

# 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 8

#### Cajun Boudin Link

Delicious combination of pork, cooked rice, onions, peppers, and Bayou seasoning stuffed into a sausage casing 6

#### 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 9

#### 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 4

#### 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 haba ero chilie 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 11

#### 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 8

#### Beach Burger

Grilled hand pattied seasoned burger topped with smoked gouda cheese and bacon 10

#### Ahi Tuna Sandwich

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

#### Chicken Tender Sandwich

Fried, Blackened, or Grilled 9

#### Fish Sandwich

Fried, Blackened, or Grilled 10

#### 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



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) 19

### Ahi Tuna Steak

Cooked to your liking, fire seared with a lemon caper butter sauce 19

### 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 14

### 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 Selection

#### Soda

Pepsi Products 2

#### Tea

Community 2

#### Abita Root Beer Bottle

3

#### Coffee

Community 2

## Somethin' Sweet

#### Beignet Basket

with Honey & Confectionary  
Sugar 4

#### Bread Pudding

with Rum Infused Whipped  
Cream 5

#### Key Lime Pie

with Raspberry Sauce 4

#### Triple Chocolate Cake

with Coffee Infused Chocolate  
Icing 4

## 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 popcorn 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

Combos are cooked same (blackened, grilled, fried unless noted).  
Served with your choice of Cajun Fries, Sweet Potato Fries, or Coleslaw

### Combo Baskets

One Choice: \$12 Combo (2 Choices): \$13

#### Large Shrimp

#### Popcorn Shrimp

#### Fish

#### Crawfish

Fried or Sauteed

#### Oyster

Fried or Sauteed

#### Gator

#### Catfish

### Chicken Basket 9

### 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.