

# STARTERS

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## OYSTER SHOOTER \_\_\_\_\_2.25

Cocktail sauce and lemon.

Add flavored vodka for 75¢

(plain, citrus, ginger, pepper or jalapeño)

## HUSH PUPPIES \_\_\_\_\_8

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

## CHICKEN TENDERS \_\_\_\_\_10

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 \_\_\_\_\_15

Six 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.

## GATOR SKEWERS \_\_\_\_\_15

Two skewers of buttermilk brined alligator meat breaded and fried. Served with remoulade sauce, coleslaw and lemon.

Ask your server about today's availability.

## FRIED OYSTER SMALL PLATE \_\_\_\_\_15

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

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

## ROTATING DIP \_\_\_\_\_MARKET PRICE

A warm, cream cheese-based spread served with toasted crostini. Ask your server for today's option.

# CAJUN TRADITIONALS

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ADD LOCAL ANDOUILLE SAUSAGE +4

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.

## 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.

## 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)

# SIDES & SWEETS

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Caesar salad - 5

House salad - 5

Mac & cheese cup - 6

Coleslaw - 3

Cornbread - 3

Sweet potato fries - 5

Waffle fries - 6

Gumbo cup - 7

Vegetable side - 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

# SANDWICHES

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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 \_\_\_\_\_16

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

## CAJUN BURGER \_\_\_\_\_17

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

## SHRIMP PO BOY \_\_\_\_\_16

Crispy fried shrimp with romaine lettuce, tomatoes and remoulade sauce.

## OYSTER PO BOY \_\_\_\_\_16

Pacific oysters lightly breaded and fried with romaine lettuce and remoulade sauce.

## ROCKFISH PO BOY \_\_\_\_\_16

Blackened rockfish filet with romaine lettuce and remoulade sauce.

# SALADS

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ADD CHICKEN +4 ADD FOUR PRAWNS +5

## HOUSE SALAD \_\_\_\_\_10

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.

# MAINS

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## 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.

## 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 +4

## ROCKFISH & CHIPS \_\_\_\_\_18

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

## BLACKENED ROCKFSH DINNER \_\_\_\_\_19

Fillet of rockfish blackened with Cajun spices over red beans and rice, served with cornbread.

## SEAFOOD PASTA \_\_\_\_\_20

Linguine, scallops, bay shrimp, rockfish, shallots and zucchini tossed in a Cajun cream sauce. Topped with shaved Parmesan and green onions.

## GRILLED STEAK DINNER \_\_\_\_\_28

A 12oz cut of grilled ribeye served with bourbon butter sauce, fingerling potatoes and rotating vegetable.

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

# DRINKS

## SPECIALTY COCKTAILS

10

### BAYOU BLOODY MARY

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

### 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.

### 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.

### VIEUX CARRÉ (11)

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

## 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 22

Bottles and Cans 4

Coors Light

Rainier Tall

Bud Light

Tecate Tall

Corona

Seattle Cider Tall

Budweiser

White Claw (mango)

Stella Artois

Heineken (non-alcoholic)

## 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

### More

Lemonade, Iced Tea, Soda Water 2.5

Ginger Beer 3

## TUESDAY

ALL DAY HAPPY HOUR

3PM - 9PM

Deals all night on well drinks, pints, pitchers, house wine, oysters and select appetizers and entrees.

## WEDNESDAY

STEAK NIGHT

24

A 10oz cut of grilled ribeye served with waffle fries, blue cheese cream sauce, coleslaw and a beer, house wine or well cocktail.

## THURSDAY

BBQ RIB NIGHT

HALF\_16 FULL\_24

Slow-braised pork ribs slathered in house-made barbecue sauce. Served with coleslaw, cornbread and a beer, house wine or well cocktail.