

BREAKFAST

BISCUITS & GRAVY HALF ____8 FULL ____13

House-made biscuits covered in sausage gravy.
ADD FRIED CHICKEN +3

SHRIMP & GRITS _____19

Six large prawns with bacon, shallots and mushrooms in a Cajun cream sauce. Served over grits and topped with shaved Parmesan and green onions.

PULLED PORK HASH _____16

Pulled pork, potatoes, onions, bell peppers and garlic. Topped with two fried eggs.

VEGAN HASH _____14

Potatoes, onions, bell peppers, zucchini, spinach, mushroom and tofu. Tossed in pesto and topped with tomatoes and cabbage. ADD TWO FRIED EGGS +4

BREAKFAST PLATE _____12.5

Choice of English muffin or house-made biscuit, bacon or Andouille sausage and two fried eggs. Served with Cajun potatoes.

FRENCH TOAST _____13

Cinnamon swirl bread dipped in a rich egg batter. Dusted with powdered sugar and served with butter and maple syrup. ADD FRIED CHICKEN +3

FRIED ROCKISH BEAKFAST _____17

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

BACON & SHRIMP SCRAMBLE _____16

Bacon bits, bay shrimp, onions, shallots and parmesan cheese topped with green onions. Served with Cajun potatoes.

WESTERN SCRAMBLE _____15

Sliced andouille sausage, green peppers, onions, mushrooms and cheddar cheese. Served with Cajun potatoes.

VEGGIE SCRAMBLE _____13

Red, yellow and green onions, mushrooms, bell peppers, spinach, zucchini and parmesan cheese topped with fresh tomatoes. Served with Cajun potatoes.

VEGGIE BENEDICT _____ MARKET PRICE

Rotating vegetables, poached eggs and house-made hollandaise on an English muffin. Ask your server about today's selection. Served with Cajun potatoes.

MEATY BENEDICT _____ MARKET PRICE

Rotating protein, poached eggs and house-made hollandaise on an English muffin. Ask your server about today's selection. Served with Cajun potatoes.

SALADS

ADD CHICKEN +3 ADD FOUR PRAWNS +5

HOUSE SALAD _____9

Mixed greens, toasted pecans, diced tomatoes and cabbage tossed in house vinaigrette.

CAESAR SALAD _____10

Chopped romaine, shaved Parmesan and croutons served with lemon.

STEAK SALAD _____18

Flank steak, mixed greens, grilled onions, blue cheese crumbles and croutons tossed in blue cheese dressing.

STARTERS

OYSTER SHOOTER _____2

Cocktail sauce and lemon.
Add flavored vodka for 75¢
(plain, citrus, ginger, pepper or jalapeño)

HUSH PUPPIES _____8.5

Seven savory deep-fried cornmeal fritters served with remoulade sauce.

CHICKEN TENDERS _____9.5

Buttermilk-brined chicken, fried and served with honey mustard sauce.

FRIED OKRA _____8

Breaded, fried and served with Cajun ranch.

BAYOU WINGS _____12

Bone-in fried chicken wings and drumsticks. Your choice of Cajun buffalo or barbecue sauce.

POPCORN SHRIMP _____10

Crispy fried bay shrimp served with cocktail sauce.

FROG LEGS _____14

Five buttermilk marinated legs breaded and fried. Served with remoulade.

CRAB CAKES _____15

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

FRIED OYSTER SMALL PLATE _____13

Six Pacific oysters lightly breaded and fried. Served with remoulade sauce.

MAKE IT A MEAL AND ADD WAFFLE FRIES AND SLAW +6

SANDWICHES

SERVED WITH SWEET POTATO FRIES AND COLESLAW

FRIED CHICKEN PO BOY _____16

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

PULLED PORK PO BOY _____15

Slow-smoked pork smothered in barbecue sauce and cheddar cheese. Topped with pickles and coleslaw.

MAINS & TRADITIONALS

ADD LOCAL ANDOUILLE SAUSAGE +3
ADD FOUR PRAWNS +5

GUMBO _____18

Dark roux gravy loaded with smoked chicken, local andouille sausage, bay shrimp, okra, onions and bell peppers. Served with rice and cornbread.

JAMBALAYA _____18

Smoked chicken, tasso pork, local andouille sausage, bay shrimp, onions and bell peppers in a flavorful tomato sauce. Tossed with rice and served with cornbread.

VEGAN JAMBALAYA _____16

Red and lima beans, corn, zucchini and green cabbage in a smoked tomato chipotle sauce. Tossed with rice.

