

THE BAYOU



Phone
Address



117 S. Butler St.
**New Orleans
Style Tavern™**

Finger Lickin' Good Appetizers

Drunken Stuffed Seafood Portabella

Grilled large portabella cap, stuffed with crawfish and shrimp then smothered in provolone and topped with pico de gallo \$8.25

Spicy Blackened Crawfish Tacos

Warm corn tortillas filled with blackened crawfish, shredded lettuce, pico de gallo and avocado crème fraiche served with black bean and roasted pepper salsa for dipping \$7.25

Seafood Artichoke Dip

Rich, creamy blend of parmesan, sour cream, fresh spinach, artichoke hearts, lump crab meat and gulf shrimp served piping hot in a croquette with homemade flour tortilla chips for dipping \$6.25

Mini Barbecue Shrimp Kabobs

Sugar Cane Skewered Marinated Jumbo Gulf Shrimp with Bell Peppers, Mushrooms, Red Onions and Plantains lightly glazed and grilled, served over New Orleans Tasty Rice \$7.50

Shrimp and Andouille Nachos

Homemade flour tortilla chips piled high and loaded with tomatoes, red onions, black beans, black olives and jalapenos all smothered in warm andouille queso and topped with sour cream and salsa \$7.25

Add Cajun Blackened Shrimp \$3.25

Add Homemade Guacamole \$2.25

Oysters Rockefeller

Half dozen fresh oysters on the half shell sprinkled with fresh spinach, applewood smoked bacon, parmesan and toasted bread crumbs, baked and served piping hot with warm andouille dressing for dipping \$12.50

Hot Wings

A dozen wings and drummies tossed in homemade Bourbon Habanero Hot Sauce and served with carrot and celery sticks and Blue Cheese Dressing for dipping \$7.25

Crab Cakes

A true Creole Favorite, our homemade recipe loaded with jumbo lump crab meat and lightly breaded with homemade bread crumbs, pan-fried and served with Creole Mustard Sauce and Roasted Red Pepper Aioli \$9.25

Cajun Cheese Curds

A twist on a Wisconsin favorite, with Wisconsin cheddar curds hand battered in a light blend of spices and deep fried \$5.50

Sweet Potato Fries

Hand-cut sweet potatoes lightly breaded and crisp fried sprinkled with seasonings and served with Herbed Honey Aioli \$4.25

Basket of Bayou Fries

Hand-cut yukon gold potatoes fried and dusted with a special blend of Creole seasonings \$3.50

Salads & Soups

Cajun Louis Salad

Chopped iceberg lettuce, tomato wedges, cucumbers, black olives, egg and remoulade dressing topped with fried crawfish or shrimp \$8.50

Bayou Cobb Salad

Mixed greens with roasted red peppers, red onion, roasted corn, diced tomatoes, applewood smoked bacon, cheddar jack cheese and blackened shrimp \$9.25

Fried Green Tomato Salad

Cornmeal dusted and crisp fried green tomatoes, sliced hothouse tomatoes, fresh mozzarella and spring greens with warm andouille vinaigrette, served with your choice of dressing \$8.25

Starter Salad

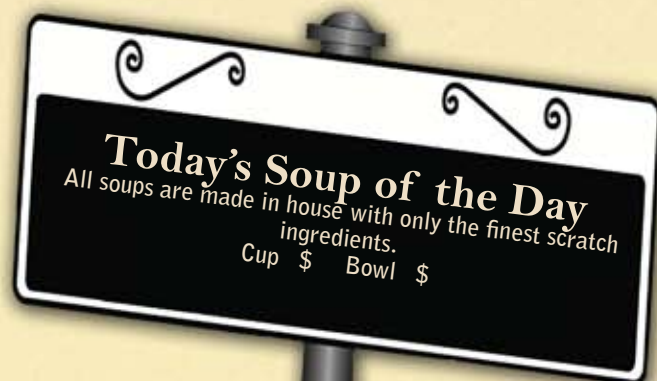
Mixed greens with diced tomatoes, shredded carrots and homemade croutons with choice of dressing \$3.50

House Caesar

Chopped romaine with parmesan, croutons and Caesar dressing starter size \$4.25 Entrée size with grilled marinated chicken or grilled salmon \$10.25

Yesterday's Soup

We think soups only get better with time.
Cup \$ Bowl \$



Raw Bar

Daily selection of fresh oysters on the half shell served with fresh lemon, homemade hot sauce, Champagne Mignonette and Bloody Mary Sauce.

Mkt Price



One of The Only True Raw Bars in the City!
Ask Your Server for Today's Selections.

Gumbos

Seafood Gumbo

A hearty, rich creole stew finished with poached shrimp, oysters and crab meat and loaded with tomatoes and creole vegetables served with white rice and crusty french bread \$6.25

Ask About Today's Featured Gumbo

Gumbo Z'Herbes

This greens rich, vegetarian compliment to seafood gumbo is full of mustard, turnip and collard greens with mushrooms, tomatoes and okra served with white rice and crusty french bread \$5.25

Po-Boys & Sandwich

Shack

All Po-Boys are served either Dressed (*shredded lettuce, tomato, pickles and red onion*) or Naked (*plain*) with your choice of sauce, Remoullade, mayo or tartar.

