

# THE BAYOU

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



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

# 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 \$1.99 each

## 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 \$6.99

## Nachos

Homemade flour tortilla chips piled high and loaded with Cajun Blacked Gulf 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 \$10.99

## NOLA BBQ Shrimp

Gulf 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 \$7.99

## 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 \$5.99

## 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 and bacon \$4.99

# 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  
Salmon \$5.99 Fried 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 \$7.99 Cup \$3.99

### Vegetarian Gumbo

A hearty rich spicy tomato Creole stew with roasted vegetables and served with white rice and Leidenheimers crusty French bread Bowl \$6.99 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

## \*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

## \*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

*\*Choice of crawfish or shrimp*

## Seafood Platters

Your Favorite Specialty seasoned and hand breaded seafood selections are deep fried and served with choice of potato and vegetable du jour.

**Catfish Platter** \$12.99

**Gulf Shrimp Platter** \$13.99

**Crawfish Platter** \$13.99

**Oyster Platter** \$14.99

## 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

## Chicken and Sausage Jambalaya

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

# 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 (*mayo, tartar, remoulade or cocktail*)

## The Combo

Combination of any two ingredients excluding oysters for \$12.99

## Fried Shrimp

Fried Gulf Shrimp \$9.99  
Half 7.99

## Fried Oyster

Fried Gulf Oyster \$12.99  
Half 10.99

## Catfish

Fried Catfish Filet \$11.75

## Crawfish

Fried Crawfish

## Roast Turkey

Cajun seasoned smoked turkey  
Po-Boy with Sharp Cheddar \$7.99  
Half 5.99

## Roast Beef with Gravy

Herb encrusted slow smoked beef,  
served with au jus gravy \$9.99  
Half 7.99

## Eggplant Parmesan

Hand breaded seasoned eggplant  
smothered in marinara sauce

## Muffaletta

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

## \*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 \$8.99

## 'Nawlins Sausage and Pepper Sandwich

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



\*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.

# Lagniappe (Extras & More)

**Zapps Famous  
New Orleans  
Potato Chips**  
Variety of Flavors. \$1.19

**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

**Bayou Potato Salad**  
\$2.99

**Veggie Du Jour** \$2.99

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



## 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

**Pecan Pie** \$3.99

**Towering  
Chocolate Cake**  
(The perfect dessert to share) \$ 5.99

**Key Lime Pie** \$3.99



## 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)

**Joker Energy**  
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