

# BLUE BAYOU



## BAR & GRILL

### APPETIZERS

Smoked Salmon, Jalapeno, and Artichoke Dip 14  
with Fried Capers and served with Rye Toast Points

Jumbo Crab Claws 18  
Broiled with Parmesan Herb and Garlic Butter

Mama's Blue Bayou Crab Cakes 16  
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

Tuscan Tenderloin Meatball 16  
Blush Fra Diavolo Sauce with Grana Padano and  
served with Roasted Garlic Cheesy Bread

Crispy Chipotle Pork Belly 18  
with Salsa Verde, Black Bean Purée, Pepper Jelly Slaw,  
and a Citrus Crème Fraîche

### 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  
Cabernet Demi-Glace 6  
Danish Bleu Cheese 8  
Caramelized Onions 6  
Sherried Mushrooms 6  
Smoked Blueberry Compote 6  
Jumbo Shrimp or Jumbo Lump Crab 12

## FEATURED ENTRÉES

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

Asian Seared Ahi Tuna 46

Seared Ahi Tuna Steak with Jumbo Lump Crab, Sweet Onion Jam, Chipotle Aioli, Pepper Jelly Slaw and Wonton Crisps

Tuscan Seared Chilean Sea Bass 56

Chilean Sea Bass with Jumbo Lump Crab, Morel Mushroom Red Wine Demi-Glace, Italian Four Cheese Whipped Potatoes, and Fried Fennel

Bacon Wrapped Sea Scallops 48

Sea Scallops wrapped in Bacon with Bourbon, Tasso, and White Bean Puree, Blackened Jumbo Shrimp, and Wilted Spinach

Southern Fried Coq au Vin 42

Southern Fried Chicken Breasts with an Applewood Bacon Red Eye Gravy with Roasted Garlic Whipped 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.*