

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

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

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

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

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

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

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, Cajun 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

Organic Rosé - Domaine Bousquet 7
Argentina - light body, berry and citrus with fresh acidity

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 - J. Lohr 8
California - citrus, pear, cocoa, hint of oak

Champagne - Opera Prima Brut 6
Spain - jasmine flowers, zesty, citrus

BEER

Draft Beer and Cider 6

Seattle Cider Can Tall 6

Pitcher of Beer or Cider 22

More Bottles and Cans 4

Coors Light

Rainier Tall

Bud Light

Tecate Tall

Corona

White Claw (mango)

Budweiser

Heineken Zero
(non-alcoholic)

Stella Artois

NON-ALCOHOLIC

Soda 2.5

Pepsi

Diet Pepsi

Dr. Pepper

Root Beer

Sierra Mist

Ginger Ale

Grapefruit Squirt

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.