinated and cooked to perfection - \$11.49
Try it blackened for just \$0.50 more.

Raspberry Chicken

Very Low Fat!

Fresh, never frozen, marinated, grilled chicken breast topped with our fresh raspberry sauce - \$11.49

Chicken Trisor

Grilled chicken breast, covered with Jack and Cheddar cheeses, our bourbon-infused BBQ sauce and smoked bacon - \$11.95

Baby Back Ribs

1 lb. of slow-cooked, and fork tender, baby back ribs, served dry or mopped with our homemade, bourbon infused BBQ sauce - \$17.99

French Cut Pork Chops

Two bone-in Pork Chops, perfectly grilled and topped with a Honey-Bourbon glaze - \$17.99

Chicken Fried Chicken

Fresh, never frozen, marinated chicken breast, pounded thin, battered, breaded and deep fried to a golden brown - \$11.95

Wood-Fired Pizza

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

Add a House Salad for \$3.50

Cheese Pizza

Cheddar, jack, mozzarella, and parmesan with marinara - \$7.25

Pepperoni Pizza

The Classic with pepperoni, our custom cheese blend and marinara - \$8.50

Build Your Own Pizza

Pick one sauce, two cheeses, and three toppings from any of our pizzas to create your own specialty pizza. - \$9.99

Jambalaya Pizza

Brushed with bayou butter and topped with andouille sausage, grilled chicken, and our 3-cheese blend - \$9.50

Spinach-Artichoke Pizza

Our Spinach-Artichoke sauce layered with sliced grilled chicken, mozzarella, fresh tomato and mushroom - \$8.50

Trois Pizza

Our own recipe Bar-B-Que sauce, sliced, grilled chicken, and crisp bacon, with cheddar and jack cheeses - \$9.25

Add Grilled Chicken to any pizza - \$2.49

The Garden District

Caesar Salad

Crisp Romaine and croutons are sprinkled with Romano cheese and tossed with creamy caesar dressing - \$6.50

The Big Salad

Mixed greens, two cheeses, tomatoes, hard boiled egg, shaved ham, croutons, and bacon bits. Choose your dressing - \$7.50

Soup and Salad

Get a small house salad and a cup of soup, bisque, or Gumbo - \$7.50

Blackened-Bleu Chicken Salad

Sliced, blackened chicken breast, crisp romaine, tomatoes, and bleu cheese crumbles, are topped with home-made 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 - \$8.50

Caribbean Chicken Salad

Mixed greens, grilled chicken, coconut roasted pecans, mandarin oranges, two cheeses, drizzled with our raspberry vinaigrette - \$8.99

Add Crispy or Grilled Chicken to any salad - \$2.49

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

We cook with only 100% pure canola 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 reservation details and booking information, contact a manager today.

All hanging works of art are created and owned by local artists and are available for sale. For details, please contact a manager.

For your convenience, an 18% gratuity is added to parties of 6 or more.

Lunch Menu

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

Pasta And More

All pastas are served with a house salad.

Blackened Chicken Alfredo

Bowtie pasta, and blackened chicken in a rich and creamy cheese sauce - \$8.29

Pasta Brantley

Bowtie pasta, grilled chicken, red peppers, zucchini, squash, and sugar snap peas, sautéed in our bayou butter - \$8.29

Crawfish Etouffée

White rice smothered with a rich crawfish etouffée - \$8.29

Seafood Crepes

Delicate crepes stuffed with grouper, clams, shrimp, fresh herbs and vegetables, and parmesan cheese. Topped with mussels, more shrimp, and our roasted red bell pepper cream sauce - \$8.25

Traditional Fare

All traditional fare entrées are served with your choice of one Lagniappe, or substitute a house side salad for just 99 cents.

Chicken Breast

Fresh, marinated and cooked to perfection, grilled or hand battered and fried - \$8.25
Try it blackened - \$8.75

Grouper

Available pan seared, grilled, or deep-fried - \$8.49
Try the popular Pecan Encrusted Grouper for just \$1 more.

Fresh Salmon

Fresh Salmon fillet, perfectly grilled.
Choose a finish of Soy-Ginger or Citrus-Dijon sauces - \$9.79

Emerald Coast Gulf Shrimp

Jumbo Gulf Shrimp - \$8.49
Available, golden fried, Brantley style, grilled shrimp skewer, coconut or Scampi.

Chicken Treasure

Grilled chicken breast, topped with our bourbon infused BBQ sauce, bacon strips and jack and cheddar cheeses - \$9.49

French Cut Pork Chop

Our bone-in Pork Chop, perfectly grilled and topped with a Honey-Bourbon glaze - \$9.49

Burgers & Sandwiches

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

Mike's Burger

Our hand-made burger with cheddar cheese, mayo, lettuce, tomato, pickle and onion - \$8.49

Bourbon Street Burger

Our burger with bacon, lettuce, cheese and our Bourbon-infused BBQ sauce - \$8.79

Grilled Chicken Sandwich

Marinated, grilled chicken breast, leaf lettuce, tomato, honey mustard and cheese - \$8.79

Southwest Fish Taco

Crispy fried grouper, fresh lettuce, and diced tomatoes, rolled up in a jalapeño wrap and served with our Baja Aioli sauce - \$8.49

Prime Rib

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 - \$8.25

Gulf Shrimp or Grouper Po' Boy

Lightly breaded and deep-fried Gulf Shrimp with shredded lettuce, tomato and our home-made remoulade sauce - \$8.49