

# THE BAYOU

[www.thebayoumadison.com](http://www.thebayoumadison.com)

\*Proud to be a Taste of Madison Award Winner\*

Best new Restaurant for our famous  
Crawfish Boil, Bayou Jambalaya and Best New Restaurant



# Finger Lickin' Good Appetizers

## Raw Bar\*

Daily selection of Oysters on the half shell served with Champagne mignonette, Bloody Mary sauce, housemade hot sauce and fresh lemon wedges. 1/2 Dozen and Full Dozen - Mkt Price

## Char-Grilled Oysters

Fresh oysters on the half shell grilled with seasoned butter and topped with melted parmesan cheese. Half dozen and full dozen - Market Price

## Spicy Blackened Crawfish or Shrimp Tacos

Warm corn tortillas filled with blackened crawfish, shredded lettuce, pico de gallo and chipotle ranch served with black bean and roasted pepper salsa for dipping \$2.39 each

## Seafood Artichoke Dip

Rich, creamy blend of Parmesan, sour cream, fresh spinach, artichoke hearts, lump crab meat and shrimp. Served piping hot in a croquette with homemade flour tortilla chips for dipping \$7.99

## Cajun Andouille Nachos

Homemade flour tortilla chips piled high and loaded with Cajun Blacked Shrimp, tomatoes, red onions, cilantro, roasted corn, roasted red peppers, black beans, black olives, guacamole and jalapenos all smothered in warm andouille queso and topped with sour cream \$12.99  
(Remember sharing is caring.)

## NOLA BBQ Shrimp

Shrimp sauteed in a spicy Worcestershire Butter Sauce served with warm pistolet bread \$7.99

## Bourbon Hot Wings

Chicken wings and drummies tossed in homemade Bourbon Hot Sauce and served with carrot and celery sticks and Blue Cheese Dressing for dipping \$8.99

## Louisiana Crab Cakes

A true Creole Favorite, our homemade recipe loaded with jumbo lump crab meat and lightly breaded with homemade Leidenheimers bread crumbs, pan-fried and served with house Remoulade \$9.99

## Cajun Cheese Curds

A twist on a Wisconsin favorite, with Westby yellow Cheddar curds hand battered in a light blend of spices and deep fried \$7.59

## Sweet Potato Fries

Hand-cut sweet potatoes lightly breaded and crisp fried sprinkled with seasonings and served with Ranch sauce \$4.99

## Bayou Gravy Fries

Hand cut Idaho potatoes fried and lightly dusted with a special blend of Creole seasoning and smothered with brown gravy, bacon and shredded cheese \$5.99

## Lighter Fare

### House Salads

*Choice of dressings include: ranch, blue cheese, French, Andouille vinaigrette, balsamic vinaigrette, chipotle ranch or remoulade.*

### Starter Salad

Mixed greens with diced tomatoes, shredded carrots and homemade Leidenheimers croutons with choice of dressing \$3.99

### House Caesar

Chopped romaine with Parmesan, Leidenheimers croutons and Caesar dressing starter size \$4.99

### Add Your Favorite Topping

Grilled or Blackened: Chicken \$3.99

4 oz. Norwegian Salmon \$6.99

4 Hand Breded Bayou Shrimp \$5.99

### Gumbos

#### Seafood Gumbo

A hearty, rich creole stew finished with a variety of today's freshest seafood and loaded with tomatoes and creole vegetables served with white rice and Leidenheimers crusty french bread Bowl \$8.59 Cup \$3.99

#### Bayou Gumbo of the Day

Ask your server for the Bayou Gumbo of the Day.  
Bowl \$7.99 Cup \$2.99

All soups are made in house with only the finest scratch ingredients. Your choice: Soup of the Day or Yesterday's Soup of the Day. We think soups only get better with time.

Cup \$2.99 Bowl \$4.99

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# New Orleans Favorites

All of our New Orleans favorites are made from scratch in house. We start with small batch recipes with using traditional Creole ingredients, a whole lotta love, and a little hint of Madison.

*\*Choice of crawfish or shrimp*

## \*Etouffe

A spicy and delicious Cajun stew served with your choice of seafood and Creole vegetables and served over 'Nawlins tasty rice with Leidenheimers crusty french bread \$9.99

## Red Beans and Rice

Red kidney beans slow simmered with smoked ham hocks and Abita Beer, perfectly seasoned, served over 'Nawlins tasty rice with smoked Andouille sausage and Leidenheimers crusty french bread \$7.99

## \*Creole

A very spicy tomato based sauce is at the heart of this traditional 'Nawlins entrée, loaded with your choice of seafood and served over steamed white rice with Leidenheimers crusty french bread \$10.99

## Chicken and

## Sausage Jambalaya

Our House Favorite, a full flavored rice casserole with braised chicken, smoked Andouille and Creole vegetables \$8.99

Please see our Taste of New Orleans menu for Today's Dinner Seafood Selection.

# Po-Boy Shack

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

All Sandwiches served on fresh Leidenheimers Bakery bread, with choice of Fresh Cut French Fries, Sweet Potato Fries, Zapps New Orleans Potato Chips or Apple Pecan Baked Beans, small side salad or cup of soup.

