

# 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\* . . . 13

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

### ♣ FRIED OKRA . . . 6

Breaded, fried and served with zesty Cajun ranch

### ♣ HUSH PUPPIES . . . 7

Seven house-made savory cornmeal fritters, 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 . . . 9

Your choice of Cajun buffalo or barbecue sauce

## EGG SCRAMBLES

Served with Cajun potatoes

### BACON CRAB\* . . . 13

Bacon, onion and cheddar cheese topped with Dungeness crab

### NORTHWEST . . . 11

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

### VEGGIE . . . 10

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

### CRAWFISH SCRAMBLE . . . 13

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

### CRAB BENEDICT . . . 14

Dungeness and rock crab with avocado, poached eggs, and Cajun hollandaise on an English muffin

Add ham +2

### VEGGIE BENEDICT . . . 12

Grilled zucchini, onions, tomatoes with fresh arugula, poached eggs and Cajun hollandaise on an English muffin

### CLASSIC BENEDICT . . . 12

Applewood smoked ham, poached eggs, and Cajun hollandaise on an English muffin

## SALADS

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

### ♣ STEAK SALAD . . . 15

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

### OSCAR\* . . . 15

Flank steak and scrambled eggs served over potatoes, topped with Cajun hollandaise, parmesan cheese and Dungeness crab

### ♣ SHRIMP & GRITS . . . 15

Five large prawns with bacon, shallots, mushrooms and green onions in a heavy cream sauce, served over grits and topped with parmesan

Add gator +6 | Sub gator for prawns +4

### BISCUITS & GRAVY . . . HALF 5/FULL 10

House-made biscuits covered in sausage gravy

Add fried chicken +3

### ♣ FRIED CATFISH BREAKFAST . . . 14

Flaky deep-fried catfish strips served with Cajun potatoes and two fried eggs

### BRISKET HASH . . . 14

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

### VEGAN HASH . . . 13

Potatoes, onions, bell peppers, zucchini, mushrooms, tomatoes and pesto served over arugula, with your choice of avocado or two fried eggs — *have both for +2*

### FRENCH TOAST . . . 11

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

Add fried chicken +3

### BREAD PUDDING . . . 6

Squares of Great Harvest Cinnamon Chip bread drenched in cream and eggs, then baked back together into a cake. Ask your server about our seasonal flavors!

Add bacon +3.50

## LUNCH

Add andouille sausage +3 // Add four prawns +5

### ♣ PRAWN ÉTOUFFÉE . . . 16

Six large prawns with mushrooms, onions and peppers in a buttery white wine cream sauce, served with rice and cornbread

Add gator +6 | Sub gator for prawns +4

### ♣ GUMBO . . . 14

Loaded with bay shrimp, chicken, local andouille sausage, okra, and peppers and onions in a dark roux, served with rice and cornbread

### ♣ JAMBALAYA . . . 15

Smoked chicken, tasso pork, local andouille sausage, crawfish, bay shrimp, onions, peppers in a seasoned tomato sauce, tossed with rice, served with cornbread

### VEGAN JAMBALAYA . . . 13

Kidney and lima beans, corn, zucchini and greens in a smoked tomato chipotle sauce tossed with rice - *Cornbread available by request (note: cornbread contains dairy)*

### PULLED PORK PO BOY . . . 12

Slow-smoked pork, shredded and covered in barbecue sauce and cheddar cheese served on local bread, served with sweet potato fries or slaw

### FRIED CHICKEN SANDWICH . . . 13

Crispy fried chicken breast topped with melted provolone cheese, spring mix, tomato and sage aioli served on local bread, served with sweet potato fries or slaw

### SIDES

ONE EGG\* 1.50

ENGLISH MUFFIN 1.50

AVOCADO 2

COLESLAW 2

BISCUIT 3

HAM 2.50

CAJUN POTATOES 3

GRAVY 3

LOCAL ANDOUILLE SAUSAGE 3

CORNBREAD 3

RED BEANS & RICE CUP 3

BACON 3.50

SAUTEED VEGETABLES 5

GUMBO CUP 5

HOUSE SALAD 4

CAESAR SALAD 5

SWEET POTATO FRIES 4

WAFFLE FRIES 5

MAC & CHEESE CUP 4

## 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

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## BRUNCH COCKTAILS \$9

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*Substitute any liquor for a house-infusion for +1*

### ♣ BLOODY MARY

Voted Bellingham's best Bloody Mary for two years in a row! 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*

### BLOODY CAESAR

Identical to our award-winning Bloody Mary recipe with extra Clamato juice and worcestershire.

### ♣ 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

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### 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

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### ♣ GINGER MULE

House-infused ginger vodka, muddled lime and ginger beer

### BAYOU 75

Gin, champagne, elderflower liqueur, pineapple, orange and passionfruit juices

### ♣ 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 pineapple, orange and passionfruit mix and a splash of grenadine

## 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

## BEER

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### DRAFT BEER AND CIDER . . 6

### PITCHER OF BEER OR CIDER . . 19

### BOTTLED BEER . . 4

Coors Light Budweiser

Bud Light Stella Artois

Corona Negra Modelo

Abita Turbodog Deschutes Fresh-Squeezed IPA

St. Pauli Girl Non-Alcoholic

### TALL BOYS

Rainier . . . 3

Tecate . . 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

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### 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

Iced Tea Arnold Palmer

2% Milk

Ginger Beer . . 3

