



BAYOU

CREOLE KITCHEN AND ROTISSERIE

STARTERS

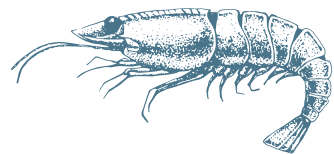
Frog legs 12
brown butter, lemon, garlic, parsley, tabasco

Broiled oysters gratinee 15
Caramelized onions, butter, parmesan, breadcrumbs

Fried green tomatoes 9
Cornmeal crust, shrimp remoulade sauce

Crab fingers marinated or fried 16
Blue crab claws, cocktail sauce

Cajun boudin sausage 9
Pork, liver, rice, green onion, sweet potato puree



Jumbo shrimp cocktail (6) 14
Chilled shrimp, horseradish cocktail sauce

Cup 8 / Bowl 13

Seafood gumbo
Shrimp, crawfish, okra, white rice

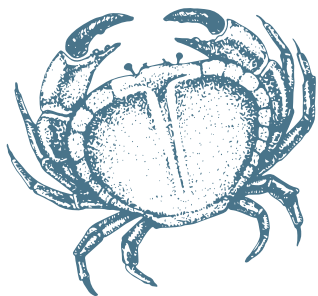
Chicken & andouille gumbo
Chicken, sausage, ham hock, white rice *Cup 7 / Bowl 10*

SALADS

Caesar salad 10
Romaine lettuce, croutons, parmesan cheese

Baby greens 8
Tomatoes, cucumber, sunflower seeds, red wine-creole mustard vinaigrette

+ chicken 6
+ shrimp 8
+ fried oysters 10



ROTISSERIE

CREOLE SPICE CHICKEN

Quarter 7 | *Supper: White 13 / Dark 12*
Half 13 | *Supper 18*
Whole 20 | *Supper 27*

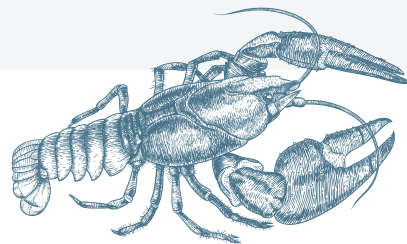
Supper plate served with 2 classic sides of your choice and our house-made sauces.

BABY BACK RIBS BY THE POUND

Served with garlic bread and pickled mirliton

1 Lb 14
2 Lb 28
3 Lb 42

RIBS PLATTER 15
3/4 Lb ribs and 2 sides



ENTREES

Crawfish etouffée 17
Crawfish, green onion, creamy veloute, white rice

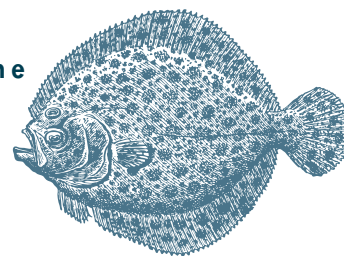
Vegetable fettucine 15
Eggplant, summer squash, roasted peppers, portobello mushroom, capers, basil pesto

Crawfish and Shrimp fettucine 19
Green onions, tomato, spinach, brandy cream sauce

Petrale sole meuniere 18
Lemon, brown butter, parsley, worcestershire sauce green beans with bacon, rice pilaf

Filet mignon medallions 22
Green beans with bacon, French fries, mushroom peppercorn sauce

Shrimp and grits 19
Sauteed shrimp, tasso ham, roasted garlic, spinach, grit cake

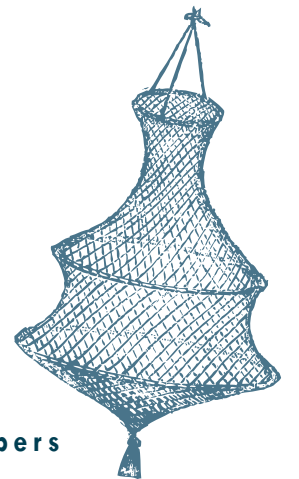


PO BOYS & SANDWICHES

Served dressed with 8" authentic louisiana bread & remoulade sauce. Includes lettuce, tomato & pickles

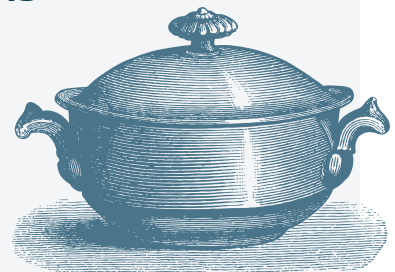
Blackened or fried shrimp 12
Blackened or fried catfish 12
Fried oyster 12
Fried softshell crab 15
Pulled Rotisserie Chicken 9.5
Boudin 9.5
Roast beef au jus 10
Andouille 9.5
Portobello, squash and peppers 9
Hamburger (Add cheese +\$1.5) 10

+ classic side 3 + small green salad 3
+ bacon 3 + fries 3



CLASSIC SIDES

Rotisserie potatoes 5
Mama's pickled mirliton 5
Sweet potatoe purée 5
French fries 5
Grit cake 4
Coleslaw 5



SPECIALTY SIDES

Dirty rice 6
Pork, liver, green onions, parsley
Green beans 6
Bacon, vinegar
Fried okra 6

DESSERT

Bread pudding 6 **Beignets** 6
White chocolate, rum sauce *Caramel sauce*
Pecan pie 6 **Espresso Pot de Crème** 7
Milk Chocolate