

THE BAYOU

HOT STARTERS

Hush Puppies	8
Golden cornmeal and fresh herb fritters with house made remoulade	
Fried Pickles	8
Basket of pickle chips hand-battered, golden-fried with ranch	
Fried Calamari	12
Tender squid, soaked in buttermilk, golden fried with house made cocktail sauce	
Gator Bites	16
Choice tail meat, soaked in buttermilk, golden fried with house made remoulade	
Boudin Balls	14
Sausage meatballs golden-fried with house made remoulade	
Cajun BBQ Shrimp	14
Six jumbo sauteed shrimp with house made cajun corn relish	
Oyster Sliders	14
Three fried gulf oyster sliders served on sweet rolls with house made remoulade	

COLD BAR

OYSTERS ON THE HALF SHELL

Half Dozen	14	Dozen	25
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SHRIMP COCKTAIL

Seven jumbo Shrimp with house made cocktail sauce	15
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SOUPS & SALADS

Seafood Gumbo	10 / 18
Scallops, blue crab, shrimp	
Chicken & Sausage Gumbo	8 / 14
White and dark meat, Andouille sausage	
House Salad	13
With Grilled Chicken	20
With Grilled Shrimp	22
With Blackened Salmon	28
Caesar Salad	10
With Grilled Chicken	17
With Grilled Shrimp	19
With Blackened Salmon	27

BASKETS

Served with Cajun Fries & Coleslaw

Shrimp	16
Catfish	14
Gulf Oyster	16
Chicken Tenders	11
Soft Shell Crab	22
Bayou Platter	28

Choice of 3 Proteins & 2 sides
\$2 upcharge for soft shell crab as choice of one protein

PO' BOYS

Served with Cajun Fries

Shrimp Po' Boy	12
Catfish Po' Boy	12
Oyster Po' Boy	13
Chicken Po' Boy	10
Soft Shell Crab Po' Boy	14
Bayou Burger	13

THE BAYOU

HOUSE SPECIALTIES

Crawfish Etouffee 20

Shrimp & Grits 22

PASTA

Pasta Alfredo 10

Penne pasta covered in our homemade creamy alfredo sauce

With Grilled Chicken 16

With Grilled Shrimp 18

Cajun Pasta 20

Andouille sausage, grilled chicken & fresh sauteed shrimp tossed in our signature Cajun cream sauce

Seafood Scampi 26

Scallops, mussels & shrimp with angel hair pasta tossed in our butter & white wine scampi sauce

Pasta Pontchartrain 22

Andouille sausage, grilled chicken & fresh sauteed shrimp tossed in our creamy roux based Cajun seafood sauce

FRESH CATCH

Grilled or Blackened on a bed of dirty rice, wild rice or steamed rice with mixed vegetables

Ahi Tuna (6oz) 26

Mahi-mahi (8oz) 22

Redfish (8oz) 24

Atlantic Salmon (8oz) 23

Red Snapper (8oz) 24

Lobster (6oz) 29

SEAFOOD BOILS

Half Pound / Pound

Mussels 12 / 15

Shrimp 15 / 20

Dungeness Crab 18 / 30

Snow Crab 25 / 40

King Crab 35 / 60

Lobster 35 / 60

Flavors: Classic, Mild Cajun, Raging Cajun

LAND & SEA

Handcut Ribeye 40

10oz Handcut Ribeye & choice of 2 sides

Surf & Turf 35

6oz Filet Mignon, 4 Shrimp (Blackened or Grilled) & choice of 2 sides

Ribeye & Lobster 48

10oz Handcut Ribeye, 6oz Grilled North Atlantic Lobster Tail & choice of 2 sides

SIDES

Dirty Rice 6

Fried Okra 4

Onion Rings 5

Side Caesar 5

Coleslaw 3

Vegetable Medley 4

Sweet Potato Fries 5

Cajun Fries 5

Side House Salad 5

Buttered Corn 4