## Fried Jumbo Shrimp

Fried Shrimp \$9.99  
Half 7.99

## Louisiana Crawfish

Fried Crawfish \$11.99  
Half 7.99

## Fresh Oyster

Fried Oyster \$15.99  
Half 10.99

## Bayou Catfish

Fried Catfish Filet \$11.99

## \*Bayou Black & Bleu Burger

Fresh Angus beef rubbed with our Creole seasoning and grilled to order, topped with shoestring onions, Blue Cheese crumbles and Wisconsin apple wood smoked bacon \$9.99

## \*Cheeseburger

Fresh Angus beef grilled to order with choice of Sharp Cheddar, Swiss, Provolone, Mozzarella, Parmesan, Blue Cheese or Queso \$7.99

## Zydeco Chicken Artichoke Sandwich

Grilled, marinated chicken breast topped with Swiss cheese, sundried tomato artichoke spread and spring greens \$9.99

## 'Nawlins Sausage and Pepper Sandwich

Grilled Andouille sausage, sauteed peppers and onions smothered in spicy Creole sauce \$7.99

## Blackened Chicken

Spicy Blackened chicken breast served with a side of Creole sauce \$7.99

\*Hamburgers that are served rare or medium-rare may be undercooked and will only be served upon the consumers' request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Wednesday Muffaletta Feature

We garner inspiration from the Central Grocery legend! We take a 9 inch Leidenheimers seeded, round 'Nawlins soft bun and pile it high with Genoa Salami, Capicola, Mortadella and cured ham, Provolone and Mozzarella, then finish each sandwich with our house cured olive salad. Each sandwich is served as a quarter of the 9 inch round \$7.99

## Leidenheimer Breads

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 fresh from New Orleans from the Crescent City. We use a 8 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!



# Lagniappe (Extras & More)

**Bayou Mashed  
Sweet Potato**  
\$2.99

**4 Fried or Sauteed  
Shrimp** \$5.99

**Red Beans & Rice**  
\$2.99

**Jambalaya** \$3.99

**Pecan Baked Beans**  
\$3.99

**Hand-Cut Fries** \$2.99

**1/2 Leidenheimers  
Pistolet Bread** \$ .99

Red Beans and Rice free  
after 3:00 pm Mondays  
"With Purchase"

## Desserts

All Bayou desserts are made in house and flavors may change daily.  
Ask your server for today's featured selections.

**Crème Brulee** \$4.99

**Bread Pudding**  
With Bourbon caramel sauce \$4.99

**Bayou Fabulous  
Cheesecake**  
\$4.99

**Mini Pecan Pie** \$1.19

**Key Lime Pie** \$3.99

**Bayou Fabulous  
Beignets**

A Taste of Madison Favorite! Some even  
say they're better than Cafe' DuMonde's.  
2.99

**Towering  
Cake**

Great to share. \$8.59



## Non-Alcoholic Beverages

### Soda

Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew,  
Sierra Mist, Lemonade or Fresh Brew Ice Tea,  
Raspberry Tea - Unlimited 1.99

**Abita Root Beer**  
2.99

**Community Coffee New  
Orleans Blend**

1.99 (bottomless)

**Red Bull**  
1.99





## New Orleans Favorites

**Brandy Milk Punch**- a frothy blend of cream and brandy make a refreshing southern favorite.

**Ramos Gin Fizz\***- One of NOLAs oldest originals made popular at the carousel bar makes gin, egg white and lemon a tasty combination.

**Golden Gin Fizz\***- Just toss in the whole egg

**Pimms Cup**- infused goodness in one glass using Pimms No 1, lemonade and cucumber

**Pimms Royal**- Pimms No 1 and Champagne

**Obituary Cocktail**- Vodka or gin martini done New Orleans style. Stirred, not shaken

**Ruffignac**- A Louisiana oldie but goodie, made with brandy and raspberry

**French 75**- A lemony blend, topped with champagne

**Orgeat Punch**- A concoction of brandy, lemon and almond flavor

**Planters Punch**- dark rum, citrus and ruby port, gives this original a new "punch"

**Hurricane**- Pat O'Brian put it on the map, but we are mixen' it old New Orleans way

**Sazrac**- Attention to detail makes this original recipe come to life as you sip and reminisce

**Absinthe Suisse\***- A little of this and that, shaken hard with absinthe and egg white will have you thanking the Green Fairy for her goodness.

**Rum Runner**- A blended Bourbon Street favorite with rum and banana flavor

## The Bayou Favorites

**\*Voodoo Juice**  
Ask your server for the flavor of the month. Comes in a unique take home glass.

**\*NOLA Cola**  
Vodka, citrus blend (Signature drink)

**Pina Colada**  
Homemade pina mix and rum

**\*Louisiana Banana**  
Homemade pina mix, rum, chocolate and banana

**\*Between the Sheets**  
Rum, brandy and lemon

**Strawberry Daiquiri**  
Blended with rum

**\*Gustings Gabber**  
Rum, lime and grenadine

**\*Tabasco Steamboat**  
Signature vodka martini. HOT!

**Margarita**  
Rocks, blended or strawberry made with Jose

**\*Lady Bug**  
Melon, banana and coconut mixed with juices

**\*Courtyard Old Fashion**  
Jim Beam Rye

**Mimosa**  
Wycliffe Champagne and OJ

**\*Jester Julep**  
Bourbon and mint  
Mojito- mint and rum

**\*Piano Man**  
Southern Comfort, amaretto and juice

**\*The Bayou Mary**  
Chef Travis' own Mix with his own Cajun seasoning rim. SPICY!

## Ode to Jazz

**Armstrong Aviator**  
Gin, lime and maraschino

**Connic Tonic**  
Jazz Vodka, tonic and twist of lemon or lime

**Flirt with Hurt**  
Raspberry flavored martini

**Neville Devil**  
Rum, Oj and Pineapple juice

**Domino's Baby Grand**  
Rum, absinthe and juice

## Also Available From New Orleans...

Abita Beers: Jockamo IPA, Turbodog, Purple Haze, Wheat, Amber, Strawberry Wheat, Restoration Ale, Andygator, Abby Ale and Light.

\*Ask your server what is currently available\*  
Dixie Beers: Dixie Lagar, Blackened Vood