

DINNER

TUESDAY SPECIAL

STEAK DINNER 22

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 22

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

THURSDAY SPECIAL

FRIED CHICKEN 20

Pickle-brined fried chicken with mashed potatoes, gravy, dill pickle spear, and a pint of draft beer or glass of house wine

SUNDAY PO BOY SPECIAL

PO BOY 20

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

Thick cut and golden fried, served with parmesan and smoked chipotle tomato sauce
Remoulade sauce available by request

♣ **CRAB CAKES*** . . . 13

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

FRIED OYSTER SMALL PLATE . . . 11

Six Pacific oysters dredged and fried served with remoulade sauce
Make it a meal and add waffle fries and coleslaw +6

♣ **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

Crispy, fried bay shrimp 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

JERK CHICKEN SKEWERS . . . 9

Grilled chicken skewers marinated in a Caribbean spice blend

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 prawns +5

PECAN-CRUSTED YELLOWFIN TUNA SALAD* . . . 16

Wild-caught yellowfin tuna seared rare and served with crispy wonton strips, shredded cabbage, arugula, spring mix, and tomatoes with sesame vinaigrette

♣ **STEAK SALAD** . . . 15

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

HOUSE SALAD . . . 8

Field greens, candied pecans and dried cranberries in a house vinaigrette
Add market fish +9

CAESAR SALAD . . . 9

Romaine, shaved parmesan and croutons served with lemon
Add market fish +9

ROTATING SOUP . . . CUP 4/BOWL 8

See the specials board for the soup of the day

SANDWICHES

Served on local bread with sweet potato fries and slaw. Remoulade sauce and pickle available by request. Substitute a side +1.50 // Substitute a gumbo cup +3

OYSTER PO BOY . . . 14

Pacific oysters dredged and fried with romaine lettuce and remoulade sauce

♣ **SHRIMP PO BOY** . . . 14

Crispy fried shrimp with romaine lettuce, tomatoes and remoulade sauce

♣ **CATFISH PO BOY** . . . 14

Blackened catfish fillet with romaine lettuce and remoulade sauce

PULLED PORK PO BOY . . . 13

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

FRIED CHICKEN SANDWICH . . . 14

Crispy fried chicken breast topped with melted provolone cheese, spring mix, tomato and sage aioli

CAJUN BURGER* . . . 14

An 8oz. blackened beef burger topped with cheddar cheese, romaine lettuce, tomato, red onion and remoulade sauce
Add bacon +2 | avocado +2 | egg +1.50*

VEGGIE CHEESE STEAK . . . 13

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

♣ 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*

CAJUN TRADITIONALS

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

♣ **GUMBO** . . . 14

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

♣ **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

♣ **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)*

♣ **SHRIMP & GRITS** . . . 16

Six 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

MAINS

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

RIBEYE . . . 24

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

BARBECUE PORK RIBS . . . HALF 20/FULL RACK 30

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

♣ **BOURBON CHICKEN** . . . 17

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

BLACKENED TUNA* . . . 19

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

CATFISH & CHIPS . . . 17

Flaky, deep-fried catfish strips served with waffle fries, coleslaw and remoulade sauce

BLACKENED CATFISH DINNER . . . 17

Fillet of catfish blackened with cajun spices and served over red beans and rice, served with cornbread

MARKET FISH . . . MARKET PRICE

Our selection varies—ask your server!

PASTAS

Substitute rice for any of our pastas for no charge

MAC & CHEESE . . . 12

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

Add bacon or local andouille sausage +3

PESTO PASTA . . . 15

Linguine tossed in house-made creamy pesto sauce with mushrooms, shallots, arugula and tomatoes, topped with shaved parmesan

BLACKENED CHICKEN PASTA . . . 17

Linguine with local andouille sausage, blackened chicken breast, mushrooms, zucchini, shallots, garlic and rosemary, topped with green onions and shaved parmesan
Choose between a smoked tomato, creamy tomato, or Cajun cream sauce

♣ **SEAFOOD PASTA** . . . 17

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

SIDES

COLESLAW 2

CAJUN POTATOES 3

SUCCOTASH 3

CORNBREAD 3

RED BEANS & RICE 3

COLLARD GREENS 4

GRAVY 3

GUMBO CUP 5

SAUTEED VEGETABLES 5

MAC & CHEESE 4

SWEET POTATO FRIES 4

WAFFLE FRIES 5

HOUSE SALAD 4

CAESAR SALAD 5

ASK ABOUT OUR GATOR SPECIAL!

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 +1

♣ BLOODY MARY

Voted Bellingham's best for two years running! 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 with our 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

STRAWBERRY PALOMA

House-infused strawberry agave tequila, fresh muddled lime, ruby red grapefruit and citrus soda

TARRAGON GIN SLING

A classic refresher with house-infused tarragon gin, muddled lemon and splashes of sweet vermouth, simple syrup, Peychaud's bitters and club soda

VIEUX CARRÉ (VEE-euh ka-RAY)

The iconic French Quarter cocktail. Herbal and complex, fusing rye whiskey sweetened with vermouth, cognac and dashed with floral Montenegro and bitters

BARTENDER'S LEMONADE

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

THE PIÑA COLADA

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

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, 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

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	Iced Tea
2% Milk	Arnold Palmer	
Ginger Beer		

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

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

PREMIUM WELLS . . . 5 Vodka, Rum, Gin, Whiskey, Tequila, Bourbon

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

VODKA

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

GIN

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

TEQUILA

- 6 Luna Zul Silver
- 7 Espolòn Reposado
- 8 Cazadores Reposado
- 9 Hornitos Silver
- 9 Hornitos Reposado
- 9 Patrón Silver

RUM

- 6 Cruzan Mango
- 6 Diamondhead Dark
- 6 Malibu
- 6 Captain Morgan's
- 7 Bacardi

WHISKEY

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

IRISH WHISKEY

- 6 Sexton
- 8 Bushmills
- 8 Jameson

RYE

- 7 Jim Beam
- 8 Redemption
- 9 Bulleit

BOURBON

- 6 Jim Beam
- 6 Brown Sugar BSB
- 7 Jack Daniel's
- 7 Buffalo Trace
- 9 Bulleit
- 9 Maker's Mark
- 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 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
----------	------------

GIN

Tarragon

BEER

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

