

# BLUE BAYOU



## BAR & GRILL

### APPETIZERS

Jumbo Shrimp Cocktail 14  
Fresh Boiled Gulf Shrimp with House-Made Cocktail Sauce

Jumbo Crab Claws 18  
Fried with your choice of sauces on the side or Broiled with  
Parmesan Herb and Garlic Butter

Mama's Blue Bayou Crab Cakes 15  
Served with House-Made Remoulade

Blue Bayou Crab Dip 14  
Fresh Lump Crab folded in a rich, creamy Brie  
Cheese Sauce served with Toasted Crostini

Classic Escargot en Croute 14  
Baked to perfection and served in Garlic Butter

### OYSTERS

On the Half Shell 12  
Served au naturel with traditional Cocktail Sauce  
Price is per half dozen

Chargrilled 14  
Chargrilled with Blue Bayou Butter  
Price is per half dozen

### SPECIALTY SOUPS

Blue Bayou Seafood Gumbo 7 / 10  
Served with Jasmine Rice

Soup du Jour 7 / 10  
Ask your server for tonight's selection

*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.*

# FROM OUR BUTCHER SHOP

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

8oz Petite Filet Mignon 44

12oz Filet Mignon 64

*Our Beef is sourced from Cooperatives of Family Farmers exclusively raising English Beef Breeds of cattle, such as Angus and Hereford in Midwestern and Great Plain states, on fertile pastures, where corn is indigenous and abundant. Then cattle are pasture raised and finished on grains to produce the highest quality levels of marbling. This ensures both tenderness and a distinctive, rich buttery flavor. That allows it to achieve the USDA Prime Beef Grade, a standard that only 2-3% of all beef raised in the United States will ever become.*

*We custom age our USDA Prime Beef for 45 days to exact specifications, perfecting tenderness and enhancing flavor.*

16oz Prime Ribeye 68

14oz Prime New York Strip 54

24oz Prime Bone-In Ribeye "Cowboy Cut" 72

## STEAK TOPPINGS

Sauce Bearnaise 4

Caramelized Onions 6

Cabernet Demi-Glace 6

Sherried Mushrooms 6

Danish Bleu Cheese 8

Jumbo Shrimp or Jumbo Lump Crab 12

## FEATURED ENTRÉES

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

Gulf Fish Amandine 46

Pan-Seared Fresh Catch crowned with Jumbo Lump Crab, Toasted Almonds, Brown Butter Pepper Jelly Vinaigrette with Tasso, Caramelized Onion and Wild Mushroom Brabant Potatoes and Vegetable du Jour

Bayou Scampi 42

Jumbo Lump Crab, Crawfish, and Blackened Jumbo Shrimp with Roasted Pepper, Wild Mushroom, and Bourbon Caramelized Onion over Angel Hair Pasta with a Cajun Butter Sauce

Coq au Vin 38

French Cut Chicken Breasts simmered in an Applewood Bacon and Red Wine Demi-Glace with Tasso, Caramelized Onion and Wild Mushroom Brabant Potatoes and Vegetable du Jour

Fried Shrimp, Fried Oysters or a Combination 36

Lightly battered and fried to perfection with Blue Bayou Fries

Rack of Lamb 48

Pepper-Crusted Rack of Lamb with a Cherry-Port Demi Glace served with Danish Bleu Cheese Whipped Potatoes

## SIDES

Loaded Baked Potato 8

Roasted Asparagus 8

Roasted Garlic Whipped Potatoes 8

Sherry and Pecorino Romano Creamed Spinach 8

Oscar Style Roasted Asparagus: Jumbo Lump Crab and Hollandaise 14

*\*Salads contain nuts.*