

# BRUNCH

SATURDAY & SUNDAY  
10AM-3PM

## BISCUITS & GRAVY HALF \_\_\_\_\_8 FULL \_\_\_\_\_13

House-made biscuits covered in sausage gravy.  
ADD FRIED CHICKEN +4

## 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 \_\_\_\_\_13

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

## FRENCH TOAST \_\_\_\_\_14

Cinnamon swirl bread dipped in a rich egg batter. Dusted with powdered sugar and served with mixed berry compote, butter and maple syrup.  
ADD FRIED CHICKEN +4

## 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, 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 \_\_\_\_\_14

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

## VEGGIE BENEDICT \_\_\_\_\_14

Roasted red pepper, spinach, pesto, poached eggs and house-made hollandaise on an English muffin. Served with Cajun potatoes.

## CRAB BENEDICT \_\_\_\_\_17

Wild-caught rock crab, poached eggs and house-made hollandaise on an English muffin. Served with Cajun potatoes.

## SALADS

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.

## STARTERS

### 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

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 \_\_\_\_\_15

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 \_\_\_\_\_16

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

## MAINS & TRADITIONALS

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.

### 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 +4

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

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 - 6  
 Coleslaw - 3  
 Cornbread - 3  
 Sweet potato fries - 5  
 Waffle fries - 6  
 Gumbo cup - 7  
 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

### BAYOU BLOODY MARY 10

Vodka mixed with our secret recipe Bloody Mary mix and topped with rotating garnish.  
'SERVED WITH 5-OUNCE BEERBACK BY REQUEST

### SMALL MIMOSA 6

6oz pour of brut bubbles topped with orange juice

### LARGE MIMOSA 9

10oz long pour of brut bubbles topped with orange juice

### MARGARITA MIMOSA 10

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

### MOSCOW MIMOSA 10

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

### RED EYE 10

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

### MICHELADA 6

12oz Corona, our signature Bloody Mary Mix, citrus and a Cajun salted rim.

## SPECIALTY COCKTAILS 10

### 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 Montenegro 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

### Hot 2.5

Tony's Coffee

Cider

Tea

Chocolate

### More

Lemonade, Iced Tea, Soda Water 2.5

Ginger Beer 3