

# STARTERS

## OYSTER SHOOTER.....2.25

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

## FROG LEGS.....15

Six buttermilk marinated legs breaded and fried. Served with remoulade sauce.

## FRIED OKRA .....8

Breaded, fried and served with Cajun ranch.

## HUSH PUPPIES .....8

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

## POPCORN SHRIMP .....10

Crispy fried bay shrimp served with cocktail sauce.

## CHICKEN TENDERS .....10

Buttermilk-brined chicken breaded and fried. Served with honey mustard sauce.

## FRIED OYSTER SMALL PLATE .....15

Six Pacific oysters lightly breaded and fried, served with remoulade sauce.

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

## BAYOU WINGS .....12

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

## CRAB CAKES .....15

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

## MUFFALETTA DIP .....13

A toasted cream cheese based spread tossed with salami and olive tapenade. Topped with provolone and served with toasted crostini.

## ALL DAY HAPPY HOUR EVERY TUESDAY!

# SALADS

ADD FRIED CHICKEN +3 ADD FOUR PRAWNS +5

## CAESAR SALAD .....10

Romaine, shaved Parmesan and croutons served with lemon.

## HOUSE SALAD .....10

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

## STEAK SALAD .....18

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

# 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 .....16

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

## 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.

# CAJUN TRADITIONALS

ADD LOCAL ANDOUILLE SAUSAGE +3

ADD FOUR PRAWNS +5

## GUMBO .....18

Dark roux 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.

# APRIL SPECIALS

## BOURBON CHICKEN .....21

Bone-in chicken thigh grilled and cooked in bourbon sauce. Served with Cajun potatoes and succotash.

## POPCORN PRAWNS .....12

Six large prawns dredged and fried.

Served with cocktail sauce.

## MUFFALETTA DIP .....13

A toasted cream cheese based spread tossed with salami and olive tapenade. Topped with provolone and served with toasted crostini.

## SOUP OF THE DAY.....6/CUP 12/BOWL

Ask your server about today's soup.

COCKTAIL SPECIAL!

## GINGER SPICED COLLINS .....11

Gin infused with spiced orange herbal tea. Lime, simple syrup and ginger beer. Tall and on the rocks.

# MAINS

## SHRIMP & GRITS .....19

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

## MAC & CHEESE .....15

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

ADD BACON, ANDOUILLE SAUSAGE OR FRIED CHICKEN +3

## SEAFOOD PASTA .....20

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

## ROCKFISH & CHIPS .....19

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

## BLACKENED ROCKFISH DINNER .....19

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

## FRIED OYSTER DINNER .....21

Six Pacific oysters lightly breaded and fried, served with remoulade sauce, waffle fries and coleslaw.

## GRILLED STEAK DINNER .....28

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

## WEDNESDAY IS 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 IS BBQ RIB NIGHT

HALF.....16 FULL.....24

You choose a half or full rack of slow-braised pork ribs slathered in house-made barbecue sauce. Served with coleslaw, cornbread and a beer, house wine or well cocktail.

# SIDES

Sweet potato fries - 5

Waffle fries - 6

Mac & cheese cup - 6

Gumbo cup - 7

House Salad - 5

Caesar salad - 5

Cornbread - 3

Coleslaw - 3

Vegetable Side - 5

Collard greens - 5

VEGAN

Red beans & rice cup - 4

VEGAN

# SWEETS

Beignets - 6

Brownie sundae - 8

Bread pudding - 8

WITH CARAMEL SAUCE, A LA MODE

House-made rotating

cheesecake - 8

# COCKTAILS

# 10

## BAYOU BLOODY MARY

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

\*SERVED WITH 5-OUNCE BEERBACK BY REQUEST

## 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, lime, orange and passion fruit 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.

## VIEWX CARRÉ (11)

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

COCKTAIL SPECIAL!

## GINGER SPICED COLLINS (11)

Spiced orange herbal tea-infused gin with lime, simple syrup and ginger beer. Served tall and on the rocks.

# WINE

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<b>House Red - Il Bastardo Sangiovese</b>	<b>7</b>
Italy - medium body, fruit forward, bit of spice	
<b>Cabernet Sauvignon - Sand Point</b>	<b>8</b>
California - wild cherry, berry, light spice	
<b>Lemberger - Kiona Vineyards</b>	<b>8</b>
Washington - full body, cranberry, cherry, dark fruits	
<b>Rosé de Sangiovese - Maryhill Winery</b>	<b>8</b>
Washington - vivid pink, strawberry, watermelon	
<b>House White - La Bastarda Pinot Grigio</b>	<b>7</b>
Italy - crisp apple, pear, and tropical notes	
<b>Sauvignon Blanc - Sand Point</b>	<b>8</b>
California - bright green apple, vibrant citrus	
<b>Chardonnay - Ryan Patrick</b>	<b>8</b>
Washington - steel aged, hints of palm fruits	
<b>Champagne - Opera Prima Brut</b>	<b>6</b>
Spain - jasmine flowers, zesty, citrus	

# BEER

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<b>Draft Beer and Cider</b>	<b>6</b>	
<b>Pitcher of Beer or Cider</b>	<b>22</b>	
<b>Bottles and Cans</b>	<b>4</b>	
Coors Light	Stella Artois	Seattle Cider Tall
Bud Light	Rainier Tall	White Claw
Corona	Tecate Tall	mango
Budweiser	Heineken (non-alcoholic)	

# NON-ALCOHOLIC

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Pepsi	Dr Pepper
Diet Pepsi	Mountain Dew
Sierra Mist	Lemonade
Rootbeer	Iced Tea
Apple Juice	Grapefruit Juice
Ginger Ale	Cranberry Juice
Ginger Beer	Tony's Coffee
Hot Tea	Hot Chocolate