All Sandwiches come with choice of Handcut French Fries, Sweet Potato Fries, Homestyle Potato Salad or Applewood Bacon Baked Beans

The Bayou

Crawfish and shrimp combination \$9.25

Fried Shrimp

\$8.50

Fried Oyster

\$10.25

Fried Crawfish

\$8.25

Slow Smoked Prime Rib

Served with au jus \$9.25

Smoked Turkey

\$

Fried Catfish

\$9.25

Portabella Mushroom

\$7.25

Grilled Mariabel

\$

Grilled Veggie

Eggplant, squash, mushrooms and peppers \$7.25

Cheeseburger

\$7.25

Muffaletta

We garner inspiration from the City Grocer legend! We take a 9 inch seeded, round New Orleans soft bun and pile it high with Genoa salami, soppressetta, cured ham, Provolone and Mozzarella, then finish each sandwich with our house cured olive salad. Each sandwich is served as half of the 9 inch round \$7.50

Bayou Black & Bleu Burger

Fresh Angus seasoned with our Creole seasoning blend and grilled to order, topped with shoestring onions, blue cheese crumbles and Applewood smoked bacon. \$8.50

Grilled Chicken Artichoke Sandwich

\$7.25

Cajun Sausage and Pepper Sandwich

\$7.25

Ask any Southerner what makes a great Po-Boy and the answer is quick and defiant "It's gotta be great bread." Our commitment to traditional bread means we have our Crusty French Bread shipped in daily from the Crescent City. We use a 10 inch pistolet version of the standard 36 inch French Loaf. Our breads are always served warm so that they have that perfect balance of crisp, flaky exterior and warm soft center. We take great pride in making the effort to bring it to you and we hope you enjoy!



New Orleans Favorites

Chicken and Sausage Jambalaya

Our House Favorite, a full flavored rice casserole with braised chicken, smoked Andouille and Creole vegetables \$8.50

Shrimp Creole

A very spicy tomato based Sauce is at the heart of this traditional New Orleans entrée, loaded with succulent gulf shrimp and served over steamed white rice with crusty french bread \$10.25

Crawfish Etouffe

A tomato-roux based Cajun delicacy served with crawfish and Creole vegetables and served over New Orleans tasty rice with crusty french bread \$8.25

Red Beans and Rice

Red kidney beans slow simmered in ham hock and perfectly seasoned, served over New Orleans tasty rice with smoked Andouille sausage and crusty french bread \$7.25

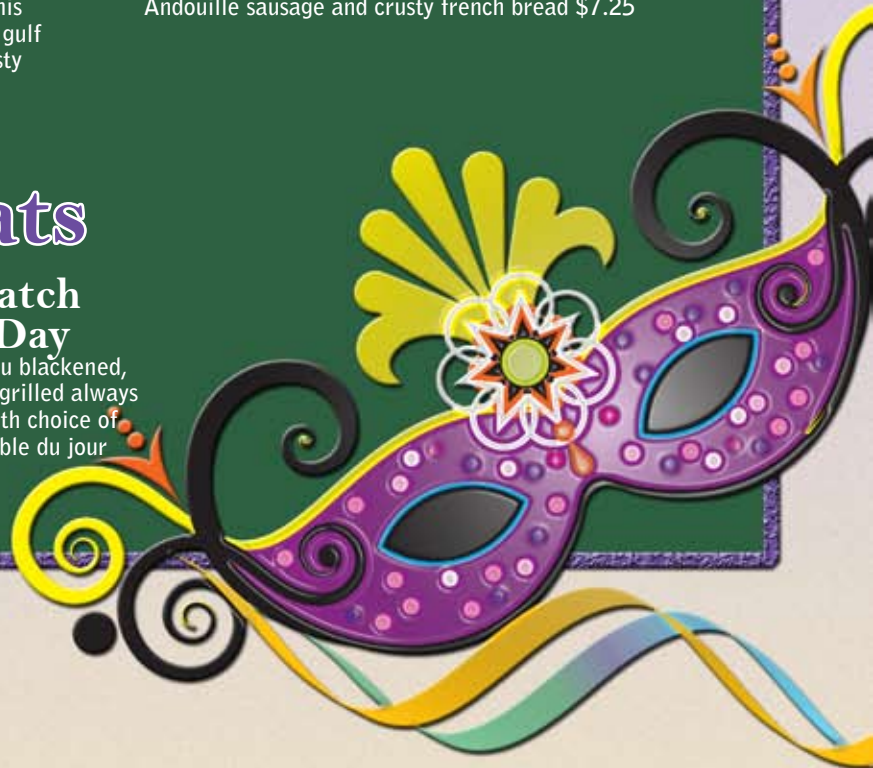
From The Boats

Fried Seafood Platters

Your Favorite Specialty seasoned and hand breaded seafood selections are deep fried and served with choice of potato and vegetable du jour, oyster, shrimp, crawfish and catfish selections

Fresh Catch of the Day

Your choice of Bayou blackened, pan-fried and simply grilled always available served with choice of potato and vegetable du jour



Friday Fish Fry

Your Wisconsin Tradition with our homemade batter, Served with choice of potato and vegetable du jour

Breakfast

We are also open for breakfast. Stop by and start your day out right. Breakfast served 7:00 am - 10:00 am

Desserts

Rum Raisin Crème Brule

4.75

Key Lime Pie

3.75

Sweet Potato Bread Pudding

4.50

Pecan Pie

3.75

Towering Chocolate Cake

(The perfect dessert to share) 5.25

Breakfast