

Appetizers

Fried Okra: Battered and fried okra served with Cajun ranch.	5.50
Lobster Corn Bisque: A filling and elegant approach to comfort soup, fit for Creole royalty. Bowl.	8.00
Cajun Corn Fritters: Spinach and corn fritters topped with our tomato okra smash and Parmesan cheese.	6.50
Smoked Chicken Wings: Smoked in house, then baked and smothered in Uncle D's Barbeque sauce.	6.50
Scallop & Dungeness Crab Cakes: Sweet and rich crab meat bound with scallop mousse, served with our house made buttermilk and lime dressing.	8.75
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.	6.00
Hush Puppies: Traditional savory cornmeal dough, fried and served with remoulade- half or full dozen.	3.00/5.00
Alligator Dip: Spinach and cream cheese dip mixed with crawfish and alligator, served with crostinis.	8.00
Boudin Sausage: Pork and rice sausage served with sweet potato chips and spicy Creole mustard sauce.	7.25

Oysters

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
Pan-Fried Oysters: Taylor oysters dredged in cornmeal and pan-fried. Comes six to a plate with house made remoulade and collard slaw.	10.25

Po' Boy Sandwiches

All sandwiches come with a side of collard slaw and sweet potato fries.

Pulled Barbeque Pork: Slow smoked in house and topped with Uncle D's barbeque sauce and sharp cheddar.	9.50
Barbeque Chicken: Our house smoked chicken pulled and served with barbeque sauce and sharp cheddar.	9.50
Pan-Fried Oyster: Pan-fried Taylor oysters with fresh cut romaine and our house made remoulade.	11.50
Barbeque Portobello Mushroom: Roasted Portobello served with fire roasted red peppers, fresh basil, Provolone, and finished with Uncle D's barbeque sauce.	10.00
Muffaletta: Bayou's take on the classic- Mortadella, salami, ham, and provolone lightly baked and served with olive salad.	11.00
Roast Beef: A generous portion of roast beef cooked in peppercorn cream sauce with shallots and garlic, and topped with crisp romaine lettuce.	10.00
Andouille Sausage: Braised with cabbage and onions in Turbodog beer, finished with stone ground mustard.	10.00

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.	6.50
Caesar Salad: A classic Caesar, garlicky and delicious, with Parmesan and rosemary croutons. Add blackened or smoked chicken or prawns for 2.00.	7.00
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.	8.50
Steak Salad: Seared flat iron steak on a bed of field greens dressed in raspberry vinaigrette and topped with candied pecans and Parmesan. Add prawns for 2.00.	10.75

Entrée

Smoked Pork Chop Lightly smoked and grilled with an apple sugar glaze. Served with tart apple and onion relish, and your choice of two additional sides.	14.50
Flat Iron Steak: 7oz. marinated flat iron steak, topped with shallot and peppercorn compound butter. Comes either blackened or grilled. Served with Cajun roasted potatoes and choice of one side.	17.00
Rib Eye Steak: 14oz rib eye steak, topped with sautéed mushrooms and a red wine cream sauce. Comes either blackened or grilled. Served with Cajun roasted potatoes and choice of one side.	20.00
Roasted Half Cornish Hen: Rubbed with Cajun seasoning and roasted, finished with a Creole style espagnole sauce. Served with Cajun roasted potatoes and vegetables.	14.00
Andouille and Prawn Skewers: Two skewers of spicy andouille sausage, prawns, and vegetables over a hearty helping of our red beans and rice.	13.50

Seafood

Catfish: Choice of either Pecan or Cornmeal breading and topped with a lemon compound butter. Served with our fresh baked cornbread and the vegetable of the day.	14.00
Blackened Tuna*: Tender ahi tuna blackened rare and served our house made buttermilk lime dressing. Served with Cajun roasted potatoes and the vegetable of the day.	16.00
Market Fresh Fish: The freshest fish available varying by seasons. Comes either blackened or grilled. Served with Cajun roasted potatoes and the vegetable of the day or red beans and rice. Ask your server for today's selection.	Market Price

Traditional

Served with our fresh baked cornbread
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.	9.25
Jambalaya: A classic spicy southern rice dish made with our house cured and smoked Tasso ham, chicken, crawfish, and stewed tomatoes.	11.25
Etouffe: Bayou's creamy take on a Cajun favorite- layered with crawfish, tomatoes, mushrooms and served over rice. Filling, warming, and sure to please.	11.25
Bayou Creole: Red roux Creole gravy, spicy and complex, served over rice. Available prepared with your choice of smoked chicken, prawns, rockfish, or andouille sausage.	11.75
Vegetable Gumbo: A vegan alternative to the classic- made with onions, peppers, tomatoes, okra, red beans, collard greens, and finished with herbs and file.	9.00

Pasta

Seafood Pasta: A flavorful mix of our daily fish, prawns, and crawfish tossed in a Creole spiced cream sauce. Served over linguini pasta and topped with scallions and Parmesan cheese.	14.50
House Made Ravioli: Made fresh in our kitchen. Inquire with your server for the current option available.	14.00
Blackened Chicken Pasta: Blackened Draper Valley chicken breast sautéed with shallots and garlic. Served over linguini in your choice of cream or tomato sauce.	12.00
Seasonal Vegetable Pasta: Fresh selection of vegetables sautéed and served over linguini in your choice of cream or tomato sauce.	11.50

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,
Rootbeer, 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

Find us online! www.bayouonbay.com

Weekly Restaurant Specials

Tuesday Steak Night - served with two sides and a pint

Wednesday Rib Night (Voted Best in Bellingham) - served with two sides and a pint

Thursday Bison Night - comes with seasonal starch and vegetable

Saturday and Sunday Brunch 10 am to 3 pm

Weekly Bar Specials

Tuesday through Saturday- Happy Hour 4pm to 7pm

Sunday- All Day Happy Hour 10am to 9pm

Tuesday- \$10 Pitchers

Wednesday- \$5 Warm Drinks

Thursday- \$1 off Specialty Drinks

Friday- Wine Specials

Saturday- Bartender's Choice

Sunday- All Day \$5 Cajun Bloody Mary