

# DINNER

## TUESDAY SPECIAL

### STEAK DINNER 20

An 11oz ribeye served blackened or grilled with waffle fries, a blue cheese cream sauce and a pint of draft beer or glass of house wine

## WEDNESDAY SPECIAL

### BARBECUE PLATE 20

Slow smoked and grilled ribs, pork, brisket, andouille sausage, coleslaw, cornbread and a pint of draft beer or glass of house wine

## THURSDAY SPECIAL

### CATFISH & CHIPS 17

Flaky, deep-fried catfish strips served with waffle fries, coleslaw, remoulade sauce, and a pint of draft beer or glass of house wine

## SUNDAY PO BOY SPECIAL

Ask your server about our Po Boy of the day, served with sweet potato fries and coleslaw

## STARTERS

### OYSTER SHOOTERS\* . . 2 EACH

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

### FRIED GREEN TOMATOES . . 10

With parmesan cheese and smoked tomato sauce

### ♣ 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

### ROTATING DIP . . VARIES

A cream-cheese-based dip, served warm with toasted crostini

*Check out the specials board for more details*

## SALADS & SOUP

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

### PECAN-CRUSTED YELLOWFIN TUNA SALAD\* . . 15

Wild-caught yellowfin tuna seared rare and served with crispy wonton strips, shredded cabbage and tomatoes with buttermilk lime vinaigrette

### ♣ 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

### ROTATING SOUP . . CUP 4/BOWL 8

*See the specials board for the soup of the day*

## SANDWICHES

Served on locally made bread with sweet potato fries and slaw. Remoulade sauce and pickle available by request. Substitute a side +1.50

### OYSTER PO BOY . . 14

Pacific oysters dredged and fried with romaine lettuce and remoulade sauce

### ♣ CATFISH PO BOY . . 14

Blackened fillet of catfish with romaine lettuce and remoulade sauce

### PULLED PORK PO BOY . . 12

Slow-smoked pork, shredded and covered in barbecue sauce and cheddar cheese

### ♣ ROAST BEEF PO BOY . . 12

Thin-sliced, slow-cooked roast beef in peppercorn cream sauce with romaine lettuce

### ♣ FRIED CHICKEN SANDWICH . . 13

Crispy fried chicken breast topped with melted provolone cheese, romaine lettuce, tomato and sage aioli

### CAJUN BURGER\* . . 14

An 8oz. house-ground, blackened beef burger topped with cheddar cheese, romaine lettuce, tomato, onion and remoulade sauce

*Add bacon +2 | avocado +1.50 | egg +1.50*

### VEGGIE CHEESE STEAK . . 12

Grilled portobello mushrooms, roasted red peppers and red onions topped with basil, provolone cheese and barbecue sauce

## MAINS

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

### RIBEYE . . 21

An 11oz steak served grilled or blackened with seasonal vegetables and potatoes with a mushroom thyme demi-glace sauce

### BARBECUE PORK RIBS . . HALF 18/FULL RACK 26

Slow-smoked and grilled pork ribs slathered in barbecue sauce and served with fried Cajun potatoes and succotash

### FRIED OYSTERS . . 16

Six Puget Sound oysters dredged and fried, served with waffle fries, coleslaw and remoulade sauce

### ♣ GUMBO . . 12

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

### ♣ BOURBON CHICKEN . . 16

A whole split chicken breast grilled and covered in house-made bourbon glaze, served with potatoes and succotash

### ♣ JAMBALAYA . . 15

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

### VEGAN JAMBALAYA . . 12

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

*Cornbread available by request (please note: Cornbread is not vegan)*

### ♣ PRAWN ÉTOUFFÉE . . 16

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*

### ♣ SHRIMP & GRITS . . 14

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*

### CATFISH . . 16

Blackened fillet of catfish over red beans and rice, served with cornbread

### ♣ BLACKENED TUNA\* . . 18

Seared wild-caught yellowfin tuna steak served rare with a side of vegetables, potatoes and buttermilk lime sauce

### MARKET FISH . . VARIES

*Our selection varies—ask your server!*

## PASTAS

*Substitute rice for any of our pastas for no charge*

### MAC & CHEESE . . 12

Creamy cheddar, smoked gouda and parmesan cheese sauce mixed with macaroni noodles and topped with breadcrumbs

*Add bacon or local andouille sausage +3*

### PESTO MAC . . 15

House-made creamy pesto sauce with mushrooms and shallots mixed with macaroni noodles and topped with shaved parmesan

### BLACKENED CHICKEN PASTA . . 17

Linguine with local andouille sausage, blackened chicken breast, mushrooms, zucchini, shallots, garlic and rosemary in a red wine, smoked tomato and chipotle sauce, topped with green onions and shaved parmesan

*Try it with a creamy smoked tomato sauce for +1*

### ♣ SEAFOOD PASTA . . 17

Linguine, scallops, wild-caught bay shrimp, market fish, shallots and zucchini tossed in a smoky parmesan cream sauce

### BROWN BUTTER SQUASH PASTA . . 17 VEGETARIAN 14

Portobello mushrooms, roasted chicken and butternut squash tossed in linguine with garlic, shallots and spinach in a brown butter sage sauce

SIDES	COLESLAW 2	CAJUN POTATOES 2.50	SUCCOTASH 2.50
	CORNBREAD 3	RED BEANS & RICE 3	COLLARD GREENS 3
	GRAVY 3	GUMBO CUP 4	SAUTEED VEGETABLES 4
	MAC & CHEESE 4	SWEET POTATO FRIES 4	WAFFLE FRIES 4.50

