

BRUNCH

ASK ABOUT OUR BUILD-YOUR-OWN BLOODY MARY BAR!

STARTERS

OYSTER SHOOTERS* . . . 2 EACH

Add vodka for .50 (*plain, citrus, ginger, pepper or jalapeño*)

♣ CRAB CAKES* . . . 12

Two house-made Dungeness and rock crab cakes served with shaved slaw and buttermilk lime dressing

♣ FRIED OKRA . . . 6

Breaded, fried and served with zesty Cajun ranch

♣ HUSH PUPPIES . . . 6

House-made, deep-fried and served with remoulade sauce

♣ POPCORN SHRIMP . . . 8

Dredged, fried and served with cocktail sauce

CHICKEN TENDERS . . . 8

Fried chicken pieces served with honey mustard sauce

WINGS . . . 8

Your choice of Cajun buffalo or barbecue sauce

SCRAMBLES

Served with Cajun potatoes

BACON CRAB* . . . 11

Bacon, onion and cheddar cheese topped with Dungeness crab

NORTHWEST . . . 10

Mushrooms, green onions and pesto topped with parmesan cheese and smoked salmon

VEGGIE . . . 9

Red, yellow and green onions, mushrooms, bell peppers and parmesan cheese topped with fresh tomatoes

CRAWFISH SCRAMBLE . . . 12

Crawfish, local andouille sausage and onions topped with cheddar cheese

ROTATING SPECIAL SCRAMBLE . . . VARIES

Ask your server or see the specials board for more details

BENEDICTS

Served with Cajun potatoes

SEAFOOD BENEDICT . . . 13

Salmon or crab, poached eggs and avocado with Cajun hollandaise on an English muffin

VEGGIE BENEDICT . . . 12

Zucchini, spinach, onions, tomatoes with Cajun hollandaise on an English muffin

CLASSIC BENEDICT . . . 12

Poached eggs, ham and Cajun hollandaise on an English muffin

SALADS

Add blackened, grilled or fried chicken +3 // Add flank steak or four wild prawns +5

♣ STEAK SALAD . . . 14

Flank steak, field greens, grilled onions, blue cheese, croutons

HOUSE SALAD . . . 8

Field greens, candied pecans, dried cranberries, house vinaigrette

CAESAR SALAD . . . 9

Romaine, shaved parmesan and croutons with lemon

BREAKFAST PLATES

Substitute any side +1.50

OSCAR* . . . 15

Steak and scrambled eggs served over potatoes, topped with hollandaise sauce, parmesan cheese and Dungeness crab

♣ SHRIMP & GRITS . . . 12

Large, wild-caught prawns with bacon, shallots, mushrooms and green onions cooked with heavy cream and served over grits, topped with parmesan

Sub gator for prawns +4

BISCUITS & GRAVY . . . HALF 5/FULL 9

House-made biscuits covered in our famous sausage gravy

Add fried chicken +3

♣ FRIED CATFISH BREAKFAST . . . 13

A fried catfish fillet served with Cajun potatoes and two fried eggs

BRISKET HASH . . . 13

House-smoked brisket with potatoes, onions, bell peppers and garlic, served with 2 eggs

VEGAN HASH . . . 12

Potatoes, onions, bell peppers, zucchini, mushrooms, tomatoes and pesto served over spinach, with your choice of avocado or an egg—*have both for +2*

FRENCH TOAST . . . 9

Great Harvest Cinnamon Chip bread dusted with powdered sugar and a rotating sauce

Add fried chicken +3

LUNCH

Add andouille sausage +3 // Add four wild prawns +5 // Substitute any side +1.50

♣ PRAWN ÉTOUFFÉE . . . 14

Large, wild-caught prawns with mushrooms, onions and peppers in a buttery white wine cream sauce, served with rice

Add gator +6 | Sub gator for prawns +4

♣ GUMBO . . . 12

A dark-roux-based classic Cajun stew with house-smoked chicken, local andouille sausage, corn, okra, peppers and onions, served with rice

♣ JAMBALAYA . . . 13

A traditional Cajun tomato-based stew with house-smoked chicken, tasso ham, bay shrimp, local andouille sausage, crawfish, peppers, onions and rice

VEGAN JAMBALAYA . . . 10

Kidney and lima beans, corn, zucchini and collard greens in a smoked tomato chipotle stew with rice

PULLED PORK PO BOY . . . 11

Slow-smoked pork, shredded and covered in barbecue sauce and cheddar cheese on a locally made baguette

