

BAYOU ON THE BEACH

Cafe & Oyster Bar

EST. 1999

Appetizers

Who Dat Shrimp

Hand breaded popcorn shrimp tossed in our tangy Who Dat sauce served on a bed of romaine 9

Fried Boudin Balls

House made pork & rice boudin sausage filling, rolled and fried Dip it in our Bayou remoulade sauce 9

Cajun Boudin Link

Delicious combination of pork, cooked rice, onions, peppers, and Bayou seasoning stuffed into a sausage casing 7

Smoked Tuna Dip & Chips

Seasoned smoked tuna blended with cream cheese and dill Spread it on our freshly fried corn tortilla chips 8

Fried Green Tomatoes

Basket of sliced green tomatoes hand breaded and fried 6

Swamp Cakes

Fried green tomato slices topped with lump crab meat and bearnaise sauce 10

Buffalo Gator

Hand breaded & fried alligator tossed in our spicy buffalo sauce 12

Crab Cake

House made lump crab cake with panko breadcrumbs and Bayou seasonings. Served with our remoulade sauce 8

Fried Pickle Chips

Hand breaded & golden fried sliced dill pickle chips 6

Fried Pork Skins

Fresh fried pork skins seasoned with our Bayou seasoning 5

Cajun Cups

6 each (served over rice)

Red Beans & Andouille Sausage

Seafood Gumbo

Chicken & Sausage Gumbo

Jambalaya

Oysters on the Half Shell

All Market Price

Dozen or Half Dozen

Fresh Shucked Raw

Baked Rockefeller

Topped with a blend of spinach, breadcrumbs, garlic butter, & parmesan cheese

Baked Four Cheese

Topped with a blend of monterrey jack, cheddar, provolone and mozzarella cheeses

Baked Oyster Imperial

Topped with lump crab meat, a four cheese blend, bearnaise sauce

Baked Pepperjack Cheese & Bacon

Topped with habañero chile and jalopeno cheese and chopped bacon

Baked Sampler Dozen

4 of each Pepperjack & Bacon, Four Cheese, & Rockefeller (no subs)

Chargrilled Oysters

Flamed broiled oysters topped with butter garlic & parmesan cheese

Salads

Ranch, Blue Cheese, French, 1000 Island, Bacon Honey Mustard, Balsamic Vinaigrette, Caesar

Who Dat Shrimp Salad

Hand breaded popcorn shrimp tossed in our Who Dat sauce nestled on a bed of romaine and topped with pepper jack cheese 12

Chicken Caesar Salad

Fresh romaine tossed in creamy caesar dressing, topped with Cajun grilled chicken, parmesan, and croutons 10

Who Dat Seared Tuna Salad

Seared Ahi Tuna cooked to your liking atop a bed of romaine lettuce tossed in Who Dat Sauce, topped with pepper jack cheese 13

House Salad

with onions, grape tomatoes, & croutons 5

Top with Chicken 4 Top with Popcorn Shrimp 4 Top with Crawfish 5

Sandwiches

Served on a toasted bun with lettuce, tomato, pickles & onion Comes with choice of Cajun Fries, Sweet Potato Fries, or Coleslaw Add Cheese: Smoked Gouda, American, Provolone, or Pepperjack + 1

Bayou Burger

Seasoned hand pattied grilled hamburger 9

Beach Burger

Grilled hand pattied seasoned burger topped with smoked gouda cheese and bacon 11

Ahi Tuna Sandwich

Cooked to your liking, seared in a lemon caper butter sauce 12

Chicken Tender Sandwich

Fried, Blackened, or Grilled 10

Fish Sandwich

Fried, Blackened, or Grilled 11

Catch of the Day Sandwich

Fresh catch cooked Fried, Blackened, or Grilled Market Price

Cajun Boiled Seafood

Served with corn and new potatoes Add a 6" smoked sausage link +4

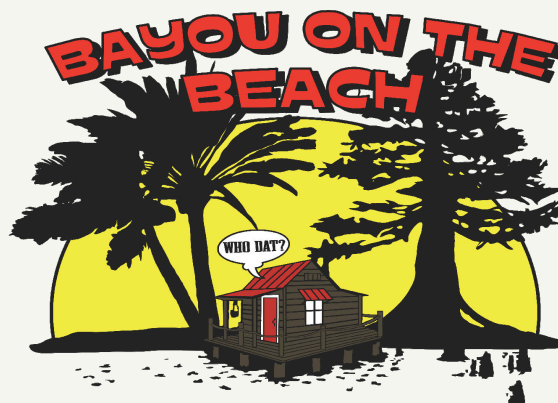
Gulf Shrimp

1/2 lb 10 1 lb 18

Louisiana Crawfish

Seasonal (Usually January-July) 2 lbs Market

See Our Board for Our Daily Lunch Specials!



Cafe & Oyster Bar

To Our Bayou Patrons: Our menu here at the Bayou is all cooked to order... we make our sauces, we hand patty our burgers, we hand batter every fried item, so that you can enjoy the true flavors of each dish. Because of our home made process, cooking times may be higher if our dining room is full. Thank you for understanding and we hope you have wonderful time here.

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.

