

# BLUE BAYOU

BAR & GRILL

## Appetizers

**Bayou Shrimp Cocktail**  
Fresh Boiled Gulf Shrimp with  
House-Made Cocktail Sauce

**Sautéed Shrimp over  
Fried Green Tomatoes**  
Topped with Hollandaise

**BBQ Shrimp**  
The classic New Orleans recipe  
served with French Bread

**Jumbo Crab Claws**  
Fried with your choice of sauces on the side or  
Broiled with Parmesan Herb and Garlic Butter

**Diver Scallops**  
Served over a bed of fresh Sautéed Spinach drizzled  
with a Light Citrus Beurre Blanc Sauce

**Soft-Shell Crab**  
Broiled with Parmesan Herb and Garlic Butter  
or Fried with your choice of Sauces

**Classic Escargot en Croute**  
Baked to perfection and served in  
Garlic Butter

**Eggplant Mason**  
Eggplant Medallions layered with  
Jumbo Lump Crab and topped with Béarnaise

**Oysters on the Half Shell**  
Served au-natural with traditional Cocktail Sauce  
Price is per half dozen

**Grilled Oysters**  
Char-grilled with Blue Bayou Butter  
Price is per half dozen

**Blue Bayou Crab Cakes**  
Served with House-Made Remoulade

**Blue Bayou Crab Dip**  
Fresh Lump Crab folded in a rich, creamy  
White Cheese Sauce served with Toast Points

**Cold Seafood Sampler**  
Jumbo Lump Crab, Cocktail Shrimp and  
Fresh Oysters on the Half Shell

## Specialty Soups

**Blue Bayou Seafood Gumbo**  
Served with Crawfish Rice

**Soup du Jour**  
Ask your server for tonight's selection

# Seafood Entrées

Accompanied by our House, Caesar or Iceberg Lettuce Wedge Salad and Vegetables du Jour

## ☪ Catch of the Day ☪

Fresh Fish Delivered Daily and Cooked Your Way

**Pan Seared Broiled Grilled Blackened**

*Market Price*

Add: Beurre Blanc Sautéed Jumbo Lump Crab and Shrimp Topping

### Six Jumbo Diver Scallops

Served with Wilted Spinach and Tasso drizzled with a Balsamic Reduction

### Soft-Shell Crabs

Deep Fried with a side of Lemon Beurre Blanc Sauce

### Broiled Filet of Gulf Flounder with Lump Crab Stuffing

Served with a Fresh Tarragon Beurre Blanc Sauce

### Fried Shrimp, Fried Oysters or a Combination

Lightly battered and fried to perfection with Blue Bayou Fries

### Alaskan King Crab Legs -or- Cold Water Lobster Tails

Broiled and served with Drawn Butter

## From Our Butcher Shop

Blue Bayou serves only Prime Certified Angus Beef

Accompanied by our House, Caesar or Iceberg Lettuce Wedge Salad and Vegetables du Jour

### Petit Filet Mignon

8 Ounce

### Bone-In Ribeye

“Cowboy Cut”

24 Ounce

### New York Strip

14 Ounce

### Filet Mignon

12 Ounce

### Ribeye

14 Ounce

### Lamb T-Bone Chops

Marinated Lamb T-Bone Chops seared in imported Extra Virgin Olive Oil with fresh Rosemary

## Steak Toppings

### Oscar Topping

Fresh Jumbo Lump Crab and  
Asparagus in Hollandaise

### Michelle Topping

Sautéed Crawfish Tails and Fresh Jumbo  
Lump Crab in a rich Béarnaise Sauce

Port Wine Demi-Glacé • Caramelized Onions • Hollandaise Sauce

Béarnaise Sauce • Blue Bayou Butter

# Featured Entrées

Accompanied by our House, Caesar or Iceberg Lettuce Wedge Salad

## Sautéed Twin Duck Breasts

Two 6 ounce pan seared Hudson Valley Duck Breasts with a Savory Crêpe filled with Spinach, Goat Cheese, and Duck Confit served with a Wild Mushroom Gratin and a Strawberry Chipotle Glaze

## Stuffed Pork Roulade

Fresh Oven-Roasted Pork rolled and stuffed with Crawfish Boudin wrapped in Applewood Smoked Bacon, served with Vegetables du Jour and drizzled with a Port Wine Demi-Glacé

# Pastas

Accompanied by our House, Caesar or Iceberg Lettuce Wedge Salad

## Chicken Milanese

Panéed Breaded Chicken Breasts with Mushrooms, Sundried Tomatoes, Tasso, and Capers in Lemon Butter over Angel Hair Pasta

## Blue Bayou Steak & Lobster

Twin Filet Mignon Medallions served with Broiled Cold Water Lobster Tails over Angel Hair Pasta tossed in Garlic Butter

## Pasta Chez Charles

Fettuccine Pasta tossed with Shrimp, Lump Crab, and Crawfish in a Garlic Parmesan Cheese Sauce

## Blue Bayou Shrimp Scampi

Gulf Shrimp sautéed in Garlic Butter served with Angel Hair Pasta

# Sides

Fresh Asparagus with Hollandaise

Steamed Broccoli with Hollandaise

Herb Sautéed Wild Mushrooms

Creamed or Wilted Spinach



Baked Idaho Potato

Garlic Mashed Potatoes

Baked Sweet Potato

Thick-Cut Onion Rings

Crawfish Rice

 *You'll want to save room for dessert! Our complete listing of desserts, including tableside Bananas Foster, will tempt you beyond expectation!* 

*The Department of Public Health advises that eating raw or under cooked meat, poultry, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness.*