*CORNBREAD AVAILABLE BY REQUEST
(CORNBREAD CONTAINS DAIRY)

PRAWN ETOUFFEE _____19

Six large prawns sautéed with shallot, garlic and white wine. Smothered in a light roux tomato sauce with green peppers, onions and celery. Served with rice and cornbread.

MAC & CHEESE _____15

Creamy cheddar, smoked provolone and Parmesan cheese sauce mixed with shells. Topped with bread crumbs and shaved Parmesan.

ADD BACON, FRIED CHICKEN OR LOCAL ANDOUILLE SAUSAGE +3

ROCKFISH & CHIPS _____19

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

ALLERGY WARNING:
ALL FRIED ITEMS ARE PREPARED IN OIL THAT IS ALSO
USED TO COOK SHELLFISH AND BREADED ITEMS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS

SIDES & SWEETS

Bacon - 4
Andouille sausage - 4
Sausage gravy - 4
One egg - 2
English muffin - 3
Biscuit - 4
Cajun potatoes - 4
Side grits - 3
Side hollandaise - 1

Caesar salad - 5
House salad - 5
Mac & cheese cup - 5
Coleslaw - 3
Cornbread - 3
Sweet potato fries - 5
Waffle fries - 6
Gumbo cup - 6.5
Collard greens - 5
VEGAN
Red beans & rice - 4
VEGAN

Beignets - 6
Bread pudding - 8
WITH CARAMEL SAUCE, A LA MODE
Brownie sundae - 8
House-made rotating
cheesecake - 8



DRINKS

BRUNCH COCKTAILS

9

BAYOU BLOODY MARY

Vodka mixed with our secret recipe Bloody Mary mix and topped with rotating garnish.

LARGE MIMOSA

10oz long pour of brut bubbles topped with orange juice

MARGARITA MIMOSA

Reposado tequila, triple sec, citrus, brut bubbles and a splash of orange juice.

MOSCOW MIMOSA

House-infused ginger vodka, lime, brut bubbles and ginger beer

RED EYE

Whiskey, Kahlua, Tony's iced coffee and cream.

SPECIALTY COCKTAILS

9

MARGARITA

100% agave reposado tequila, triple sec and fresh lime juice on the rocks.

MOJITO

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

STRAWBERRY PALOMA

House-infused strawberry agave tequila, muddled lime, grapefruit Jarritos soda.

GINGER MULE

House-infused ginger vodka, muddled lime and ginger beer.

HURRICANE

Light and dark rums with our house-made pineapple, orange and passionfruit mix and a splash of grenadine.

BAYOU 75

Gin, champagne, elderflower liqueur, pineapple, orange and passion fruit juices.

THE PIÑA COLADA

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

VIEUX CARRÉ

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, muddled lemon, and a splash of citrus soda.

THE ABSINTHE-MINDED PROFESSOR

Vodka, blackberry liqueur, St. George absinthe, muddled lemon and club soda.

WINE

House Red:

Il Bastardo Sangiovese

7

Italy - medium body, fruit forward, bit of spice

Cabernet Sauvignon - Sand Point

8

California - wild cherry, berry, light spice

Lemberger -Kiona Vineyards

8

Washington - full body, cranberry, cherry, dark fruits

Rosé de Sangiovese - Maryhill Winery

8

Washington - vivid pink, strawberry, watermelon

House White:

La Bastarda Pinot Grigio

7

Italy - lively acidity, crisp finish, apple and pear notes

Sauvignon Blanc - Sand Pont

8

California - bright green apple, vibrant citrus

Chardonnay -Ryan Patrick

8

Washington - steel aged, hints of palm fruits

Champagne - Opera Prima Brut

6

Spain - jasmine flowers, zesty, citrus

BEER

Draft Beer and Cider

6

Pitcher of Beer or Cider

19

Bottles and Cans:

4

Coors Light

Rainier Tall

Bud Light

Tecate Tall

Corona

White Claw (mango)

Budweiser

Heineken (non-alcoholic)

Stella Artois

NON-ALCOHOLIC

Soda 2.5

Pepsi

Diet Pepsi

Dr. Pepper

Root Beer

Sierra Mist

Ginger Ale

Mountain Dew

Juice 2.5

Orange

Pineapple

Grapefruit

Cranberry

Apple

Tomato

Clamato

Hot 2.5

Tony's Coffee

Cider

Tea

Chocolate

More

Lemonade, Iced Tea, Soda Water 2.5

Ginger Beer 3