Dinners

Served with your choice of hushpuppies or fried peewee roll,
Choice of house salad or coleslaw, and your
Choice of Cajun fries, sweet potato fries, vegetable of the day,
baked potato, rice, or cheese grits

Royal Red Boiled Shrimp

1 lb of sweet, delicious peel & eat "Louisiana Lobster" shrimp
Market

Cajun Lump Crab Cakes

Fresh lump crab blended with panko breadcrumbs & Bayou spices 19

Gulf Shrimp

Best around, either grilled, fried or blackened. These will make your
tongue slap the back of yo' head! 18

Oysters

Fresh oysters either crispy fried or sauteed in a butter garlic sauce 18

Fish Dinner

Mild, flaky fish, prepared just right either grilled, blackened, or fried 17
Upgrade to the Catch of the Day Market Price

Catfish

Top with our housemade tartar & you will be in love, we garruntee! 15

Crawfish

Mudbugs! Best prepared fried or sauteed 18

Seafood Platter

Combo of the Waters: Fish, Shrimp, Crawfish, & Oysters
cooked fried, grilled, or blackened (no subs) 21

Ahi Tuna Steak

Cooked to your liking, fire seared with a lemon caper butter sauce 20

Mardi Gras Fish

Grilled fish covered with our housemade olive salad, pepper jack cheese
& finished in the oven 16

Chicken

What can we say about some juicy yard bird? Cajuns eat it!
Cooked fried, grilled, or blackened 15

Angus Beef Ribeye

10 oz aged & marbled for sizzlin' perfection, cooked to order 18

Surf & Turf

10 oz Ribeye topped with 5 gulf shrimp, cooked to your liking 22

Muffalettas

Our hot pressed muffalettas are made on a 9 inch round Italian bun.
Served with your choice of Cajun Fries, Sweet Potato Fries, or Coleslaw

Seafood Muffaletta

A combination of golden fried shrimp, oysters, fish, and crawfish,
topped with our housemade olive salad and melted provolone cheese
Whole (enough to share!) 20 Half 12

Classic Muffaletta

Stacked high with Boar's Head mortadella bologna, sweet sliced ham,
genoa salami, topped with our housemade olive salad and melted
provolone cheese
Whole 18 Half 10

Beverages

Full Bar and Draft Beer Menu Available

Soda

Pepsi Products 2.5

Tea

Community 2.5

Abita Root Beer Bottle

3

Coffee

Community 2

Somethin' Sweet

Beignet Basket

with Honey & Powder
Sugar 5.5

Bread Pudding

with Rum Infused
Whipped Cream 6

Abita Root Beer Float 6

Key Lime Pie

with Raspberry Sauce 6

Triple Chocolate Cake

with Coffee Infused
Chocolate Icing 6

Bowls

Served with a House Salad & French White Fried Peewee Roll

Crawfish Etouffee

A blonde reux loaded with crawfish tails, holy trinity served over rice 14

Red Beans & Rice

Just like back home, red beans with andouille sausage over rice 10

Seafood Gumbo

Loaded with fish, crab, oysters, shrimp, holy trinity, okra and even more
goodness served over rice 11
Get it served over Smoked Gouda Grits +3

Chicken & Sausage Gumbo

Shredded chicken and smoked sausage make this hearty gumbo a local
favorite 11
Get it served over Smoked Gouda Grits +3

Jambalaya

There would not be a song about it if this dish wasn't a hit!
Ours features smoked sausage and tasso ham 11

Shrimp & Grits

Smoked gouda cheese grits topped with blackened shrimp 12

Tour of the Bayou

Cup of each Red Beans & Rice, Jambalaya, Seafood Gumbo, & Chicken
Sausage Gumbo (no subs) 19

Po-Boys

Served on toasted Gambino's French Bread with lettuce, tomato, & onion
Comes with choice of Cajun Fries, Sweet Potato Fries, or Coleslaw

Roast Beef Po-Boy

Shredded roast beef in a rich gravy best topped with provolone cheese
9

Prime Rib Po-Boy

Sliced prime rib, sauteed onions and peppers topped with your choice
of cheese 10

Cajun Smoked Sausage 9

Bayou Po-Boy

Loaded with your favorite fried sea creatures or reptile

Popcorn Shrimp 10

Oyster 11

Crawfish 11

Alligator 13

Catfish 10

Baskets

Combo baskets are cooked same (blackened, grilled, fried unless noted).
Served with one side: Cajun Fries, Sweet Potato Fries, or Coleslaw

Combo Baskets

One Seafood Choice: \$12 Combo (2 Choices): \$14

Large Shrimp

Popcorn Shrimp

Fish

Crawfish

Fried or Sauteed

Oyster

Fried or Sauteed

Gator

Catfish

Chicken Basket 10

Catch of the Day Basket Market

Lagniappe (Lan-Yap)

"Sides"

Cajun Fries 3 Sweet Potato Fries 3 Veggie of the Day 3 Rice 2

Smoked Gouda Cheese Grits 3 Hushpuppy Basket (6) 4

PeeWee Roll Basket (3) 3 Smoked Sausage Link 4 Baked Potato 2



We thank you for dining with us and hope you enjoyed your experience here at the
Bayou. Since moving from Lafayette, Louisiana, and opening on the curve of
Thomas Drive in 1999, we are thrilled to have become a favorite for both local
patrons and seasonal guests. Be sure to check us on Facebook for daily specials,
entertainment, and more! If you loved any of our sauces or seasoning, it is all
available for sale along with our Bayou T Shirts. Bayou Some!
Cheers! - The Buxton's

18% Gratuity will be added to parties of 8 or more. To Go Orders will include \$.50 charge. All major credit cards accepted. Sorry, no personal checks. Prices do not
include tax and are subject to change. Proof of ID required for alcohol purchase. Military ID required for 10% discount.