♣ ROAST BEEF PO BOY . . . 11

Thin-sliced, slow-cooked roast beef in a peppercorn cream sauce with romaine lettuce on a locally made baguette

♣ FRIED CHICKEN SANDWICH . . . 12

Crispy fried chicken breast topped with melted provolone cheese, romaine lettuce, tomato and sage aioli on a locally made bun

SIDES

ONE EGG* 1.50

ENGLISH MUFFIN 1.50

AVOCADO 1.50

COLESLAW 2

BISCUIT 2.50

HAM 2.50

CAJUN POTATOES 2.50

GRAVY 3

LOCAL ANDOUILLE SAUSAGE 3

CORNBREAD 3

RED BEANS & RICE CUP 3

BACON 3.50

SAUTEED VEGETABLES 4

GUMBO CUP 4

SWEET POTATO FRIES 4

MAC & CHEESE CUP 4

WAFFLE FRIES 4.50

ASK ABOUT OUR GATOR SPECIAL!

♣ Cajun/Creole traditionals and recommended favorites | Allergy warning: All fried items are prepared in oil that is also used to cook shellfish and breaded items

*Consuming raw or undercooked meat, seafood or egg products can increase your chance of foodborne illness | 18% gratuity added to parties of 8 or more

BRUNCH DRINKS

BRUNCH COCKTAILS \$9

Substitute any liquor for a house-infusion for +1

♣ BLOODY MARY

Voted Bellingham's best in 2017! Vodka mixed with our secret Bloody Mary mix recipe and topped with rotating garnish. Served with a complimentary 5oz beer back by request

Make it Cajun—request house-infused jalapeño vodka

BUILD-YOUR-OWN BLOODY MARY BAR

Step 1: Vodka

Step 2: Entirely up to you

Ask your server for details

♣ RED EYE

Whiskey, Kahlúa, Tony's iced coffee and cream

IRISH COFFEE

Irish whiskey, Irish cream and Tony's French roast coffee with whipped cream

MIMOSAS \$9

HOUSE MIMOSA . . . 6/9

Small (10oz) or Large (16oz) with Wycliff Brut bubbles and orange juice

CASA MIMOSA

100% agave reposado tequila, triple sec, muddled citrus, Wycliff Brut bubbles and orange juice

MOSCOW MIMOSA

House-infused ginger vodka, muddled lime, Wycliff Brut bubbles and ginger beer

BAYOU CLASSICS \$9

♣ GINGER MULE

House-infused ginger vodka, muddled lime and ginger beer

BAYOU 75

Gin, champagne, pineapple, passionfruit and elderflower liqueur

♣ MOJITO

Bayou's most wanted refresher! Silver rum, simple syrup, lime, muddled mint and club soda

Make it mango, peach, raspberry or blackberry +1

HURRICANE

Light and dark rums with our house-made passionfruit, pineapple and citrus mix

BEER

DRAFT BEER AND CIDER . . 6

PITCHER OF BEER OR CIDER . . 19

BOTTLED BEER . . 4

Coors Light Budweiser
Stella Artois Corona
Negra Modelo Abita Turbodog
Deschutes Fresh-Squeezed IPA
St. Pauli Girl Non-Alcoholic

TALL BOYS

Rainier . . . 3
Montucky . . . 4
Rotating Cider . . . 6

MICHELADA . . 6

A Corona served in a pint glass with muddled citrus, a salted rim and Bloody Mary mix

NON-ALCOHOLIC

SODA . . 2

Pepsi Diet Pepsi
Dr. Pepper Root Beer
Sierra Mist Ginger Ale
Mountain Dew

JUICE . . 2

Orange Pineapple
Grapefruit Cranberry
Apple Tomato
Clamato

HOT . . 2

Herbal Tea Coffee
Hot Chocolate

COLD . . 2

Soda Water Lemonade
Sweet Tea Arnold Palmer
2% Milk
Bundaberg Ginger Beer . . . 3

**FEEL LIKE SOMETHING DIFFERENT?
ASK YOUR SERVER FOR OUR COMPLETE HOUSE COCKTAIL MENU**

IT'S HAPPY HOUR EVERY DAY!

WEDNESDAY-SUNDAY: 3-6PM AND 10PM-CLOSE + ALL DAY TUESDAY

SUNDAY NIGHT IS SERVICE INDUSTRY NIGHT

BRING YOUR PAY STUB FOR 20% OFF YOUR WHOLE CHECK FROM 6PM-CLOSE

NEED A CAB?

BLUE CAB 360-734-3787

YELLOW CAB 360-733-8294