♣ 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*

# DRINKS

**IT'S HAPPY HOUR EVERY DAY**  
TUESDAY: ALL DAY LONG  
WEDNESDAY-SUNDAY: 3-6PM + 10PM-CLOSE

**SUNDAY IS SERVICE INDUSTRY NIGHT**  
BRING YOUR PAY STUB FOR 20% OFF YOUR  
WHOLE CHECK FROM 6PM-CLOSE

## SPECIALTY COCKTAILS \$9

All drinks are doubles. Substitute any liquor for a house infusion for +1

### ♣ BLOODY MARY

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

Make it Cajun—request house-infused jalapeño vodka

### MARGARITA

100% agave reposado tequila, triple sec, fresh muddled citrus and orange juice on the rocks

Try it with our infused strawberry or jalapeño tequila +1

### BARTENDER'S LEMONADE

House-infused citrus vodka mixed sweet and tart with simple syrup, fresh muddled lemon and a splash of citrus soda

### TEQUILA MOONRISE

House-infused strawberry tequila, elderflower liqueur, muddled lemon, orange juice and a splash of grenadine

### THE PIÑA COLADA

Dark rum, Malibu coconut rum, pineapple, orange and passionfruit juices shaken on the rocks with sweet cream and lime

### KING'S CUP

Pimm's N° 1 liqueur, gin and muddled lemon topped with citrus soda

Make it Royale—substitute champagne for soda +1

### CUDDLE BUDDY

House-infused cinnamon whiskey, muddled lemon and Spanish orange liqueur, chilled and served up

### THE ABSINTHE-MINDED PROFESSOR

Vodka, blackberry liqueur, Roman Pacificque absinthe, muddled lemon and club soda

## 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

## 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

Coffee          Herbal Tea          Hot Chocolate

### COLD . . . 2

Soda Water      Lemonade          Sweet Tea

2% Milk          Arnold Palmer

Bundaberg Ginger Beer . . . 3

### NEED A CAB?

BLUE CAB 360-734-3787    YELLOW CAB 360-733-8294

## WINE

### HOUSE RED *Oak Grove Reserve Winemaker's Red, CA 2015 . . . . 6.50*

Find opulent aromas of oak and spice complimented with juicy flavors of blackberry and cherry

### CABERNET SAUVIGNON *Oak Grove Reserve, CA 2016 . . . . 7*

Rich, ripe flavors of dark cherry, plum and currants abound in this Cabernet

### LEMBERGER *Kiona Vineyards, Red Mountain, WA 2014 . . . . 8*

A full-bodied red with aromas of cranberry and cherry with ripe, polished, dark-fruit flavors

### ROSÉ DE SANGIOVESE *Maryhill Winery, Columbia Valley, WA 2016 . . . . 8*

A vivid pink rosé with flavors of fresh strawberry, peach, watermelon and honeycrisp apples

### HOUSE WHITE *La Bastarda, Pinot Grigio, Tuscany, Italy 2015 . . . . 7*

A fresh palate with lively acidity and a crisp finish, with apple, pear and tropical fruit notes

### SAUVIGNON BLANC *Shannon Ridge, Lake County, CA 2015 . . . . 8*

The grapefruit, green mango, white peach and mineral notes tantalize without overwhelming

### CHARDONNAY *Ryan Patrick, Leavenworth, WA 2014 . . . . 7*

A refreshing yet savory entry with a fresh-fruit-driven mid-palate and an elegant finish

### BUBBLY *Brut, Wycliff Champagne Cellars, CA . . . . 6*

For the morning, afternoon and evening connoisseur, a crisp champagne that finishes on the upswing

## ON THE SHELF

Make it a double and save \$2 on wells, \$3 on calls, and \$4 on premium pours

### VODKA

- 5 Distillers Way
- 6 Ketel One
- 6 Tito's
- 7 Stolj
- 9 Grey Goose

### GIN

- 5 Bellringer
- 8 Tanqueray
- 8 Bombay Sapphire
- 9 Hendrick's

### TEQUILA

- 5 Zapopan Reposado
- 6 Uno Mas Reposado
- 7 Espolòn Reposado
- 8 Cazadores Reposado
- 9 Hornitos Silver
- 9 Hornitos Reposado
- 9 Patrón

### RUM

- 5 Cortez Silver
- 6 Cruzan Mango
- 6 Diamond Reserve Dark
- 6 Malibu
- 6 Captain Morgan's
- 7 Bacardi

### WHISKEY

- 5 Black Velvet
- 6 Seagram's 7
- 6 Cutty Sark
- 8 Crown Royal
- 8 Pendleton
- 10 Johnnie Walker Black

### IRISH WHISKEY

- 6 Irish Manor
- 8 Bushmills
- 9 Jameson

### RYE

- 7 Jim Beam
- 8 High West
- 9 Bulleit

### BOURBON

- 5 Evan Williams
- 6 Jim Beam
- 7 Jack Daniel's
- 7 Buffalo Trace
- 8 Benjamin's
- 9 Bulleit
- 9 Maker's Mark
- 9 Woodinville
- 10 Knob Creek
- 10 Basil Hayden's

### SINGLE MALT

- 10 Glenlivet 12 year

### CORDIALS

- 6 Amaretto
- 6 Baileys
- 6 Fernet-Branca
- 6 Southern Comfort
- 6 Granny Strong
- 6 Sambuca
- 7 Jägermeister
- 7 Kahlúa
- 7 Fireball
- 7 Rumpel Minze
- 8 Frangelico
- 9 Grand Marnier
- 9 Drambuie

### HOUSE INFUSIONS . . . 6

### VODKA

Jalapeño      Black Pepper  
Ginger          Citrus

### TEQUILA

Jalapeño      Strawberry

### WHISKEY

Cinnamon

## 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

