

Bayou On Bay: Lunch Menu

Tuesday – Friday: 11am to 4pm

Appetizers

Fried Okra: Battered and fried okra served with Cajun ranch.	4.75
Cajun Corn Fritters: Spinach and corn fritters topped with our tomato okra smash and Parmesan cheese.	6.00
Smoked Chicken Wings: Smoked in house, then baked and smothered in Uncle D's Barbeque sauce.	5.25
Scallop & Dungeness Crab Cakes: Sweet and rich crab meat bound with scallop mousse, served with our house made buttermilk and lime dressing.	8.00
Barbeque Prawns: Large prawns brushed with Uncle D's barbeque sauce and grilled.	5.00
Frog's Legs: Breaded and fried, served with the house made remoulade sauce.	7.00
Sweet Potato Fries: Crisp and addictive, served with the house made remoulade.	3.50
Macaroni and Cheese: A creamy blend of three cheeses- a satisfying house favorite. Bowl.	5.25
Hush Puppies: Traditional savory cornmeal dough, fried and served with remoulade- half or full dozen.	3.00/5.00
Taylor Pacific Oyster Shooter*: Fresh Taylor Shellfish Farms oysters in a shot glass with horseradish cocktail sauce. Add a splash of vodka for .25 (Absolut, citrus, peppar, ginger.)	1.75

Po' Boy Sandwiches

All sandwiches come with sweet potato fries or collard slaw.

Pulled Barbeque Pork: Slow smoked in house and topped with Uncle D's barbeque sauce and sharp cheddar.	7.50
Barbeque Chicken: Our house smoked chicken pulled and served with barbeque sauce and sharp cheddar.	7.50
Pan-Fried Oyster: Pan-fried Taylor oysters with fresh cut romaine and our house made remoulade.	8.75
Barbeque Portobello Mushroom: Roasted Portobello served with fire roasted red peppers, fresh basil, Provolone, and finished with Uncle D's barbeque sauce.	8.25
Muffaletta: Bayou's take on the classic- Mortadella, salami, ham, and provolone lightly baked and served with olive salad.	8.75
Roast Beef: A generous portion of roast beef cooked in peppercorn cream sauce with shallots and garlic, and topped with crispy romaine lettuce.	8.75

Traditional

Add blackened prawns or andouille sausage for 2.00

Gumbo: Traditional brown roux soup, hearty and filling, made with andouille sausage and our house-smoked chicken served over rice.	7.50
Jambalaya: A classic spicy southern rice dish made with our house cured and smoked Tasso ham, chicken, crawfish, and stewed tomatoes.	8.50
Etouffe: Bayou's creamy take on a Cajun favorite- layered with crawfish, tomatoes, mushrooms and served over rice. Filling, warming, and sure to please.	8.50
Vegetable Gumbo: A vegan alternative to the classic- made with onions, peppers, tomatoes, okra, red beans, collard greens, and finished with herbs and file.	5.50
Red Beans and Rice: A southern classic, red beans and smoked ham hocks slow stewed and served over rice.	6.50

Salads

House Salad: Organic greens from DeVine nursery dressed in our lemon pepper vinaigrette and topped with candied pecans and granny smith apples. Add blackened or smoked chicken or prawns for 2.00.	5.50
Caesar Salad: A classic Caesar, garlicky and delicious, with Parmesan and rosemary croutons. Add blackened or smoked chicken or prawns for 2.00.	6.00
Smoked Chicken Salad: Our house smoked chicken over field greens dressed in creamy bayou ranch and finished with bacon bits and croutons. Add prawns for 2.00.	7.50

Sides

Seasonal vegetables: 2.00
Collard Slaw: 2.00
Collard Greens: 2.00
Cornbread (two pieces): 3.00
Cajun Roasted Potatoes: 2.50
Red Beans and Rice: Cup 3.00
Gumbo: Cup 3.50
Mac and Cheese: Cup 3.25

Please request separate checks prior to ordering, we reserve the right to refuse separate checks.

*Items with an asterisk may contain raw or undercooked product, and may possibly increase the risk of contracting food-borne illness.

Substitutions may incur additional charges.

Drink, To Go, Food Allergy Friendly menus available as well as Children's and Dessert menus.

Beverages

All beverages 2.00

Coffee

Assorted Hot Teas

Lemonade

Bayou ice tea: with lemon and mint simple syrup

Soft drinks: Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Root beer, and Mountain Dew.

We support local businesses:

Maniac Roasting - coffee

Barlean's - seafood

Mallard's - ice cream

DeVine Gardens - fresh seasonal produce

Taylor Shellfish Farms - oysters, shellfish

Boundary Bay Brewery - brew

Draper Valley - chicken

Twisted S Ranch - bison

Pleasant Valley - pickles

Great Harvest - bread

INNATE - apparel

Weekly Specials

Tuesday: Cup gumbo with Caesar or House Salad. 7.25

Wednesday: 1.00 off pulled pork Po'Boy.

Thursday: Andouille and braised cabbage Po'Boy: 8.00

Friday: Blackened Catfish Po'Boy: 9.75

Desserts

Bayou Chocolate Cake: Decadent, rich, and house made- a perfect finish to any meal. 5.50

Beignet: Savory French doughnuts, fried and topped with powder sugar- four or eight. 3.00/4.50

Pecan Pie: A southern necessity for anyone with a sweet tooth. 5.00

Ice Cream: Mallard's vanilla ice cream- three scoops. 3.50

Bread Pudding: Cinnamon and nutmeg hint this creamy and satisfying dessert, served with bourbon caramel sauce. 5.50

Find us online! www.bayouonbay.com